

CONDITION OF THE CROPS

The Statistics as Compiled by the Department of Agriculture.

OFFICIAL FIGURES ABOUT WHEAT.

Decided Falling Off in the Condition of Cotton—A Reduced Acreage in the Southern Staple—The Growth of Oats and the Returns as to Barley, Rye and Rice—Prospects Encouraging.

The monthly returns of the correspondents of the Agricultural Department make the acreage of winter wheat at present growing, after allowing for abandonments, 96.1 per cent. of the area harvested in 1894. The percentages of winter wheat acreage, upon the basis indicated, of the principal States, are as follows: Ohio, 95; Michigan, 90; Indiana, 93; Illinois, 95; Kansas, 87; and California, 115. The percentage of spring wheat area for the entire country is 99.5 per cent., being but a slight reduction from last year's area. The percentages of spring wheat acreage of the principal States are Wisconsin, 107; Minnesota, 109; Nebraska, 101; North and South Dakota, 109 each.

The condition of winter wheat has fallen decidedly since last report, being 71.1 per cent. against 82.9 on May 1. The condition reported June 1, 1894, was 83.2 per cent.

The condition of spring wheat shows an average for the whole country of 97.8 per cent. The average percentage of all wheat acreage is 97.1 and the condition of same is 78.6 per cent.

The result of the special investigation made by the Department in eighty-eight there will be little or no change in acreage as compared with last year, five report an increase of 10 per cent. and less, two an increase of from 11 to 20 per cent., three an increase of from 21 to 30 per cent., and three an increase of over 30 per cent.; 127 a decrease of 10 per cent. and less, 250 a decrease of from 11 to 20 per cent., 154 a decrease of from 21 to 30 per cent., 44 a decrease of from 31 to 40 per cent., 7 a decrease of from 41 to 50 per cent., and 33 a decrease of over 50 per cent.

The consolidated returns of reports to the statistical division for the month of June show the average for the United States, 85.2, a reduction of 14.8 per cent. upon the revised acreage given out in May. The general average of condition for the country is 81, against 88.3 last year and 85.6 in 1893.

The preliminary report places the average of oats at 103.2 of last year's area. The returns make the condition 84.3, against 87 last June.

The returns as to barley make the acreage 104 per cent. of last year's breadth. The average condition of the crop on June 1 was 90.3 per cent., against 83.2 last year.

The acreage in rye is 96.7 of that of last year. Average condition June 1, 85.7 per cent.

The acreage of rice is 100.2 per cent. of that of last year, and the condition is 89.2.

CLEVELAND'S SUMMER HOME.

Mrs. Cleveland's Arrival There to Be Followed Soon by the President.

Mrs. Cleveland has taken up her residence for the summer in the President's seaside home, Gray Gables, Buzzard's Bay, Mass. The President will follow as soon as his official duties permit. A Buzzard's Bay dispatch says that the Government lighthouse tender Verbera has just been overhauled and her cabin constructed and refitted in such a way that it is supposed the steamer would be placed at the disposal of the President and family during the coming season. Hitherto the President has used his cabin boat Ruth.



MRS. CLEVELAND.

The Consolidated road has also built a snug little station near the Cleveland cottage and called it Gray Gables. Henceforth the President's visitors will stop there, for the main drive to the house leads from this point. Mr. Cleveland has shut off his grounds with a substantial fence. A new sign ornaments a board fastened upon a post at the terminus of the cross-country path. It reads: Trespassing or shooting on these premises is positively forbidden.

GROVER CLEVELAND.

The new barn is on the southern sweep of a little hill near a turn in the main drive. This is for the President's cows and work horses.

The National Game.

The Minneapolis players all slide feet first.

Connor, of St. Louis, is hitting the ball as hard as ever.

Philadelphia, Baltimore and Boston are fast going to the front.

O'Conner has made one error this year on the Cleveland grounds.

Meek's arm is in bad condition. He has it under electrical treatment.

