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Mining operations in metal and coal have begun with great energy in China.

The lumber used in John Brown's gallows is still preserved in Harper's Ferry, and the owner wants \$1500 for it.

Mines of mica, said to be more profitable than gold, are now in course of large development near Moscow, Idaho.

The terms of twenty-six United States Senators—thirteen Democrats and thirteen Republicans—will expire next March.

It is stated that there are 600,000 men in Illinois between the ages of sixteen and forty, of whom 555,000 are not members of the Evangelical churches.

The announcement is made that the British Empire is about to annex a large portion of Central Africa containing a population of 19,000,000 and great trade possibilities.

Two dogs have been decorated for bravery and fidelity by the Society for the Prevention of Cruelty to Animals in Paris. One saved its mistress from a burglar, and the other its master's child from drowning.

John Johnson, of New Hampshire, gave \$11,000 in cash out of his pocket ten years ago for a Fourth of July celebration at Concord. It was a big one and a grand one, and he has been at work on a farm for \$18 per month ever since.

Georgia's Commissioner of Agriculture, Henderson, thinks that the Spaniard will revolutionize the State's industry, as by means of it the farmers will produce more than all the meat in the State, and for which they now send to the Northwest.

This is Presidential year in several republics besides the United States. Mexico will soon have its Presidential election, and General Diaz will be elected for a third term. Ecuador had its election; as has Venezuela, which also elected a president recently supposed to have done so.

Alphonsa Lenomand, a French emigrant residing in Criaba, Mexico, has succeeded in making of guapato, the most esteemed cane juice, a red wine in imitation of Bordeaux, a white wine resembling Sautere, and a species of cognac, which if developed promises an important industry in the future for the State.

It appears that besides having ships and no guns, England has cavalrymen and no horses. For example, the Third Regiment of Household Cavalry has but 100 horses for 1300 men, and 17,000 dragoons and hussars but but 10,000 horses. In the German army the proportion is 1000 horses to 700 men.

The new State is about to be admitted to the sisterhood of nations. Letters of intent have been granted to "The British East African Company," giving them the power to erect and maintain a government, with taxes and army. It lies north of the German East African Society, near Zanzibar, and includes some of the finest land in Central Africa.

Greece is lamenting the sad fate of her famous brigand chief, Nico, says the New York Sun, "who, with nine of his men, has just been killed in a fight with soldiers. Nico's best known exploit was the capture, a few years ago, of Colonel Stuger, for whom he obtained a ransom of \$80,000. Since then tourists have been shy, and civilization has advanced in Greece, so that Nico's life of late has not been all beer and skittles."

The railways of the United States, if placed continuously, would reach more than half-way to the moon, Thomas Curtis Clark declares in Scribner's Magazine. The bridges alone would reach from New York to Liverpool. Notwithstanding the number of accidents, we read of in the daily papers, statistics show that less persons are killed annually on railways than are killed annually by falling out of windows.

The commercial travelers of this country now number over 250,000, and reach in their journeyings every town and hamlet in this country; they are the greatest distributors of goods, shipping about 300,000,000 tons out of 400,000,000 tons now carried yearly by the railroads, and they spend over \$1,750,000 per day, or about \$182,000,000 per traveling year of nine months, which is distributed among the carriers, hotels, shop-keepers and producers.

Indian slavery is said by the New York Sun, to have replaced African slavery in Brazil. Mr. Wells, a great Brazilian traveler, says that "in the wildcat regions of the tributaries of the Amazona bands of India-rubber gatherers carry on an iniquitous traffic with many Indian tribes, from whom they acquire captives from other tribes. The lawlessness of their proceedings is fully admitted by the Brazilian Government, but over the vast areas in the distant regions through which they roam it is absolutely impossible to maintain any check over them."

THE OLD RAIL FENCE.

