

No subscription received for a shorter period than three months.  
Correspondence solicited from all parts of the country. No notice will be taken of anonymous communications.

The farmers' losses through drought alone in 1887, have been estimated at \$300,000,000, and they will probably exceed that enormous sum.

London has a great problem. It has 2,000,000 people unable to get into a room of worship. In central London, with a population of 2,000,000, there are only accommodations for 600,000.

Indians have built up a considerable carrying trade along the Pacific coast. In their large, heavy, woven out of the solid trunks of immense trees, they carry dairy and farm products for the settlers and return with groceries and other supplies.

An Iowa woman filled a long felt want in her neighborhood by cleaning out, unaided except by a stove lifter and a lively yellow dog, a gang of four tramps that had been terrorizing the vicinity for weeks. She will probably be asked to umpire professional baseball clubs.

It is estimated that the wealth of the following countries is increased annually by the sum named: Germany, \$200,000,000; Great Britain, \$325,000,000; France, \$375,000,000, and the United States, \$375,000,000. The United States is already the wealthiest nation in the world, and, as the above figures show, its wealth is increasing the most rapidly.

The prize of \$10,000 offered by the French Government for the most valuable discovery relating to the utilization of electricity is to be awarded soon. It is for any use or application of electricity, namely, as a source of heat, light or of chemical action, as a means of transmission of mechanical power, or of verbal communication in any form, or finally, as a curative agent.

A German paper says there is no longer any sword-making industry in Damascus. What was once known as the sword trade is now occupied with converting the blades of old saws and pieces of ordinary iron into daggers; and cheap swords and rifles of Solingen and Birmingham make are brought up, finished and decorated in Oriental style, and put upon the market as weapons of Arabian and Damascus origin.

The number of hogs in the United States on January 1, 1887, was estimated at 41,612,830, against 46,092,000 on January 1, 1886, and 45,143,840 on January 1, 1885. At principal packing points the average slaughter ranges between 18,500,000 and 15,000,000 each year, besides, every farmer packs one or more hogs for domestic use. A short corn crop even will not much diminish the number of swine in the country until a year hence.

A writer in the New York Tribune recommends the appointment of an expert in all banks, who will be capable of taking the place and doing the work of any man in the concern, from the president down. He is to be empowered to say to the president or cashier, "I will go over your assets to-day," or send the teller or other employe on a short vacation at any time, while he takes his place. By this plan no one would dare abstract a dollar from the bank, as he could not tell at what moment the expert would examine his books and discover the shortage.

Mont Blanc, the giant of the Alps, has been climbed by sixty-one women. The first two were French women, one of aristocratic and the other of plebeian birth, and these were followed by thirty-two English, fifteen French, four Russian, three American, two Swiss, one Prussian, one Danish, one Hungarian, one Italian and one Austrian woman. A faithful record is made of the ascents, and a cross is set against the name of every one who fails to reach their journey's end. There have been thirty-two excursions to the summit this year, notwithstanding the evil reports of the accidents in former years.

One of the most appropriate and useful vocations into which women are entering in some numbers is that of nursing. Every year, says the Boston Courier, the training schools for nurses are graduating larger classes, and the supply is yet far short of the demand. The profession of nurse is one of great importance, and while it demands health, ability and devotion, it is well-paid and whoever faithfully follows it may enjoy the consciousness of being of great use in the world; while it is happily free from that publicity which in so many of the vocations into which women have pushed themselves so hopelessly hardens them.

George Alfred Townsend gives the following account of the origin of the great Leland Stanford University in California: On the night on which his only son died of fever, at Florence, Italy, Senator Stanford, worn out with watching, lay asleep in a room adjoining that of the patient. The doors between the rooms were closed, and while the father slept the boy died. In his sleep Senator Stanford heard his son say to him: "Father, don't say you have nothing to live for; you have a great deal to live for. Live for humanity, father. Senator Stanford awoke and told his wife of his dream. At that moment, it may be said, the Stanford University was born.

STARLIGHT.

