



NEW METHOD OF PRESERVING EGGS.

The desirability of shipping eggs from Victoria to England bas led to the discovery of a new method for preserving them. They are first rubbed with grease and then placed with bran, flour, lime and pollard in small cases. When opened they are found to be perfectly sweet and fresh.—New York World.

STIFFNESS IN A WORKING OX.

Overworking and exposure to the weather afterward will easily produce rheumatism, and this will cause stiffness of the limbs, with pains that move from one limb to another. The treatment in such a case should be to foment the parts with hot water, and then apply some strong liniment, giving thirty drops of tincture of aconite three times a day in some acceptable drink, linseed or oatmeal gruel, for instance. The animal must rest from work, but moderate exercise will be useful. It should be kept warm and dry.—New York World.

QUALITY OF EGGS.

There is a great difference in the original quality of eggs, and this has much to do with their capacity for keeping well. Generally, the best-flavored eggs are laid early in the season. Then the diet is mostly grain. After the fowls begin to find young grass growing, they will pick at and eat it, and of course consume less grain. In summer much of the food is grass and insects. These are not good egg-producing foods, and though large numbers of eggs may be laid, their quality will not be as good as it is early in the season. It is not the difference caused by deterioration on account of weather, for an egg cooked the same day it is laid in July is generally not so good as one that is cooked fresh in March or April. Hence there is good reason why eggs should be dealer in early spring. They are better then, and for their price furnish a cheaper and better food than the same money invested in meats. The fact may also explain one reason why limed eggs are so generally unsatisfactory. They are always the cheap and poor quality summer eggs. They are inferior when put up, and cannot be expected to improve by keeping five or six months, even when air is excluded.—Boston Cultivator.

SEED WHEAT.

Heavy weight seed wheat contains a larger quantity of more valuable food materials for the young plant in the form of nitrogen, phosphoric acid and potash than light weight wheat of the same variety. Experiments at the Minnesota station by H. Snyder show that this additional reserve food is supplied to the young plants and produces a more vigorous growth. The additional fertilizer material in a bushel of heavy weight wheat is worth from three to five cents more per bushel at the market prices of commercial fertilizers. Hellriegel in Germany has also proved that the heavier seed the more vigorous is the young plant, and where there was not an over-abundance of plant food in the soil the difference in vigor of the plants are seen even up to the time of harvest. The Minnesota experiments prove that the same characteristic differences that are noted between heavy and light weight seed wheat are observed between healthy and vigorous, and poor and sickly wheat plants, both in growth and yield. The wheat plant takes up over three-fourths of its food from the soil before heading out. The soil should be cultivated and managed in such a way so as to supply the growing wheat crop with at least three-fourths of its mineral food, and seven-eighths of its nitrogen compound before it blooms, which occurs in June or early in July, according to the latitude.—American Agriculturist.

TRAINING A HORSE.

In training a horse for the saddle, says the New York World, the animal is made obedient and gentle, and his good qualities best developed, by patience, kindness and encouragement, and, above all, fearlessness; punishment should be resorted to only when absolutely necessary. No punishment should be administered to a horse in anger.

Under harsh treatment he will first become timid, then sullen, and at length violent and unmanageable.

As one horse is apt to be governed by the actions of another, well-trained horses that are indifferent to sights and sounds should be interspersed among the new ones until they are almost accustomed to the sounds of trumpets, beating of drums, tinkling of sabres, etc.

Every action of a rider should tend to induce full confidence that no harm is intended and that nothing but kind treatment is to be expected.

The horse's balance and his lightness in hand depend largely on the proper carriage of his head and neck.

A young horse will usually try to resist the bit, either by bending his neck to one side or by setting his jaw against the bit, or by carrying his nose too high or too low. Bending lessons will serve to overcome this habit and make the horse conform to the movements of the reins and yield easily to the pressure of the bit.

The legitimate gait of the saddle-horse are the walk, trot, canter and

gallop. The manoeuvring trot is at the rate of eight miles an hour. Slow trot is at the rate of six miles an hour. Trot out is at the rate of eight miles an hour.

The canter is at the rate of eight miles an hour, and is generally used for individual instruction.

Manoeuvring gallop is at the rate of twelve miles an hour.

