

TIONESTA, PA., WEDNESDAY, OCT. 10, 1888.

There are 900 miles of railway in operation in Egypt.

THE FOREST REPOBLICAN

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Torms,

ter. No not

- \$1.50 per Year.

ons received for a shorter period

solicited from all parts of the

John Most, the New York Anarchist, ays that there are 500,000 Socialists in the United States,

According to a Boston statistician the cost of the fences in the United States is more than the National debt."

If the arming of the German cuirassm with lances proves a success, the agoons and hussars will be armed in o same way.

A recent official publication estimates e average annual decrease of the Indiana at nearly 2000. Their present total amber in the United States, exclusive Alaska, is about 245,000.

There have been 355 persons arrested the United States during the current ir for violation of the laws against aterfeiting, etc. Seventy have been wieted and sentenced to imprison-

The work of the United States Fish missioners is appreciated. Begin in 1868 with one hatchery and 00 appropriation, they now have five cheries and an annual appropriation out \$25,000.

e Cincinanti Enquirer declares that urce of all yellow fever which this ry has, or ever has had, is Cuba. should be cleaned up or cleared out. nothing but miserable mismanage. which makes that beauti'ul island eding-place for pestilence.

the manufacture of colton the d States is the second nation in the led only by Great Britain, which ty per cent, more than this coune consame two and one-half w much raw cotton as Cermany, ree times as much as France.

t Harding, a young English So when he wants to make a speech streets or public squares, padlocks with a chain to an iron tence or milar fixture. Then when the ome to take him in they have to long time in getting him unand he can make a pretty long ofore he is carried off.

nglish farmer who has been inating the caterpillar pest, which is no destructive to the fruit and ps in Kent, has concluded that m which produced the caterpildeposited by the swarms of ies which swept the coasts last and which were supposed to sen driven over from the contiw the storms,

iglish railroads do not cut prices, the Detroit Free Pres, but they

ARTIST AND FRIAR. Should you in Florence wander where The Past has hourded riches rare-Paintings within whose perfect lines The kindling touch of genius shines, Statues throughout whose marble limbs A seeming life blood leaps and swims--Among the names recounted long With honor in enduring song, One will be heard where'er you go. The master's-Michael Angelo.

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And you will hear another name Blown by the trumpet blast of fame Through Christian lands. No balls of art Bospeak the throbbings of his h art, But streets are vocal, and the square That heard his final martyr prayer. A rosary his fingers told, The cap he wore in cloisters old, Bome biazoned books, are all they show Of noble Fra Girclamo.

care if it was only that?"

took up with Fitzherbert."

might.

woman."

Both long have bosomed in the clay, Yet both are living on to-day. Time hath no boudage of control O'er emanations of the soul.

The years have shown how well they wrought,

Preserving still their priceless thought. One shaped in forms most fair to see, The other worked intangibly, The artist stands at first confessed, And yet the friar wrought the best. -Clinton Scotlard, in the Independent.

FITZHERBERT.

My name is John Smith-plain Smith, without change or addition of voweland I was in no way discontented with it till I fell in love with Katie Rogers. Katic had never sneered at it, but her older sister, Miranda, had more than once hinted that it was neither romantic nor uncommon; and her father, in his somewhat lengthy discourses about the British aristocracy, had an aggravating way of looking apologetically at me every time he spoke of "a good name." In our commercial community Smith was counted a better name than Rogers, and young Smith, the rising cottonbroker, a more distinguished member of society than old Rogers, ex-Captain of dragoons, who could scarcely pay his

thirty-pound rent, and never wore a deherbert?" cent hat. I quite agreed with my neighbors on these points till I fell in live with Katie, and grew familar with Miranda's sentiments about "the ignorance of Philistine of Mr. John Smith."

Riverbank, Captain Rogers was descended from when she spoke again. Fitzroger, who came over with the fied yourself when I first told you about Conqueror, and, as I listened reverently to the history of the family progress through eight centuries, there was a Fitzherbert's proposal."

total collapse of my once foolish pride riority. in belonging to what a local paper called "I wa "one of the oldest families in River-bank." For Riverbank was scarcely as who have been rooted in English soil for old as my father, having grown into a eight centuries naturally take larger

town with a speed rarely equaled on this side of the Atlantic. In a general way 1 did not undervalue myself, but it was with a deep sense of proval of women in the best society." humility that I implaced the descendant of Fitzroger to become my father in-law. We were alone together in the interval of the second dining room of the thirty pound house, he sitting in a shabby armchair, I stand-ing on a still shabbier hearthrag. He looked up at the "Battle Roll of Hast-ings," which hung over the mantelpicce, and down at the fire kept low by eco- give up Fitzherbert."

limit, I began to feel vaguely uneasy. In

those days Katic's letters, though loving,

were not long, and she more than once apologized for their brevity by pleading

of which she never explained. My con-

noticed a change in her that seriously

alarmed me. She was paler and quieter

her eyes, suggestive of something on her mind. It could not be anxiety about

about that time he appeared in a new hat, and Miranda kept better fires.