A myriad stars have guided men to fame, Have kept them pure by looking to their light. And in the blackest depths of sorrow's night Have been to them eternally the same, Filling their souls with truths unchanging flame. And rousing weaklings up to deeds of might, Inspiring them in life's unceasing flight To keep their purpose free from blot or stain. So shalt thou be, my love, my star and sun. To guide and light me through my life's short day. To be in joys or pains my rest, my stay, And if perchance before my course is run A victor's crown shall fall upon my brow, Thou shalt still be my star as thou art now.—Thomas G. Marquis, in the Current.

CROCIFFISSA'S LACE.

High up among the Tuscan mountains, not far from the borders of Lombardy, is a tiny hamlet called Platocci. It has a church, and the few strangers who visit the quiet little nook and enter the humble sanctuary wonder at the handsome lace decorating the Madonna's blue silk petticoat. All the rest of the ornamentation is so tawdry and poor that the delicate fabric looks strangely out of place. How came it there? Is a question the old woman who unlocks the door is proud to answer.

Amy and I had put up for the hottest summer weeks at the barn-like old post house at Platocci. Often during our walks through the chestnut woods, or up the steep paths of the mountain-side, we met from both a tall, slim girl of eighteen, with strikingly beautiful dark eyes, which haunted us by reason of their extreme sadness. She wore a simple gown of homespun, its original color a matter of conjecture only; her well-modeled feet were bare, and she was usually in charge of seven sheep and one little lame black lamb. Sometimes we saw her under a tree knitting an interminable blue stocking—four other feet than her own, evidently—while the sheep grazed. Or, in the open field, in the pouring rain, this ghost-like girl would sit on the soaking ground, huddled under an old green umbrella—this to restrain a neighbor's cow, getting her supply of eggs, from invading an adjacent cabbage-patch. The girl always gave us a gracious "good-day" as we passed, and seem pleased when Amy smiled at her in return.

"Who is she?" we inquired of the mistress of our inn. "You mean the girl who drives the sheep with a lame black lamb among them?" answered our hostess. "That is Crocifissa, poor girl, the convict's daughter. Hers is a hard lot among a little community where none lie on roses. I assure you. Her father, Sandro, has a bad history, and the shadow of it darkens the girl's life."

"Oh, tell it," cried Amy, dropping down from a stool beside the comfortable-looking old dame, who, with her visible-looking old dame, her own pair of magenta stockings in process of construction by Crocifissa was for me. "The fortune of the betrothed couple being now secured, negotiations were entered upon for the desired outfit of clothes and the necessary furniture. In the meantime Amy had remained upon exhibition behind the glass doors of the padrone's cabinet of curiosities. It made one feel young and happy again to see the bliss of Crocifissa and Remo. The latter was presented to us, and the good fellow seemed ready to risk his life to serve us. Amy might ride on the fruit-donkey at any hour of the day or night, and the shadow of it darkens the girl's life."

"It is soon told, signora, the story of most sins is short; it is the misery of them that drags on so wearily. When Sandro was young, he killed a man in a passion of jealousy—a woman at the bottom of the affair, of course—stabbed him through the back with a sword, and then threw him down into the sea to drown if the wound was not deep enough to give him death. They were a year or more fastening the murder upon Sandro, but he confessed it at last over a glass too much of Chianti. He was sentenced for twenty years to prison and hard labor. When his time was out, strangely enough, he chose to come back here to Platocci, and, stranger still, he went to give him his father's place, and he takes his place. By this plan no one would dare abstract a dollar from the bank, as he could not tell at what moment the expert would examine his books and discover the shortage."

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COMPASSING THEM BOTH.

How longed to be able to give his poor girl the party suit which would change her dull surroundings into a paradise. One morning, as we sat sketching on the brow of the hill, Crocifissa timidly approached us, carrying a small package under her arm. This she unwrapped, disclosing about four yards of unusually beautiful lace, six inches or more wide. It was not much of a connoisseur in such things, but I could recognize the unusual merit of this piece. "Why, Crocifissa!" I exclaimed; "where did you get such a prize?" "I made it," she answered, modestly, "at the convent of La Speranza, where I waited on the nuns for five or six years. They taught me to make it, but I can't see to do any more."

"But, child, why don't you sell this lace? It would help you a long step towards buying furniture and marrying Remo." "Alas, signora, I have often tried, but nobody will buy it. The nuns say it is worth a great deal of money, perhaps fifty francs; but I shall never find any one willing to give that sum, and I would let it go for much less."