Let others in their songs rehearse The beauties they may see, And build a monument in verse; So that it fitting be, But I will raise my voice to sing A fact without pretence, That much despised old-fashioned thing, The homely old rail fence.

The rapid march of progress has Erased the landmarks old, It is to day a thing that was, A story that is told, The pruning knife of Time has cut, With energy intense, With other childhood relics, out The honored old rail fence.

It was the squirrel's safe retreat: The chipmunk's chattering oft Made us advance with hurrying foot, There Nature stored her wealth away, And out we carried thence, A thousand jewels in a day, Found by the old rail fence.

Arbutus, mullein, golden rod, Felt its projecting care, And though with hands full home we trod, We had a world to spare, Life gives, I know, so much to-day The past to recompense, But with sweet memories laid away I keep the old rail fence. —America.

"MISSUS."

BY KATE A. BRADLEY. "I say, Missus, I've want anythin' from the store, I'm goin' to town to git th' mare shod agin the plowin' temorer."

"Missus" looked scornfully over the washtub at the shifty, uneasy figure in the doorway. "He may be," she said, "but he's got a good three months, an' no more she must be shod agin the plowin'."

"That's only an excuse to git with yer low-bred in town, an' ye mought as well take that as auther, fer ye will go, spite of all that I kin say. Yes, she snatched an' after-thought, "You kin bring me a yard of eight-cent cotton—unbleached, mind. Now git out, an' spend the rest o' yer mornin' loadin' round some bar-room."

Mrs. Loud, or, as she was more generally called by her husband and few scattered neighbors, "Missus," watched him drive slowly off down the road behind the patient mare without taking her arms from the suds.

"Poor, shifflin' creature!" she muttered; "suthin' but a nuisance enny way. Ain't no more use than a last year's bird's nest. Whatever I kum to marry him for I don't see."

She wiped the suds off either arm with her thumb and fore-finger. "Sam Loud," she called, opening the door sharply, "if you ain't back fer yer dinner you don't git enny here, that's all."

"That!" she exclaimed after a few moments of steady rub-rubbing up and down over the board, the rhythmic motion keeping time to "On Jordan's Stormy Banks I Stand," which was running through her mind. "That lazy mortal's clean forgot the pail o' water I told him to git half an hour ago. Ef he never kum back 't would be a 'tarnal mornin'."

"Ef Missus 'ud only give a feller a chance! Fartin the mare needs shodin' bad; an' a man's got to see how things is in town sometimes—though I can't never make her see it that way, somehow."

"A yard o' eight-cent cotton," he repeated aloud, to fix it more firmly in his unstable memory. "An' mebbe I kin find some little thing to sort o' pay fer, ef so be't as how I can git the mare shod afore noon. An' I declar' fer't ef I didn't furgit th' pail o' water!"

A man, a stranger to Sam, was walking along the road a little way ahead. At this point he stopped and looked intently up and down the broad, straight highway, stretching in sight for miles either way.

"Good day, my man," he said, as Sam came up to him; "can you give me a lift, as we both seem to be going the same way?"

you get me to Kingslow docks in time to catch a boat waiting there for me, before those men catch us, I'll give you fifty dollars. If not—"

The alternative was expressed by a drawn revolver, pointed threateningly at Sam's blanching face.

"And what would Missus say?" Sam groaned. "They were close upon Kingslow when he spoke. 'Look-ee hyar, mister,' he said, 'You've gone about fur'nuff with this 'ere hoss an' wagin.' And he began to draw in the nearly spent horse. There was a short struggle, then a pistol report, and Sam fell backward into the body of the wagon and lay motionless.

Slowly and gradually the consciousness of earthly things began to return to Sam's darkened mind. He made an effort to turn over and look around him.

"Wha—whar be I?" he queried weakly. "You're two weeks out at sea, my hearty, and bound for six months' cruise to China, on the trimmest craft that sails the blue," said a cheery voice beside him.