The full or extended gallop is at the rate of sixteen miles an hour.

The charge is at full speed, and is regulated by the speed of the slower horses.

The walk is a gait of four distinct beats, each foot being planted in a regular order of succession.

The trot has two distinct beats; the horse springing diagonally from one pair of feet to the other; between the steps all the feet are in the air.

SOURCE OF THE BUTTER FLAVOR.

The butter aroma appears in the butter as the result of the ripening process. Sweet-cream butter does not have this delicate flavor, and while there is a demand, in our markets, perhaps a growing demand, for a sweet-cream butter, it never develops the delicate flavor known as the butter aroma. During ripening certain changes take place in the cream, some of which we understand and others which are at present beyond the reach of chemical knowledge. The composition of cream is essentially the same as that of milk except in the higher proportion of fat. It is made up chiefly of butter fat in the form of globules, of casein in a partial suspension in the liquid, of milk sugar in solution, and of a small amount of albumen, probably partly in solution and partly in the form of an extremely delicate network of fibers which we call fibrin. Cream always contains a large number of bacteria, yeasts and molds, which are the active agents in ripening. The sources of these micro-organisms are varied. They are not present in the milk when secreted by the cow, but find their way into it in a variety of ways. Some come from the air; some from the hairs of the cow; some from the dust of the barn; some from the hands of the milker; some from the milk vessels, and others from other sources of contamination. The chances of contamination are sufficient to stock the milk with an abundance of these organisms under all circumstances. By the time the cream has reached the creamery it contains a quantity of organisms varying widely with temperature and other conditions, and it is to these that the subsequent ripening is due.

During the period of ripening, the organisms are growing and producing profound changes in the cream. Bacteria are primarily destructive agents. During their growth they are pulling to pieces some of the chemical compounds of the cream and reducing them to a condition of greater simplicity, giving rise in this way to a great number of so-called decomposition products. Chemistry has not yet explained all of these changes. A few of them we partially understand. We know that some of the organisms set upon milk sugar, converting it into lactic acid, with the production of carbonic acid gas as a by-product. We know, also, that sometimes butyric acid is produced, and that sometimes ferments, similar to rennet and trypsin, make their appearance in ripening cream. Alcohol is also a common product; so much so that the butter flavor has sometimes been attributed to this product alone.—Storrs Agricultural Experiment Bulletin.

FARM AND GARDEN NOTES.

A safe rule with peaches is always to set them on an elevation, the higher the better.

Good prices and increasing demands are reported for high-class heavy draught horses.

Lameness always indicates soreness, stiffness or weakness, and demands immediate attention.

Unless you are giving up breeding, do not be tempted by a good price to sell off the good mares.

There is no reason to fear that electricity will ever be able to take the place of good horses of any breed.

A hen will eat about a bushel of grain a year. At that rate she pays a big profit on what she eats if she does her best.

When the dairyman has learned how to produce June butter at any time of the year he is getting up to the art of butter making.

By keeping the trash in the garden or orchard cleaned up a large number of pests that injure the fruits and trees may be destroyed.

In nearly all cases the earlier the fruit is thinned the better. It is not a good plan to allow the trees to mature too much fruit.

After an orchard has come into full bearing one of the best plans of management is to seed it down to clover and use it as a hog pasture.

Root pruning is done by taking a sharp spade and digging a circle around the stem of the trees deep enough to cut off a portion of the roots.

If the farmer does not like poultry, let the wife have charge of it, and let her have all she can make out of it. She will soon develop the business into paying proportions.

GREAT NORTHERN SIOUX.

PRESENT CONDITION OF THIS FAMOUS TRIBE OF INDIANS.

How Their Territory Has Dwindled—The Character of Sitting Bull—Indian Farms and Schools.

TO those interested in our aborigines, and there are but few intelligent Americans who are not, there is no more interesting place in the country than the agency at Standing Rock, North Dakota, where are to be found one-half of all that remains of the once powerful and warlike Sioux Nation or association of Sioux bands. Despite incessant wars with the Chippewas, Hurons and other tribes and their continuous strife for nearly a century, with but few intermissions, with the whites, to which may be added the decimating effects of smallpox, whisky and other adjuncts of civilization, they still number something like 35,000 people, a third of whom are chafing under the peace enforced by the constant presence of white sabres and bayonets.