"She, of course, wished us to make some low offer for the lace, but I knew it would be a great wrong to the girl to allow her to sacrifice her work for a trifle, and I assured her of this. Because we could not afford to pay a fair price, we had no right to profit by the poor child's ignorance."

"The nuns would offer us special prayers for me if I gave it to the convent," continued Crocifissa; "but prayers will not buy furniture—at least they do not, so far."

"Don't despair of your prayers yet," said Amy; "then to me, in English. 'These are Mrs. Webster's, the rich American lady at San Remo. You know she is mad over this lace, and she has heaps of money, and I believe she would buy this lace if she saw it.'"

"I thought the suggestion an excellent one, and so eager were we to try if the sale might not be brought about, that we returned at once to call our hostess into consultation. The result of this interview was, that the next day Crocifissa was dispatched to San Remo with her lace, and a note to the landlord of the hotel where Mrs. Webster was staying. In three hours Crocifissa returned, jubilant, because the landlord had promised to show the lace to all the guests in his house, and to be interested in such things."

"We scarcely dared to break to Crocifissa the good news that came three days later. Mrs. Webster had fallen in love with the lace, as Amy had predicted, and at the landlord's suggestion had promised to pay two hundred and fifty francs for the piece, on her departure a month later. In the meantime Amy had remained upon exhibition behind the glass doors of the padrone's cabinet of curiosities. It made one feel young and happy again to see the bliss of Crocifissa and Remo. The latter was presented to us, and the good fellow seemed ready to risk his life to serve us. Amy might ride on the fruit-donkey at any hour of the day or night, and the shadow of it darkens the girl's life."

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SOME CURIOUS IMPORTS.

ODD ARTICLES SENT TO A GREAT COMMERCIAL CITY.

Hindoo Money to Adorn Toys—A Use for Buffalo Horns—Hard Wood "Dollies," Etc. In Liverpool, which is one of the greatest centres of mercantile industry in the world, there are some two thousand articles of import and export upon which dock rates and town dues are charged. Some of these heads contain many items. There are at least five descriptions of feathers, each with a separate value on them for selling; ten kinds of hair; eight-eighths of nuts; twenty-two of empty packages; twenty-seven of gums; thirty-four of bark; twenty-two of iron; and one hundred and thirty-six of wood, including wooden articles."

The various names of many articles of merchandise would be as Greek to the classical scholar, and their uses as the Elvish or Houshikian mysteries; yet the merchant must understand all about them, the kinds which furnish them, the weather which rules their production, the habits of the people who prepare and pack them, the kind of ship which alone is suitable in which to bring them home or convey them out, and the chances for their meeting with a market on either side of the world, altogether no small matter."

To persons unfamiliar with the imports of the world it may be surprising to learn that the little shells called "cowries," used as money among the Hindoos, should be a regular import. They are only found in considerable quantities, on the shores of the Zulu group of islands, in the Eastern Archipelago, and are brought to Bombay in exchange for rice. During the slave-trade they were exported from Bombay to Africa for the purchase of men, but now that they are useless in that way, the wonder is they should be worth the carriage to England simply for the purpose of covering toys and boxes."

Not to mention the use of steel or iron wires for this purpose in the countries named, as very terrible thunder storms occur there, and it was feared that they would attract the lightning. Either the thunder storms are less severe, or the timidity of the French and Italians has lessened of late years, for this import is now but a trivial one.

"Dollies" has, indeed, a very absurd sound, but they are really a sort of pegs set in a wooden handle, and used by every Lancashire washerwoman as assistance in her art. Being constantly wetted in hot water, they wear longer when formed from a hard wood, which is sent from North America, chiefly New York, and is much the best and most convenient utensil for cooking mashes and grains of every kind.

To cook cereals in a double boiler: Fill the outside boiler two-thirds full of boiling water, put the necessary quantity of liquid in the inside kettle, add the requisite amount of salt, and when it boils, sprinkle in the grains or meal, stirring slowly until it swells or thickens enough to keep it from settling to the bottom of the kettle. Then cease stirring, and let it boil slowly until thoroughly cooked. All mashes thicken in cooking, and in preparing cereals to be eaten cold the proportion of liquid should be increased at least one-third. That is all good advice.