The Washington Club has filled an aching void at short stop by signing Glasscock.

The silver loving cup offered by the New York Club has been awarded to the Yale team.

Louisville has the losing record in the League for the season so far—fourteen straight.

Fitcher Knell has been released by Louisville and has accepted the terms of the Cleveland Club.

Busie, of New York, seems to have the worst luck of any first-class pitcher in the League this season.

Any team which away from home wins half its games is strong enough to make a fight for the pennant.

Manager Sharrow, of Bangor, Me., threw his hip out in a slide last week, and will be laid up for a long time.

Cleveland needs a rattling good fielding and hitting third baseman to make her the best infield in the League.

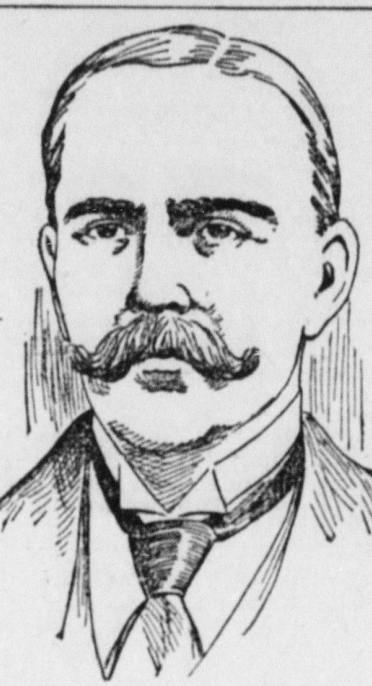
The Western teams of the League are not holding up their end of the stick in the games on Eastern grounds.

Thompson, of Philadelphia, never causes the umpire any trouble. Sam has never been fined since he started to play ball.

ATTORNEY-GENERAL HARMON.

Justice Harlan, of the Supreme Court, Administers the Oath of Office.

The new member of the President's official family, Attorney-General Judson Harmon, has been formally inducted into office. He arrived in Washington at 7.30 o'clock a. m., and went at once to the Arlington Hotel, where he will live for the summer. After breakfast the new Attorney-General walked over to the White House to see the President. Judge Harmon was obliged to introduce himself to Mr. Cleveland, because it has been five years since they met in 1890, and then it was at a public banquet.



ATTORNEY-GENERAL HARMON.

When Judge Harmon arrived, President Cleveland was in his office, and after greeting the new Cabinet officer cordially, took a good look at him, as if he was satisfactory. The Cincinnati man is large in build, but his 200 pounds is made up of big bones and tissue and not fat. He has a pleasant face and most genial manner, and is destined to be exceedingly popular with the official family.

Judge Harmon, after talking with the President for some time, informed him that he was ready to take the oath of office, and preparations were made for this ceremony at once. After leaving the White House, Judge Harmon walked over to the Department of Justice and was introduced to Solicitor Conrad and the other officials.

Justice John M. Harlan, of the Supreme Court, who administered the oath to the new Attorney-General, is an old friend of the new official. Those present during the ceremony were Secretary Olney, Assistant Secretary Uhl, K. M. Landis (the late Secretary Green's Private Secretary) and J. Walter Blandford, who has been Mr. Olney's Secretary for the last two years, and who was selected to succeed Mr. Landis in the State Department.

NEW YORK BRIDGE PLAN APPROVED.

War Department Accepts the Six-Track Span Across North River.

Secretary of War Lamont has approved one of the plans submitted by the New York and New Jersey Bridge Company for a suspension bridge across the Hudson River, connecting New York City and Weehawken, N. J. This plan is known as the Union Bridge Company's plan.

The plan was accompanied by a guarantee that the company would build the bridge at a cost not to exceed \$25,000,000.