The original territory claimed by the Sioux and the title to which kept them in perpetual hot water was larger than that of Great Britain, France and Germany combined. When the French missionaries, 200 years ago, first entered the territory of the Dakotas, as they then called themselves, it extended from the banks of the Mississippi in Minnesota west to the Rocky Mountains and north to British America. At that time the nation comprised sixteen tribes or bands, each under an independent chief. They had frequent wars with each other, but they were always ready to make common cause against an outside foe.

Piece by piece the splendid domain over which the Dakotas held control has been taken from them, until there are only eleven millions of acres left, and this is the poorest of their territory. But as the game has long since been destroyed, and these people do not take kindly to farming or stock raising, preferring to live on the rations supplied by the Government, they have far more land than they have use for. There can be no doubt, but this territory will be gradually reduced; it is certain it will be as soon as the whites find that it has any value.

I find that though the famous Sitting Bull has been dead over four years that his name is revered by the Indians at this point. Even those who did not like him while living, mourn him dead, and secretly believe that the whites paid for his assassination. He was undoubtedly the shrewdest chief the Sioux had had for generations. He was personally brave, but he understood his people and realizing that there were others as well as himself, he set about controlling them through their superstitions. He became a medicine man. He studied the savagities and made himself their leader in all their religious orgies. In time he claimed supernatural powers, and as soon as his credulous and ignorant followers came to believe this, he had them at his mercy.

Sitting Bull's successor, Gall, is not a medicine man, but in downright patriotism and ability he is vastly superior of the man who preceded him. While a natural born fighter, Gall has the prudence to preach peace and the sense to realize that henceforth war is a game at which the Sioux must be beaten, and therefore it would be prudent for him to forget.

But the power of the chiefs, as might be expected, is decaying. They were a necessity in the war days, and when the leader's word was all-powerful with the tribe, but they soon lose their reverence for a man who is not only not superior to the whites, but treated with no particular deference by the agents, from whom he is forced to take his orders. Another class of men whose power is going or gone, are the "Squaw men," that is, white men, who, by virtue of their having married Indian wives, are adopted into the tribe. These fellows exercised a great deal of control, but the Indians seeing that the men are despised by the outside whites soon come to regard them in the same way.

Farmers have been sent to Standing Rock and other agencies to teach the Indians how to cultivate the soil. These, as a rule, are good men and thoroughly understand their business, but the Indian is not foresighted; he does not take kindly to work, nor is this to be wondered at. The warrior has ever regarded labor as degrading; and fit only for women, and to the women he leaves the work.

The great promise of the Indian is in the schools, and those at Standing Rock, as at others, are under the management of very competent people. The Indian children are imitative and bright, and up to a certain age they do about as well as white children of the same years, but it is noticed that after the age of puberty they do not make rapid progress.

It is worth crossing the continent to see the distribution of meat rations to the Sioux of Standing Rock agency. This meat is given them in the shape of Texas steers on the hoof. All the Indians have ponies, and it is safe to say that they are the most grateful if not the best riders in the world. Such a distribution takes place every ten days, and on such an occasion the Indians dress in full hunting attire as in the days when they chased buffalo, and their eyes glow with the spirit of the sport. The cattle are brought into a great corral and are separated, fifteen or more being cut out in every batch. These are let loose on the prairie. The poor creatures are wild with terror, and with tails up they make a break for life and liberty. Whooping as only the Sioux can,

they start after them. Their Winchester crack and here and there an animal falls till all are killed, and another batch is subjected to the same kind of butchery. The dead steers are quickly and skillfully skinned and cut up. Every thirty Indians, the smallest child being counted as one, are allowed a steer.—New York Advertiser.

Lightning's Effects on Trees.

Some interesting experiments have been made in France by M. Dimitre in determining the effect of lightning on different trees. Specimens of living wood of equal dimensions were subjected in the direction of their fibres to a spark from a Holtz electric machine. Oak was found to be easily penetrated by the current, while black poplar, willow, and especially beech, were more resisting. In all these cases the heart wood was the least conductive, and behaved like laburnum.