**Recipes.** FRIED EGGS.—Four eggs well beaten, one quart of flour, two teaspoons of baking powder, half teaspoon of salt, mix enough to make a batter, fry in hot lard, sprinkle with sugar, or eat with apples, slices, skins, seeds, and all, and simmer with one-half a cup of water till well-cooked and soft; then strain through a cloth, add a pound of sugar to a pint of juice, boil a few minutes, skimming till clear; pour into glasses and cover when cold.

**OMELET PORRIDGE.**—Take two ounces of oatmeal and one and one-half pints of water. Rub the meal in a basin with the back of a spoon in a small quantity of water, pouring off the fluid after the coarser particles are settled, but while the milkiness continues repeat the operation until the milkiness disappears. Put the washings into a small pan; stir until they sprinkle in the grain or meal, and boil until a soft, thick mullage is formed. Sweeten to taste.

**STEAMED CHOPS.**—Broil the chops and let them get cold, then put into a saucepan with two tablespoons of butter and one of minced onion; cover tightly and set in a kettle of cold water; bring slowly to a boil. At the end of an hour add a cup of hot broth (made from the trimmings of hares), seasoned with pepper, salt, a pinch of cloves and chopped parsley; cover again and stew gently until the chops are tender, setting the saucepan directly on the range. Then lay them on a hot dish; strain the gravy, thicken with browned flour, stir in a good teaspoon of currant jelly; boil one minute and pour over the chops.

**CURED BEEF STEW.**—Cut one-half pound of cured beef into slices, sprinkle with a little salt and pepper on top, and lay it in a pot with a tight-fitting lid. Pour three tucups of water on it, and let it come to boiling point; then slice one carrot, one parsnip, one turnip, and one onion, and throw them in. Then take three-quarters of a pound of flour, a spoonful of baking soda, one salt-spoonful of salt, and nearly a quarter of a pound of suet nicely minced; mix into a dough with butter-milk, knead it into a round shape, and put it on to the top of the meat and vegetables; cover up close, and let it simmer slowly for two and a-half hours. With seven pounds of potatoes this dish is sufficient for a large family.

**His Big Bumps.** A gentleman entered a phrenologist's office in Boston and asked to have his head examined. After a moment's inspection the professor started back, exclaiming: "Good gracious! you have the most unusual combination of attributes I ever discovered in a human being. Were your parents eccentric?" "No, sir," replied the all-round character, meekly, "but my wife is. You needn't pay any attention to the larger bumps, sir."—Boston Free Press.

HOUSEHOLD AFFAIRS.

Cooking Cereals.

The main secret in the preparation of cereals, says Good Housekeeping, is through cooking; and this necessitates cooking them slowly, in the proper quantity of liquid, for a considerable length of time. A great deal has been written about preparing mashes for the table in from two to twenty minutes, and many cooks serve them prepared in that length of time; but all cereals are more digestible and much finer flavored when thoroughly cooked. The table given below will be found approximately accurate as regards the proportions of grain and liquid to be used, and the length of time required to perfectly cook the following grain and grain products:

**Farina.**—Four measures of liquid to each measure of farina. Cook from four to six hours.

**Coarse Hominy.**—Five measures of liquid to each measure of hominy. Cook from six to ten hours.

**Fine Hominy.**—Four measures of liquid to each measure of hominy. Cook from four to six hours.

**Coarse Oatmeal.**—Four measures of liquid to each measure of oatmeal. Cook from four to six hours.

**Rolled Wheat.**—Three measures of liquid to each measure of wheat. Cook two hours.

**Rolled Barley.**—Three measures of liquid to each measure of barley. Cook two hours.

**Rolled Oats (Avena).**—Three measures of liquid to each measure of oats. Cook one hour.

**Rice.**—Three measures of liquid to each measure of rice. Cook one hour.

**Farina.**—Six measures of liquid to each measure of farina. Cook half an hour to an hour.

**Cerealine Flakes.**—One measure of liquid to each measure of cerealine. Cook half an hour.

Water alone can be used for cooking any of the cereals, but most of them are richer and finer flavored when the liquid used is milk and water, mixed in about equal proportions. Especially is this the case with barley, rice, hominy and farina. The quantity of salt that should be used in cooking cereals is largely a matter of individual taste, as some people like considerable, and some very little, salt in their food. A safe general rule, however, to follow, is to add half a teaspoonful of salt to each pint of liquid.