"A friend o' yours shipped you," continued the voice, afterward proving to belong to the kind-hearted second mate, "just after you'd hurt yourself foolin' with your revolver. He said he'd promised you to 'cause you had a sick relation or something in China, an' he furnishin' plenty o' money for your uss-b, we had to take you along as we'd agreed. Now go to sleep, an' you'll be well before you know it."

Sam had plenty of time to think out many knotty problems during the weary weeks that followed. "Mebbe I war a trifle shiflin' an' on-easy-like fer such a woman as Missus," he said suddenly about one day. "Ef I ever I git back, I'm blame w' I don't start a new count that'll please her, but won't the boys open their eyes when they hear about this?"

When the clock struck one on the day Missus watched Sam disappear down the dusty road, she took up her dinner and sat grimly down to her solitary meal. That finished, true to her word, she cleared away the things and went on with her work.

Evening came, but brought no signs of the absent Sam. When bed-time arrived she rose, shut up the house and went whirly to bed.

She unlocked the door in the morning, smiling to herself as she wondered where Sam had spent the night after finding the house securely fastened against him.

"He'll be along in plenty time fer breakfast, with another errand ter do in town—shifflin' creature!" she thought.

About noon a neighbor drove into the yard behind the old white mare. They had caught her, he said, straying alone over Kingslow downs, but Sam was nowhere to be found. The few drops of blood in the bottom of the wagon, however, hinted at a grave explanation of his mysterious disappearance, and when, a week later, the unrecognizable body of a man was discovered a short distance from where the horse was found, no room for doubt was left in any mind, even in the most reluctant one of Missus herself.

From the day that the fact of Sam's death became evident to her, she withdrew wholly from the society and sympathy of her neighbors, and shut herself up alone with her tiresome and persistent reflections. That one half wish kept ringing in her aching ears: "Ef he never cum back; ef he never cum back!"

And it was wonderful how great the number of things she found herself obliged to do during the day that Sam, she remembered now, had unassuringly done and left ready to her hand. "Another signatur appears, but it is too much defaced to be made out."

Abolishing Slavery in Brazil. The events of the past week in connection with the passage of the abolition act have been unusually exciting in character. There was almost no opposition and very little oratory, and every vote was attended by the abolition societies and large numbers of spectators.

The Senate decided upon a Sunday session to pass the bill, which was attended by hundreds of excited, enthusiastic people. The Princess Regent also arranged to come down from Petropolis on the same day to sign the bill.

Flowers in Ice Prison. A big bunch of "jacks" and tea-roses frozen into a cylinder of ice drew the eye of many a Broadway wanderer to a sunny window on the upper flats. Roses and ice are two good things seldom seen in immediate conjunction.

Chaining a Boy to a Loom. Instructions have been given from Dublin to the police to make inquiries as to the cases of alleged cruelty against hand-loom weavers in the neighborhood of Lurgan. In the police report of the Hand-loom Weavers' Association it was alleged that a child was chained to the loom by his father, James Douglas.

SELECT SIFTINGS.

A league is three miles. The Astors own 8000 buildings in New York city.

A baby has been born in Chicago weighing just one pound avoirdupois. A pound of pennies is worth \$142. A pound of five cent pieces is worth \$453.50.

A New York coroner recently narrowly escaped death from sniffing at a bottle from which a suicide had taken prussic acid. Snow is imitated for theatrical purposes by spreading out white cotton, over which pulverized mica has been strewn.

Baltimore is crowing over her three carrier pigeons, which flew 300 miles in a little over six hours, and so broke the record for that distance.

A monster gull swallowed a chicken at Ocean, Ga. the other day, and seemed to be relishing the bite immensely when the owner killed him.

Mr. Dye, of Jessup, Ga., has a cow that is perfectly hairless throughout Spring and Summer, and only puts on her coat at the beginning of the Fall.

Among the descendants of Thomas Plantagenet, Duke of Gloucester, fifth son of Edward III., was Stephen J. Penny, who was not many years ago sexton at St. George, Hanover Square, London.