The observations made agree in a general way with statistics of lightning strokes in Europe. Thus, in the forests of Lippe, from 1879 to 1885, and in 1890, there were 159 oaks, fifty-nine pines, twenty-one beeches and twenty-one other kinds of trees struck. M. Dimitre's investigations established the fact that the starchy trees, poor in oil, such as oak, poplar, willow, maple, elm and ash, suffer much less resistance to the spark than beeches, walnuts, birches and limes, which are "fat" trees.

One branch of the experiment afforded a singular confirmation of the wisdom of the recent introduction of oil as an insulator in certain departments of electrical work. It is shown that pines, which contain a good deal of oil in winter, but have little oil in summer, are much more resisting in one season than in the other. In summer time the wood is as easily pierced by the spark as oakwood, and in winter as difficult to penetrate as beechwood.

When the oil of beech and walnut wood is extracted by ether, the spark goes through easily. The dead wood of starchy trees is more easily pierced than the living wood, a fact which militates against the common idea that sap conducts the discharge. The bark and foliage of trees are, according to M. Dimitre, bad conductors.—New York News.

Snake-Killing Razorbacks.

"Talk about snakes," said Edward T. Atherton, of Boston, "there are more of 'em to the square acre in Florida than in any other part of this glorious country. But, as numerous as they are now, they are not half as abundant as they were a few years ago, before any organized effort was made to annihilate the whole serpentine breed.

"It seems that a bright idea, involving the wholesale extinction of snakes, entered the mind of one William Jones, who, up to that time, had been a poor farmer struggling to support a big family. Now he is one of the solid men of the country, and he made all his money by the successful execution of that idea. He knew that the ordinary razor-back hog of Florida was a great natural enemy of snakes, and he set to work to systematically train a whole drove of hogs to hunt down and destroy the reptiles. In a little while he had his swine as thoroughly trained in their part as setter dogs are drilled to point quail. He first cleared his own farm of a vast quantity of big ones, and then he began to hire out his hogs to his neighbors who were snake afflicted. The fame of those razor-backs spread all over the land, and people whose places were infested with rattlesnakes and men who were clearing up new land sent for Jones's hogs.

"This is no romance, for I talked with Jones himself, and he told me all about it and exhibited his book of engagements, which also contained a record of all the snakes slain for the past twelve months. I have every reason to believe he was stating the facts, for he gave me a warm invitation to visit his place and promises to give an exhibition that would demonstrate the skill of his snake-killers."—Washington Post.

Something Like a Voice.

"The strongest voice I ever heard," said Colonel Marshall, of Charleston, at the Lacadie, "is that of the town crier of Columbia, S. C. Columbia is the only town in the United States that still keeps up the custom of having a town crier, and probably the largest in area that any one man's voice was expected to reach the uttermost boundaries of. The crier stands upon a high tower and calls the hours: 'Ten o'clock and all is well,' '11 o'clock and all is well,' '12 o'clock, fire—fire—fire.' The voice of the man now occupying that position can be heard anywhere within the city, and it is remarkable how quickly he sees and reports a fire or general disturbance. I was there once when at midnight he cried that a child was lost, and within five minutes it seemed as though half of the population was on the streets, ready to join in the search. It was finally found under a bed, where it had rolled and gone to sleep. When the crier dies the office will probably be abolished—they certainly cannot find another with such a voice."—St. Louis Globe-Democrat.

An Epicure's Daughter.

A certain gentleman in this city known as an epicure was dining a friend not long ago and the baby daughter of the house, Katharine, aged seven, was brought at dessert to see the guest. The guest, who is very fond of children, was asking her all sorts of questions, but her father was somewhat taken aback when he asked, "What do you love best in the world?" and she answered, "Papa and corn fritters."—St. Louis Republic.

PAY OF REPRESENTATIVES.

INTERESTING FACTS REGARDING SALARIES OF CONGRESSMEN.

Pay of Members in the Early Days—The Matter of Mileage—Salaries of Foreign Representatives.