The structure which has been agreed upon is a suspension bridge crossing the river from a point between Sixty-eighth and Sixty-ninth streets. It is to span the water without any support between the pier-heads on either shore, to have a clear opening of 310 feet and a height at the centre of 150 feet in the clear above high water, with the grade running downward from the centre on the New York side thirty-three feet to the mill. There will be six tracks on the same level, designed to carry 3000 pounds per lineal foot on each track, with excess for engine loading.

The cables supporting the roadway are twelve in number, two on either side of the stiffening trusses and four between the trusses, arranged so as to divide the cross-floor beams into three equal lengths. The cables are attached rigidly to the towers without roller shoes. On the New York side they are secured to masonry anchorages throughout their entire length. On the Jersey side the anchorages will be in the solid rock, also provided with tunnels for inspection. Each cable has a diameter of twenty-three inches.

The two main towers have eight legs, braced in two directions, and resting upon six masonry piers founded on rock. These towers are 247 feet in height above high water. The New York approach consists of one deckspan 575 feet long. From the New York anchorage eastward the tracks are to occupy a space 100 feet wide on the north side of Sixty-eighth street.

The station in New York City is to occupy the blocks between Seventh and Eighth avenues and Forty-second and Forty-fourth streets and a portion of the blocks between Eighth and Ninth avenues and Forty-second and Forty-fourth streets.

Experts have given it as their opinion that the bridge can be built in five years. It must be strong enough to carry the heaviest freight train.

A DAY OF SUICIDES.

A Succession of Attempts at Self-Murder in New York City.

The twelfth of June was marked by a succession of notable suicides and attempts at suicides in New York City.

Charles Walton Ogden, the wealthy iron merchant and club man, wandered away from his home and shot himself in Central Park, supposedly from religious mania. He died soon after he was found.

Fairman Warren, of the wallpaper firm of Warren, Fuller & Co., a victim of melancholia, shot himself dead at his home in the Sevilla flats in West Fifty-eighth street. His firm is a branch of the Wallpaper Trust.

Grechen Stein, said to be the most beautiful girl in Hartford, Conn., who had lost her position in a drug store because her charms made her the object of too much attention, ended her life by poison.

Hannah Mannheim, a young, refined and beautiful school teacher, cut her throat and wandered away from her home in Harlem. She was disappointed in love, it is said, and that unsettled her mind.

Adolph Lohman, a cigar maker, hanged himself to a bedpost at No. 219 East 104th street after a quarrel with his wife.

John Lang shot himself dead at No. 326 West Thirty-sixth street because he was out of work and was told that he was not wanted at home.

South Carolina Wins.

The celebrated South Carolina registration case was decided in the United States Circuit Court of Appeals at Richmond, Va. Judge Goff's famous injunction is dissolved and the original bill will be dismissed. The decision of the Court was announced by Judge Hughes. An outline of the Court's position was given. Judge Hughes submitted a strong individual opinion, and the order reversing Judge Goff's decision was entered at once.

England's Big Hay Harvest.

The hay harvest has begun in England. The weather was warm and clear. The crop is exceptionally heavy.

THE MARKETS.

Late Wholesale Prices of Country Produce Quoted in New York.

MILK AND CREAM.

Heavy receipts the past week caused a slow and dragging market. The average price received for the platform surplus at the various milk stations was \$1.12 per can of 40 quarts.

Receipts of the week, fluid milk, cream, N. C., 1,602,286
Condensed milk, gals. 19,856
Cream, gals. 73,696

BUTTER.

Penn.—Fresh, extras. 18 @ 18
Firsts. 16 @ 17
Thirds to seconds. 12 @ 15
State—Fresh, extras. 11 @ 16
Seconds to firsts. 11 @ 15
Western Im. Creamery. 11 @ 15
Western Dairy. 8 @ 12
Factory, fresh. 8 @ 12

CHEESE.