During the drill of sailors aboard the steamer Forest City at Boston recently, the use of the dog-faced boy of the dime museum, was originally coined by the popular Swedish poet, Johann Jolin (1818-64), and used by him as a pseudonym, under which he composed dramas and comedies for the New Theatre of Stockholm.

Charley Lee, better known as "Whistling Charley," who died in Cincinnati the other day, was one of the odd characters of that city. Although eighty-six years old, he pushed his handcart around almost to the day of his death, and his shrill whistle could be heard for a block.

The pretty daughter of a Columbus, Ohio, preacher is in a bad fix. She has eaten pickles until she has dwindled from two hundred to sixty pounds. She can no longer eat. Her tongue is as dry and hard as a piece of leather, and her physician says that the interior of her stomach is as hard and smooth as the surface of a German rye.

A resident of Corey, Ohio, owns a rare curiosity. It is a \$1 bill, continental, currency. On it is what is known as the wild hog seal—a crude cut of a wild hog; while to its left is the following: "This bill entitles the bearer to receive four Spanish-milled dollars, or the value thereof in gold or silver, according to a resolution of Congress passed at Philadelphia, February 12th, 1776. Signed, John Hancock." Another signature appears, but it is too much defaced to be made out.

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FISHING FOR MACKEREL.

A Large Proportion of the Food of Humanity Furnished by this Species of the Finny Tribe.

The mackerel fishing business of the American coast employs some two hundred vessels and 2500 men. The annual catch ranges from 80,000 to 400,000 barrels, and the estimated value of the fish is from \$1,000,000 to \$1,000,000.

The fish, which range in weight from three pounds downward, make their appearance during April, swimming northward always in schools—and by the third week in May they make their entrance into their favorite feeding-grounds in Massachusetts bay. The more adventurous gradually work their way farther north, until midsummer finds them in the cool waters of Mount Desert, the bay of Acadia, and the Longfellow gulf, and not infrequently the cod fishermen on the banks of Newfoundland see them breaking the water in their airy, graceful fashion. Then begins the southward movement and by October the last school has passed Cape Cod, and the fishery is over for the winter.

When a school of mackerel is descried by a vessel's crew the great seine boat, which is invariably in tow, is hauled alongside and all on board but two get into it. One of the two boards the small flat-bottomed boat, the dory, and the other, who is the cook, remains in charge of the schooner. The large boat, manned by eight or ten stalwart men, and laden with the seine, rows away with all speed in the direction in which the fish are traveling in order to head them off. When in the proper place the end of the seine is passed to the man in the dory, who remains as nearly stationary as possible while the larger boat describes a circle "paying out" the seine as it goes. The seine, which is a bag of netting, is weighted with lead on the bottom, so that it sinks as it is dropped, forming a perpendicular fence, as it were, across the water. The upper edge of the seine is buoyed at the surface by cork floats. When the larger boat rejoins the dory the purse line which bounds the bottom of the seine is quickly reeved through the thimbles around the top, and all hands begin hauling it in. The result is (unless the school has taken alarm and escaped) that the thousands of fish which were but just now sporting at freedom are included in a bag from which there is no possible egress. Slowly but without fail the pulsing goes on, and soon the fishermen are able to see the value of their prize. There are the fish—large and small—mixed in a struggling mass, their beautiful sides sparkling in the sun as they leap—sometimes a thousand barrels of them, and not often less than a hundred.