MEMBERS of Congress in the early days of the Republic did not have annual salaries. They were paid like the members of certain State Legislatures—according to the number of days they were called to service. Their per diem was \$8, and if they had worked every day in the year except Sunday on legislative business they would have drawn much less than the present members of the Lower House draw for working an average of six months in a year. Members of Congress are now paid at the rate of \$13.50 a day, or (allowing six months of actual work in a year, which is a good average) \$27 a day for the time they give to legislative business. In addition to the number of days spent at Washington, each early Congressman had an allowance of one day's pay for each twenty miles traveled going to Washington or returning to his home. In the beginning of the century it took something like six weeks for a man to travel from Providence, R. I., to the Capital. Nowadays he can make the trip in less than a day. Mileage now is figured at ten cents a mile by the shortest route. The Senator who travels in his special car without expense from the Pacific coast to Washington receives \$600 for the expenses of his trip, just as does the Senator who buys a railroad ticket. In either case there is a considerable profit. Mileage is one of the indirect contributions of the Government to the Congressman's income. There are others—for example, the stationary allowance of \$125 a year, which may be drawn in cash if the Congressman wishes, and the allowance for "binding," under which the member frequently has private work done for him or his family. But with all of these allowances the Senator or member of the House is seldom able to live within his Congressional income.

We pay the members of our Lower House more than similar statesmen are paid in any other country in the world. But we pay our Senators less than the Senators of the Canadian Parliament receive; and our Cabinet officers draw beggarly salaries in comparison with the advisers of foreign rulers. As to our President, although he usually saves about fifty per cent. of his salary, he could not support the extravagances of the rulers of other great nations on ten times the amount.

France, Austria, Holland and Portugal follow the American plan of paying their legislators annual salaries. In France these salaries are equivalent to about \$1780 a year; in Austria, about the same; in Holland, members of the Lower House receive \$830 a year; in Portugal, both Peers and Deputies receive \$355 a year. In Belgium a singular system prevails. Members of the Chamber of Representatives who live in Brussels receive no pay; those who live elsewhere receive \$84 a month. Virtually, therefore, there is no salary attached to the position of Representative. The \$84 a month is paid to out-of-town members in lieu of subsistence, as an army officer would say.

Great Britain and Italy pay their legislators nothing; but the Italian legislators are entitled to free transportation and they receive other concessions in the matter of taxation and patronage.

In Switzerland and Denmark the per diem pay of the early United States Congress prevails. In Switzerland members of the National Council receive \$2.50 a year, and members of the State Council, \$1.50 to \$2.50 a day.

Perhaps the most thoroughly overpaid national legislature (if it can be called so) is the legislature of Canada. It has fifty-six more legislators than England. There are 215 members of the Chamber of Deputies who draw \$1000 each for each session of Parliament; and there are eighty members of the Senate who receive \$10,000 per year each. The Speakers of the two Houses receive \$8000 per year each. That is just the amount paid to the President of the Senate of the United States and the Speaker of our House of Representatives.—Washington Star.

An Eight Thousand Dollar Hencoop. A model henry is to be built at "Uplands," the country seat of Mr. Robert Garrett. It will probably have no equal in this country. According to the plans of Mr. Garrett, who is an enthusiastic poultry raiser, the building will be 240 feet long, forty feet wide, and thirty feet high. The front will be of glass, and several towers will decorate the building. The spacious structure, which, when completed, will cost about \$8000, will be provided with patent incubators. Mr. Garrett has studied this method of hatching chickens, and has consulted experts from abroad. A large yard will surround the building.—New York Times.

Making Their Land Grow.

Owners of land among the Thousand Islands have a way of making their land grow, not in numbers, but in size. An almost bare rock of small dimensions is thus expanded into an island covered with vegetation and having space enough for a house of comfortable size. The thing is accomplished by riprapping, pile driving and the importation of earth. The work is often done gradually, year by year, until the landowner has made space enough for his house, and after that the island is extended as the need arises.—Chicago Herald.

HOUSEHOLD AFFAIRS.

A NEW FLOOR COVERING.

Among the fresher novelties for the housekeeper is the reversible rubber rug or carpet. The fabric consists of a thin sheet of perforated rubber cloth, similar to that used in the manufacture of boots. The yarn is forced through the little holes. It is then automatically spread on both sides of the rubber sheeting, and the rug is manufactured. The strong features of the product are its durability and its reversibility; also its low cost of manufacture. In appearance it looks exactly like a moquette or other pile fabric, and only an examination would reveal the difference in structure. Jute, as a filling, being done away with, the only expense is for yarn and rubber.—Carpet Trade.