State—Full cream, white, fancy. 7 1/2 @ 7 1/2
Full cream, good to prime. 6 1/2 @ 7
State Factory—Part skims, common to prime. 2 @ 3 1/2
Part skims, choice. 4 @ 4 1/2
Full skims. 1 @ 1 1/2

State & Penn.—Fresh. 14 1/2 @ 14 1/2
Jersey—Fancy, 13 1/2 @ 14
Western—Prime to choice. 13 1/2 @ 14
Duck eggs. 9 @ 9
Goose eggs. 9 @ 9

BEANS AND PEAS.

Beans—Marrow, 1894, choice. 2 55 @ 2 67
Medium, 1894, choice. 2 15 @ 2 25
Red kidney, 1894, choice. 1 90 @ 2 00
White kidney, 1894, choice. 2 25 @ 2 30
Black turtle soup, 1894. 1 50 @ 1 60
Lima, Cal., 1894, 50 lbs. 3 10 @ 3 15
Green peas, bbls. 10 @ 10 1/2

FRUITS AND VEGETABLES—FRESH.

Cherries, N. C., 3 @ 10
Blackberries, N. C., 5 @ 10
Muskmelons, Fla., 2 00 @ 4 00
Watermelons, each. 35 @ 45
Apples, greenings, 7 bbls. @ 3 75
Grapes, Del., 1/2 basket. @ 1 00
Catawba. @ 1 00
Strawberries, Up-river, 1/2 qt. 5 @ 8
N. L. prime, 1/2 qt. 3 @ 5
Jockey, 1/2 qt. 3 @ 5
Peaches, 1/2 crate. 1 50 @ 3 00

HOPS.

State—1894, choice, 7 @ 8 1/2
1894, common to fair. 4 @ 6
Pacific Coast, choice. 8 @ 8 1/2
Good to prime. 6 1/2 @ 7
Old odds. 2 @ 3

HAY AND STRAW.

Hay—Prime, 100 lbs. 75 @ 80
Clover mixed. @ 60
Straw—Long rye. 45 @ 65
Oat. 35 @ 40

LIVE POULTRY.

Fowls, 1/2. 10 @ 10 1/2
Turkeys, 1/2. 15 @ 30
Turkeys, old, 1/2. 8 @ 9
Ducks, 1/2 pair. 40 @ 85
Geese, 1/2 pair. 60 @ 112
Pigeons, 1/2 pair. 50 @ 35

DRESSED POULTRY.

Turkeys, 1/2. 8 @ 9
Chickens, Phila. broilers. 40 @ 45
Capons, Phila. @ 100
Western @ 100
Fowls, 1/2. 9 @ 10
Lettuce, 1/2. 7 @ 11
Geese, 1/2. 5 @ 8
Squabs, 1/2 doz. 1 25 @ 2 25

VEGETABLES.

Potatoes, Bermuda, 7 bbl. @ 2 75 @ 3 50
Sweet, 7 bbl. @ 1 00 @ 1 50
Cabbage, N. C. 100 @ 1 00
Onions, Yellow, 7 bbl. @ 1 25
Bermuda, 7 crate. @ 2 00
Squash, marrow, 7 bbl. @ 2 00
Yellow, 7 crate. @ 1 00
Cucumbers, Fla., 7 crate. 50 @ 1 00
Turnips, 150 @ 2 50
Beets, 100 bunches. 2 00 @ 3 00
Peas, 100 bunches. 50 @ 75
Radishes, 100 bunches. 25 @ 50
Spinach @ 100
Tomatoes, 7 carrier. 1 00 @ 1 75
Rhubarb. 75 @ 1 00
Kale, 7 bbl. 50 @ 1 00
Kale, 7 bbl. 50 @ 1 00
String beans, N. C., 7 bushel. 1 50 @ 3 00

GRAIN, ETC.

Flour—Winter Patents. 4 50 @ 4 75
Spring Patents. 4 65 @ 4 75
Wheat, No. 2 Red. @ 83 1/2
July. @ 85 1/2
Corn—No. 2 Yellow. 56 1/2 @ 57
Oats—No. 2 White. @ 37
Track, White. @ 37
Malt—Western. @ 40
Barley—Ungraded Western. @ 40
Seed—Timothy, 100. @ 40
Clover. @ 40
Lard—City steam. @ 6 1/2

LIVE STOCK.