All cereals can be cooked very perfectly in an ordinary agate ware or porcelain-lined stew-pan, if carefully watched and stirred; but, as much stirring renders cereals starchy, and robs them of a good deal of their finest flavors, a double boiler, frequently called a farina boiler, is much the best and most convenient utensil for cooking mashes and grains of every kind.

To cook cereals in a double boiler: Fill the outside boiler two-thirds full of boiling water, put the necessary quantity of liquid in the inside kettle, add the requisite amount of salt, and when it boils, sprinkle in the grain or meal, stirring slowly until it swells or thickens enough to keep it from settling to the bottom of the kettle. Then cease stirring, and let it boil slowly until thoroughly cooked. All mashes thicken in cooking, and in preparing cereals to be eaten cold the proportion of liquid should be increased at least one-third. That is all good advice.

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THE LIGHT.

There is no shadow where my love is laid: For ever thus I fancy in my dream. That wakes with me and wakes my sleep, some gleam

Of sunlight, thrusting through the poplar shade, Falls there; and even when the wind has played His requiem for the Day, one stray sun-beam, Falls as the palest moonlight glimmers seen, Keen sentinel for her till starlights fade.

And I, remaining here and waiting long, And all enfolded in my sorrow's night, Who not on earth again her face may see— For even Memory does her likeness wrong— And blind and hopeless, only for this light— This light, this light, through all the years to be. —H. C. Munroe, in the Century.

HUMOR OF THE DAY.

You may laugh at a bald-headed man as much as you like, but you can't make fun of his hair.—Dunstable News.

The English house of lords now rejoices in a new and appropriate title: the house of landlords.—Chicago Journal.

"Why do plots thicken on the stage?" asks a western exchange. "Because they can't very well be any thinner. That's one reason."—Mail and Express.

He was love-struck when first they met, And soon was bound the fetters; One year, and she was back, love's truck— His girls are all his better.—Carl Prezel.

In a Kansas town, Class in history, Teacher—"And what did Washington do when he threw up his fortifications near Boston?" "Bright Boy—" "He boomed the town."—Arkansas Traveler.

One of the most annoying things in life is to think you have found a nicked on a show case, and after making a covert grab for it, discover that it is posted on the under side of the glass.—Epoch.

"There is many a slip 'twixt the cup and the lip."

A motto that comes very pat, my boys; There are many slip-ups 'twixt the lips and the hips.—You had better paste that in your hat, my boys.—Gautlett's Sun.

There is a good deal of interest manifested now in the subject of whaling in the polar sea. The difference between that and the old-fashioned back-shed whaling is that in one instance the victim gets cold and in the other he gets warmed.—Merchant Traveler.

Should Higgins claim that storms will blow, 'Tis sailing some and some and some; But will he prophesy a calm, Under the ocean storm will show, Then look for drowning ruins out, 'Tis straggled the killer with his club, Don't knock the fellow's brains out.—Washington Hatchet.

**NOT PERFECT.** He wears a dapper Derby hat, Which he would call a "tile," His linen and his gay cravat Are of the latest style. His frock by Pook, of London fame, Are faultless in their fit, They ornament his manly frame —And he's aware of it.

**A Perfect Gentleman.** "I got a nickel on a perfect game, and I say at once, 'For he is just a perfect game.' He has a misfit brain." —Saverville Journal.