CHEMISTRY OF THE BAKED POTATO.

Usually the first vegetable prescribed by the physician for the sick person who is beginning to use solids is a baked potato. A baked potato, however, may be no better than a boiled one unless it be done in so high a temperature that the starch is affected. Boiled potatoes can not be subjected to a higher temperature than 212 degrees Fahrenheit. Baked potatoes may be done in such a way that they are but a little better than boiled—for instance, done in a slow oven. On the other hand if they are put into a temperature of 380 to 400 degrees Fahrenheit, or what is called a "hot oven," they will be done in such a manner that the conversion of starch will in a degree take place and the potato be consequently palatable and easily digested. Potatoes roasted in hot ashes or embers are delicious and for the same reason. The high degree of heat cooks the starch properly.—New York World.

SENSIBLE TOILET COVERS.

If a room needs new toilet covers after the spring house cleaning, make them from white cotton point d'esprit laid over a color, and edge each piece with a fringe of the same, run with baby ribbon. A set seen recently was of white over pale orange. Cut a piece of white muslin or cheesecloth the size of the top of the dresser, and other places for which you want the covers, lay over them a thin layer of cotton sprinkled with violet powder, then tack on a covering of colored satin. Cut the piece of lace considerably larger than the linings, and catch the extra fullness here and there to the lining, so that, when finished, the lace will lay up lightly and have a slightly crumpled look. Make a wide fringe of the lace, turn in a wide hem, and over the hem and just above it sew on the baby ribbon. Set on the fringe with a heading. Make a cover for your pin cushion, if you use one, in the same way, but without any lining.—New York Post.

A GOOD KITCHEN.

The wise woman makes her kitchen comfortable. If she is her own maid of all work she finds that the trouble and thought she spends on that humble room are very wisely spent. If she has a servant she will find that the comfort of the kitchen will often be the measure of the servant's stay and her willingness to work.

The floor should be painted. There should be neatly bound mats or carpet here and there, but no tacked or "put down" rug. The walls, when it is possible, should be covered with linoleum, tiles or something equally durable and easy to keep clean. There should be light colored Holland shades at the windows and short cash curtains of white dotted muslin. There should be, if possible, a safe with glass doors through which the blue and white crockery, the tin and copper vessels may be seen without gathering dust and smoke. There should be at least one shelf where cook books may repose and another where bright, hardy, heat loving flowers may bloom.

A kitchen clock should provide the experiment of accuracy for the culinary experiments, and a big splint-bottomed rocker should be one of the prominent furnishings of the room.—Cincinnati Commercial Gazette.

RECIPES.

Potatoes Fried Whole.—Take small, cold-boiled potatoes, dip them in beaten egg and roll in fine bread crumbs; repeat the operation, and fry a golden brown in boiling lard. This makes a nice dish for breakfast or luncheon.

Apple Tapioca Pudding.—One and a half cups of tapioca soaked over night in lukewarm water. In the morning add a little water and stir till it dissolves. Add enough sliced apple to fill a small pudding dish, one teaspoon of brown sugar and a little lemon juice. Bake till it forms a jelly; if it dries too much, add a little water. Serve with cream or hard sauce.

Flannel Cakes.—Melt a tablespoonful of butter in one quart of hot milk. Stir well and set away to cool. Beat five eggs very light, and stir them into the milk, alternately, with three pounds of flour. Add a teaspoonful of salt and two tablespoonfuls of yeast. Set the pan of batter near the fire, and if the yeast is good, they will rise in three hours. Bake in a griddle or in waffle irons.

Rice Cheeses.—Heat and butter your muffin irons, and put a layer of well-cooked rice in the bottom of each ring. Over this sprinkle salt, a little cayenne and bits of butter. Next put a layer of grated cheese, then a second layer of rice, salt, pepper and butter, and finally a second layer of the grated cheese. Place the muffin iron in a hot oven, with a hot tin cover over the rings until the cheese is thoroughly melted into the rice. Take off the tin cover and brown nicely on top. Serve hot. These cheeses can be made in gem pans.