Beaves, city dressed. 6 1/2 @ 8 1/2
Milk cows, com. to good. 7 @ 9
Calves, city dressed. 6 1/2 @ 8
Pigs, 100 lbs. 4 1/2 @ 5 1/2
Sheep, 100 lbs. 2 40 @ 3 25
Lamb, 100 lbs. 4 00 @ 6 75
Hogs—Live, 100 lbs. 5 1 1/2 @ 5 25
Dressed. 5 @ 7

SILVER'S HOSTS ASSEMBLE.

The Southern and Western States Convention at Memphis, Tenn.

The Southern and Western States Silver Convention was called to order at Memphis, Tenn., by W. M. Brown, of Memphis, Chairman of the General Bimetallite League of Shelby County, Tennessee, which sent out the call for the meeting.

Colonel Casey Young, of Memphis, delivered an address of welcome, and Senator Harris arose to introduce the Permanent Chairman. He made a short speech, explaining the object of the convention and the call. It was strictly non-partisan, and was called for one purpose only—to consider the rehabilitation of silver.

Senator Harris then introduced Senator Turpie, of Indiana, as Permanent Chairman. The nomination of H. H. Wade, of Tennessee, for Secretary, followed.

The delegations varied greatly in size, the largest coming from Mississippi and Tennessee, and the smallest from some of the far Western or so-called silver States.

Twenty-six States and Territories were represented by 2000 delegates in delegations varying from half a dozen to half a thousand. In the main it was a Southern affair, every State in Dixie being represented. All the silver-producing States also took part, as did a number of the Western States and one Middle State, Pennsylvania.

Senator Stewart, of Nevada, presided at the opening of the convention. Joseph C. Sibley, of Pennsylvania, addressed the convention.

Newly Cleanings.

A corner in camphor is reported. China promises a big crop of tea. The Napoleon fad shows signs of fading. South Australia is having a business revival. Hot winds are damaging the crops of the Northwest.

Mount Vesuvius is in a state of violent eruption again. Russia is to establish a permanent legation at the Vatican, Rome. Commissioners from Mosquito ask Colombia to annex the reservation.

The passenger rates from Chicago to St. Louis have been reduced to \$4.

The Germans are having a lively time suppressing the Cameron uprising. The Salvation Army officers of Chattanooga, Tenn., all ride the bicycle.

TWENTY MILLION LOAVES.

THE YEARLY OUTPUT OF A GREAT BROOKLYN BAKERY.

Two Thousand Barrels of Flour Consumed Every Week—How Machinery is Used.

THE largest soft bread bakery in the world is located in Belmont, Ireland, while the next most extensive plant is located in Brooklyn, N. Y. What is meant by the term "soft" bread bakery is that nothing but bread is baked on the premises. Crackers, sea biscuits, pies, cakes and the almost endless variety of products of the average bakeshops are not made in this establishment.

Some idea of the magnitude of this business, says the Brooklyn Eagle, can be had from the statement that from its forty ovens the product of 2000 barrels of flour is distributed each week in this city, New York and the vicinity. This is at the rate of 104,000 barrels per annum, and signifies the baking of 56,000 loaves of bread per day, 392,000 loaves per week, 1,736,000 per month and the enormous total of 20,440,000 loaves every year.

The employees of this establishment, with the exception of a few who knead and bake the rye bread output, are included in the great army of night workers, who toil while the average citizen is resting from the labors of the day. To partially supply the million of people who do not make their own bread, but who depend on the baker for the staff of life, over three hundred people are employed in the various departments.