**A Wonderful Marching Feet.** Looking through history, writes Lieutenant Hamilton in the New York Post, we find that though in all other particulars the art of war has made wonderful strides, yet in the actual distances accomplished in marches on foot the ancients were fully equal to modern soldiers. In fact, the most wonderful feat ever recorded in marching was accomplished by the ancients. In the second Punic war Hannibal lay waiting at Canusium for his brother Hasdrubal to bring him reinforcements from Spain. Facing Hannibal was a Roman army under the Consul Claudius Nero, white opposite Hasdrubal was another Roman army under the Consul Livy. Leaving the main body to hold and deceive Hannibal, Claudius, with a picked body of 1,000 horses and 6,000 foot, marched secretly and quickly to Livy, and, joining forces with him, they hurried themselves on Hasdrubal, and defeated him. Claudius then at once marched back again before Hannibal was aware of his brother's defeat. Now, the distance between Canusium and Serra Gallica, the place of the battle, by the best authorities is given at the least an over-estimate of 225 miles. The march was made in only seven days, or at the rate of over thirty-five miles a day. But this march is an exceptional one, and, if believed, must stand out like so many other of the wonders of the ancients.

**Wind and Endurance in Running.** The essential requisites of a long-distance runner are a strong heart and capacious lungs in a broad, deep and mobile chest. The reason for this will be apparent to those who understand the physiology of exercise. To sustain long-continued exertion latent energy in the muscles is necessary, and also a ready means of supplying these muscles with an increased amount of oxygen while in action, and of carrying away the carbonic acid that results from the combustion in the tissues. Hence the necessity of breathing fresh while running, than while walking, and unless this exchange of gases can be carried on with sufficient rapidity and in sufficient quantities to meet the demands of the organism under these trying circumstances, there soon comes an end to further muscular activity, though the muscles themselves may be far from exhausted.—Saville's Magazine.

**Courting a Widow.** Smith: "I say, Dunley, you have had some experience in love affairs, and I want your advice. There is a pretty little widow in Harlem whom I doted long. In my mind, my idea has often come to call upon her."

Dunley: "She is a widow, you say?"

Smith: "Yes."

Dunley: "Seven nights in the week, my boy, with a Wednesday and Saturday matinee."—New York Times.

RATES OF ADVERTISING.

One Square, one inch, one insertion.....	\$ 1 00
One Square, one inch, one month.....	20 00
One Square, one inch, three months.....	30 00
One Square, one inch, one year.....	100 00
Two Squares, one year.....	15 00
Quarter Column, one year.....	20 00
Half Column, one year.....	30 00
One Column, one year.....	100 00

Local advertisements ten cents per line each insertion.

Marriage and death notices gratis.

All bills for yearly advertisements collected quarterly. Temporary advertisements must be paid in advance.

Job work—cash on delivery.

No subscription received for a shorter period than three months.  
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The farmers' losses through drought alone in 1887, have been estimated at \$300,000,000, and they will probably exceed that enormous sum.

London has a great problem. It has 2,000,000 people unable to get into a room of worship. In central London, with a population of 2,000,000, there are only accommodations for 600,000.

Indians have built up a considerable carrying trade along the Pacific coast. In their large, heavy, woven out of the solid trunks of immense trees, they carry dairy and farm products for the settlers and return with groceries and other supplies.

An Iowa woman filled a long felt want in her neighborhood by cleaning out, unaided except by a stove lifter and a lively yellow dog, a gang of four tramps that had been terrorizing the vicinity for weeks. She will probably be asked to umpire professional baseball clubs.

It is estimated that the wealth of the following countries is increased annually by the sum named: Germany, \$200,000,000; Great Britain, \$325,000,000; France, \$375,000,000, and the United States, \$375,000,000. The United States is already the wealthiest nation in the world, and, as the above figures show, its wealth is increasing the most rapidly.

The prize of \$10,000 offered by the French Government for the most valuable discovery relating to the utilization of electricity is to be awarded soon. It is for any use or application of electricity, namely, as a source of heat, light or of chemical action, as a means of transmission of mechanical power, or of verbal communication in any form, or finally, as a curative agent.

A German paper says there is no longer any sword-making industry in Damascus. What was once known as the sword trade is now occupied with converting the blades of old saws and pieces of ordinary iron into daggers; and cheap swords and rifles of Solingen and Birmingham make are brought up, finished and decorated in Oriental style, and put upon the market as weapons of Arabian and Damascus origin.

The number of hogs in the United States on January 1, 1887, was estimated at 41,612,830, against 46,092,000 on January 1, 1886, and 45,143,840 on January 1, 1885. At principal packing points the average slaughter ranges between 18,500,000 and 15,000,000 each year, besides, every farmer packs one or more