The marketing of the freshly-caught mackerel is often attended by lively scenes. When the supply on shore is light the incoming vessel is watched with eager eyes by the dealers on the wharves. Mr. "Skipper" knows the situation outside, they know the condition of the market, and the play of shrewdness which attends the meeting of these sharp traders is full of amusement to the spectators. The buyer, of course, only guesses at the state of the trade on shore, but he knows what his other vessels are having with the fish and how soon they make their appearance in port. The dealers base their price on the market; he bases his on the data at command, and often "stands off" until extraordinary offers are made for his fish. The crews of all the vessels being paid a share of the season's profits, their efforts are at all times unabated, and it not unfrequently happens that a crew is fortunate enough to divide \$500 or \$800 as the result of twenty-four hours' work. On the other hand, when the market is glutted, the fish frequently bring little more than the cost of the fish, which, they are packed, one of the best "stocks of fortune" which a crew ever struck was a couple of years ago when a small craft, in a season of scarcity, landed a fare in Boston, obtaining a first class price and then, setting sail for home, ran across a 125-barrel school in the lower harbor (where these fish very rarely come) and, capturing them all, put aboard and sold them before sunset at a similarly high figure, thus earning \$1000 between sunrise and sunset.—Chicago Times.

Housekeeping in Olden Times. A writer has collected some facts about how olden time housekeeping, who asks: How does the housekeeping at this hour of writing compare with that of 100 years ago? Mrs. Papendiek, in her "Journal of Court Life in the time of George III. and Queen Charlotte," which I have before me, mentions many curious facts as to domestic economy of 1788. The dinner was a 2 o'clock affair for company at 3 p. m. The dishes and cooking were very much the same as those in middle-class houses now. Malt liquor, cider and perry were the ordinary drinks at dinner, port and Madeira being put on the table along with the slight dessert. "If the gentlemen wished to make a drinking bout, which was often the case, it began after supper." Few families had more than two female servants. Rooms were very plainly furnished, and ornaments were kept in closets or chests, to be brought out only on state occasions. Little silver was in daily use. Silver forks were only seen in the houses of nobles and foreign ambassadors. Forks had three prongs. Knives had broad ends for eating peas or catching up gravy, as dessert spoons were unknown. Yet there was a much refinement in feeling as now, modern fashion in comfort and luxury having gradually changed. The price of mutton or beef in 1788 was 10 cents a pound; bread 8 cents or 10 cents a quarter loaf; eggs in spring, 6 cents a dozen; fowls, 30 cents a pair; loaf sugar, 14 cents a pound. Wages of house maids were \$35 to \$40, or 8 guineas, with \$5 for tea or beer. Washing was always done at home.—St. Louis Signify.

Recipes. BUTTERMILK PIE.—One pint of buttermilk, one and one-half cups of sugar, one tablespoonful of butter, three of flour, four eggs; flavor with lemon and nutmeg; bake with lower crust.

TO DRESS CUCUMBERS.—Gather or buy from market early, peel, and put on ice until dinner; then slice as thin as possible and put with sliced onions on a dish. Salt and pepper freely, pour a cup of vinegar over them, and lay ice on top.

PUMPKIN PIE.—First make a nice crust in a pie plate with crust, fill in with a layer of pitted prunes, one tablespoonful of vinegar, enough of the juice to just cover the prunes, a few bits of butter, a little flour, and sugar to taste top crust.

APPLE JELLY CAKE.—One coffee cup of sugar, one-half cup of butter, two eggs beaten separately, one cup of milk, three cups of flour and two teaspoons of baking powder; beat well; bake in three layers while hot spread the apple jelly between and sprinkle powdered sugar over the top.

POTATO SOUP.—Cook as many potatoes as are needed in salt and water, drain them and wash fine, then mix with boiling water, and pass the mixture through a sieve, boil a look and add salt, one cup of milk, one cup of butter, one cup of cream, one cup of flour, one cup of sugar, one cup of raisins, one cup of currants, one cup of prunes, one cup of apples, one cup of peaches, one cup of cherries, one cup of strawberries, one cup of raspberries, one cup of blackberries, one cup of blueberries, one cup of huckleberries, one cup of elderberries, one cup of gooseberries, one cup of currants, one cup of peaches, one cup of cherries, one cup of strawberries, one cup of raspberries, one cup of blackberries, one cup of blueberries, one cup of huckleberries, one cup of elderberries, one cup of gooseberries.