The first relay of workmen makes its appearance at 3 o'clock in the morning. These are the men who set the sponge for the following night's work. At 5.30 the men who work exclusively on rye bread come on duty and remain until six in the afternoon. These two gangs constitute the entire day force. To these men is delegated the duty of getting everything in readiness for a large force of bakers, who make their appearance at 6 p. m., when the real work of the establishment may be said to begin.

The flour, which will soon come from the ovens in various shapes, has been sifted in the storerooms overhead. Following this, it passes through the several aerating machines and is sent below, through several great chutes, which lead to various sections of the bake shop floor in the basement. Here it is again put in barrels, where it is left to settle and cool until it reaches the proper condition to be run through the mixing machines.

The sponge, which has been set during the day, is distributed in long, deep wooden troughs, situated in localities convenient to the work benches. Its transfer to the work mixers is one of the most interesting details of the entire bread making process. Every thirty-housing knows the consistency of bread sponge, but can, with difficulty, realize that it requires the services of several stalwart men and a large cart to carry the sponge of one baking from the trough to the machines. This cart contains possibly five hundred pounds of solid, unwieldy bread dough, which is dumped into a revolving cylinder, the interior of which has been treated precisely as the housewife treats her shining pans when about to bake a batch of bread.

When the sponge is once in the mixer, the various ingredients, including milk, water and salt, are exactly and carefully added, and the mass is allowed to stand for a few moments, when it is ready for the flour. Again would the average housewife be astonished at the manner in which the flour is added to the sponge.

No scoop, dipper, pan nor bowl would answer the requirements of this gigantic sponge. Strong men pick up an open barrel and toss the entire contents into the mixer. Barrel after barrel follows in quick succession, until nearly 1200 pounds have been thus distributed. The machine is started and thus begins the first step in the kneading process. As the cylinder slowly revolves, the kneading being assisted by iron arms which revolve inside the chamber in opposite directions. So that the mixing may be more thoroughly and quickly done, the head baker stands by to stop the machine. As soon as the dough has reached a consistency in which it can be taken out in great masses of from eighty to 100 pounds, it is again loaded into the cart and taken back to the troughs to raise.

A very interesting feature is the actual kneading of the various shaped loaves, their transfer to the ovens in a raw state, and their exit therefrom, brown, plump and giving out a pungent and pleasant aroma.

When the dough has "raised" sufficiently the busy time in bread making is at hand. At each work bench is stationed a man who weighs the dough which makes up each loaf. The scales are unerring and the loaves consequently never vary in size. Each kind of bread has a separate scale, and a separate crowd of bakers, who have become so proficient that where eight or ten are working at one bench it is impossible to distinguish one loaf from another, either before or after leaving the oven. The dough having reached oven proof the hand kneading and rolling process begins. Practiced hands beat it and roll it, playing what may be likened unto a drum chorus, as they rapidly prepare it for the oven.

Much of the bread is baked in pans, yet there are several of the popular shaped and higher priced varieties which are baked on the oven bottom. There is practically no waste in the manufacture of bread. The sweepings which accumulate on the store house floor and in the bakeshop are sold to iron molders, who utilize them in

THE MERRY SIDE OF LIFE.

STORIES THAT ARE TOLD BY THE FUNNY MEN OF THE PRESS.

The Embarrassing Moment—Hardly True—A Passive Instrument—Scenes of Warfare, Etc., Etc.

There are times when man would be alone, Far from the maddening crowd, Where he his privacy can own And think his thoughts out loud. One of these times, without a doubt, Is when he first bestrides A bike, and neighbors all come out To see how well he rides. —Kansas City Journal.

A PASSIVE INSTRUMENT.

Father—"Tommy, stop pulling that cat's tail."
Tommy—"I'm only holding the tail, the cat's pulling it."—Life.

HARDLY TRUE.

Father—"My son, no man ever accomplished much who talked at his work."
Son—"How about a law yer, dad?" —Detroit Free Press.

BATHER OLD.

Mrs. Progress—"There goes Mrs. Faubus, she is a perfect type of the new woman."
Mr. Progress—"Impossible. Why she's sixty-five if she's a day."

HAPPY THOUGHT.

She—"Goodness, what shall we do? There's pa's step coming down the stairs!"
He—"I will hide behind one of your sleeves and he will never see me."

SCENES OF WARFARE.

Tourist—"What are the most famous battle-fields of England?"
Guide—"Oh, Flodden Field and Hastings, and the house in Chelsea where Mr. and Mrs. Carlyle used to live."—Truth.

A CHRONIC MOOD.

The Wife—"You say that mamma may come to visit us as often as she likes?"
The Husband—"Yes, dear, but it may be well to remember that she always dislikes."—Truth.

NO SLOGGING, NO KICKING.

The Captain—"Good-mornin', Mr. Goodman. Would yer be umpire fer us ter-day?"
Mr. Goodman—"Oh, I'm too old, boys."

The Captain—"Dat's jest it. Yer so old an' feeble dat der fellers 'ud be ashamed ter slug yer, an' der wouldn't 'e no kickin'."—Judge.

ELOPEMENT WITH USUAL FEATURES.

He—"And you will elope with me to-night?"
She—"I will."
He—"What will your parents do?"
She—"They will wait until we come back, and then give us their blessing."

He—"I'm a little afraid they won't."
She—"Indeed they will. They have both promised."—New York Weekly.

HE MOVED.

The quick-witted conductor and the financial duke were both on an Ogden avenue trailer to a Madison street cable train. The long coated duke was occupying more than his fair share of room, and as the car filled up the conductor undertook to secure room for another passenger.

"Move up there, gent," he said.
But the duke objected to the abbreviated term applied to him.
"I say, I'm no 'gent,'" he protested.
"Move up a little, lady," responded the conductor, promptly.
He moved.—Chicago Post.

ONE WHO DIDN'T KNOW.

First Friend—"Hello, Jinks, that's a bad cold you have. Soak your feet in boiling water and drink a pint of hot vinegar and molasses. It's a sure cure."
Second Friend (a few moments later)—"By Jove, Jinks, you ought to do something for that cold. Take a big dose of quinine, sure thing every time."

Third Friend (ten minutes later)—"I say Jinks, there's no use coughing yourself into the grave like that. Get a bottle of Jane's Hopterant—stop it quicker'n a wink."
Fourth Friend—"Got a bad cold, haven't you?"
Jinks (after waiting some time)—"Well, do you know a sure cure?"
Fourth Friend (hoarsely)—"No. Got a bad cold myself."—New York Weekly.

A LIMITED STOCK.

A member of our bar was recently in one of our thriving provincial towns on business. In the hotel he was accosted by a very agreeable gentleman, who finally wanted to know "where he was from."

The legal gentleman, not exactly relishing the stranger's familiarity, answered shortly, "From London."
"For what house are you traveling?"
"For my own."
"You are! May I ask your name?"
"You may."
Pause, enjoyable to the lawyer, embarrassing to the other.
"Well," desperately, "what is your name?"
"Dobson."
"What line are you in?"
"I don't understand you, sir."
"What are you selling?" impatiently.
"Brains!" coolly.
The mercantile traveler, looking at the other from head to foot, said slowly, "Well, you appear to carry a very small lot of samples."—Tit-Bits.

Penalties of Ignorance.

In order to realize the dangers to health which may arise from neglect of our larders, we cannot do better than give some consideration to the local government's reports on food poisoning. Therein may be found every detail from the deadly feast to the subsequent inquiry. The repetition of cases is truly bewildering. There is the "Wholesale Poisoning of a Family," "Poisoning of a Wedding Party," the sausage case, the brown case, the pork pie case, poisoning by sardines, tinned meats, etc. In these cases the poison has been placed in the food by any number of hands; but, manufactured in the damp and dim recesses of the cellar, or larder, or in badly closed tins, it finds its own way to the food with all the