YELLOW CABBAGE PICKLE.—One peck cabbage, quartered; put a layer of cabbage, then one of salt; let it remain all night, then squeeze and put on the fire, cover with vinegar and boil one hour; then, as the vinegar is apt to be salty, take fresh; add four chopped onions, one ounce of tumeric, one gill black pepper, one gill celery seed, a few cloves, one tablespoonful allspice, a few pieces of ginger, one-half ounce mace, two pounds of sugar, four tablespoonfuls made mustard; boil one hour longer. When it is cold it is ready for the table.

Spider Versus Beetle. A big spider was placed on a rock in the centre of an aquarium in a recent experiment, and a larva of a water beetle, three cups of four and two teaspoons of baking powder; beat well; bake in three layers while hot spread the apple jelly between and sprinkle powdered sugar over the top.

POWDERED PLANT FRITTERS.—Make 5 butter of two eggs, a half cup of milk and a little salt, pepper and flour enough for a thin batter; scrape the roots and throw at once into cold water. When all are scraped grate with a coarse grater; drop the grated root at once into the batter. Drop by the spoonful into hot fat; fry brown and drain in a colander.

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HOUSEHOLD AFFAIRS.

Homemade Blotter. Birch bark, or the paper which imitates it so admirably, makes a handsome surface for decoration. Covers for blotters are also made of mounted photographs 10x12 inches in size. The back cover may be of plain, stiff cardboard, and the leaves of blotting paper laid between the covers are an inch or two smaller, and held in place by ribbon bows. At an obliging bookseller's the holes through which to slip the connecting ribbon will be punched by an ordinarily obliging dealer much more satisfactorily than with the scissors. A pretty blotter has the gray-blue covers decorated with a group of natural autumn leaves carefully gummed in place with a knot of narrow ribbon tacked upon the stems.—Detroit Free Press.

Utilizing Pea Pods. Dr. Jacobsen is authority for a ready method of utilizing the delicious marrow that lies among the fibers of the pea pod, and which is sweeter and better than the peas themselves, which, when of the best sort, and at their best, are the first of all vegetables for their tenderness, succulence and nutritive value. So save for use all the tender sweet pulp of the shells, separated from the troublesome fiber which prevents their use with the seeds in most sorts of peas. Dr. Jacobsen directs to boil the shells well in water, to which has been added a little carbonate of soda; then strain through a cloth, and after adding some sugar to the liquid, boil it down till thick. The extract thus obtained will keep for any length of time without becoming mouldy, and a teaspoonful of it added to a bowl of soup gives it the flavor of fresh green peas, besides adding to its material quality.—New York Star.

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POTATO SOUP.—Cook as many potatoes as are needed in salt and water, drain them and wash fine, then mix with boiling water, and pass the mixture through a sieve, boil a look and add salt, one cup of milk, one cup of butter, one cup of cream, one cup of flour, one cup of sugar, one cup of raisins, one cup of currants, one cup of prunes, one cup of apples, one cup of peaches, one cup of cherries, one cup of strawberries, one cup of raspberries, one cup of blackberries, one cup of blueberries, one cup of huckleberries, one cup of elderberries, one cup of gooseberries.

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Spider Versus Beetle. A big spider was placed on a rock in the centre of an aquarium in a recent experiment, and a larva of a water beetle, three cups of four and two teaspoons of baking powder; beat well; bake in three layers while hot spread the apple jelly between and sprinkle powdered sugar over the top.

POWDERED PLANT FRITTERS.—Make 5 butter of two eggs, a half cup of milk and a little salt, pepper and flour enough for a thin batter; scrape the roots and throw at once into cold water. When all are scraped grate with a coarse grater; drop the grated root at once into the batter. Drop by the spoonful into hot fat; fry brown and drain in a colander.

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