These outward and visible signs of pros-

perity would have given me sincere

pleasure if it had not been for the sus-

picion that old llogers was more than

ever disposed to take the Norman Con-

quest tone with me, and for the cer-tainty that Miranda's sneers at "people

One evening I called much later than

usual, having been detained by an im-portant business matter in the neighbor-

ng city of Shipley. The outer door of

the house was open, and I, in my u-ual-way, turned the handle of the vestibule

door and walked into the drawing-room

which appeared to be empty. I was just

then I heard a pleading little voice be

It was the voice of Bob, the youngest

of Katic's many young brothers, and

turning sharply round, I saw his scared

little face peoping between the curtains drawn across the bow-window, "Come here, dear old Jack," he en-

treated; "and stay with me till she goes

"What she !" I asked, as I stepped be

hind the curtains to find Bob's hitherto invisible form ciad in a nightgown. "Miranda," he added in a tragic

guessed that he had descended from the

had blue eyes and golden hair,

the servant,

ring the bell for

"Oh, I say, Jack, don't do that!"

uld not count their grandfathers,'

and at times there was a wistful look in

It could not be anxiety about

pecuniary affairs, because

At last she came home, and then I

idence sank, my jealousy rose.

her father's

wholed

going

past.

whisper.

Bob

.

hind me:

where all for my benefit,

particular engagement," the nature

alipping down to the kitchen for a taste | milliners in London, and ____ Oh, Jack | WORLD FAMOUS CHIMES. of the new jam. I knew it was my only dear, I s chance. She's so mean about it when ter all!" dear, I see you don't mind so much, afit's in pots. I just got to the hall when The precise nature of my conduct on I heard her sneaking down stairs, so I run in here. She's in the dining-room this occasion need not here be recorded. The bridal wreath was a present from

run in here. She's in the dining-room now, and I don't know whether she's Fitzherbert. -- Household Words. going up again or down to the kitchen. "Don't be a coward, my boy," I said, feeling it my duty to be moral. "Of course Miranda will scold if she finds Fantastic Brahmin Idols.

One sees Brahma occasionally in the East pictured in heroic size on the walls of houses, or as an idel of wood or you, but you must bear it like a man.' stone, occupying a shed at one end of a village with his wife Sarasvati. He is "Scold !" repeated Bob, with scorn in his subdued tones. "Do you think I'd also, of course, to be seen in temples, but

I understood the full peril of the not often. situation now. Miranda prided herself Sarasvati is always represented as a possesses many large bells, but, like the on doing a mother's duty to the motherbeautiful young woman presenting a flower to her husband, says a corre-spondent of the *Courier-Journal*. Like large bell of Kioto, they are worthless according to our standard. Their proless boys, and I knew that whatever her portions are wrong, for they are as large at the top as at the bottom, and, being hand found to do she did it with all her our own Mother Eve, she was created out

struck, by wooden hammers, of a portion of her husband's body, al-"And it's just because I ain't a coward though the Hindoos do not distinctly say I don't want to meet her." went on Bob, a ril When this happened Brahma was pos-

evidently mindful of the traditions of Fitzroger valor. "You see, Jack, I could hit back if she was a man, but she sessed of but one head. Beholding this lovely newly created companion, howain't, you know, and of course no fellow who is a gentleman ever hits a ver, he at once became smitten with her charms. Sarasvati, being a shame-faced maiden, modestly turned away to escape "Robert," I murmured, "you are the

soul of chivalry." "Oh, shut up, Jack Smith!" and my small brother in law elect held me with his gaze At Brahma's wish to still behold her, a second head issued from his body. As a desperate grip. "She's coming in !" I pecred cautionsly between the heavy curtains, and caught a glimpse of Miranda's lank form and lynx eyes. The next moment she was vanishing, but she the damsel skipped around to another position a third head appeared and then a fourth.

At length, in her embarrassment, Sarasvati spring into the sky. Not to be outdone, however, Brahma instantly produced a fifth head. This fifth head stopped as Katie appeared at the door. church bells at 9 o'clock in the evening, Kate," she said in her thin sharp was subsequently struck off by another god in a dispute, which leaves him only voice, "I was looking for you. I think you might help me to pot the jam. Smith may not be here to night, and if he

The idol with the leopard skin loincomes let him wait. How pale you look! I can tell you, my dear, that your ap-pearance has not improved since you cloth, the snake about his head and neck and the trident in his hand, is Siva, the destroyer. He is one of the most I stood with freezing blood behind familiar idols one sees in India. As you approach an Indian village the first building by the roadside is apt to be the curtains, wondering what awful revelation was about to wreck my life's a shed-like shrine, sheltering an idol of Siva about the size of a man. happiness. In a lightning flash of jealous imagination I saw Fitzherbert. No doubt he was one of the swells Katie

He is painted red, with a blue neck, had met in London. A military swell, and sometimes garnished profusely with bits of gold or silver tinsel pasted here and there about his figure. This bright paint and tinset gives the idol a rather one of those handsome, haughty guardsmen I had read about in society novels. "Miranda." said Katie, "don't you think I ought to tell Jack about Fitzcheap and tawdry appearance, suggestive great deal of labor. of a cheap show. "No, I don't," said Miranda, shavply.

A Snake Swallows a String of Fish.

"I don't see why 'he interests of our family are to be ri-ked in a collision Hugh Pattison, of the water rates with the narrow mddle-class prejudices office, had a funny experience while fishing at Long Lake, says the St. Louis *Globe-Democrat.* He had been catching fish pretty lively all the morning, and along toward noon he went on land and Katle's voice sounded a little weary "You know, Mirauda, you were horrileft his string of fish in the water by the boat. He lingered under the shade of Miranda replied in a tone of cold supethe trees for a couple of hours, and then returned to take up his rod for the pur-pose of enlarging the string of cropples "I was more open to conviction than you would find Mr. John Smith. We that he caught in the morning, after tishing a short time he took a nice bass and reached over the side of his boat for day. Besides, your conduct in this af-fair is justified by the example and aphis string of fish, to place the bass with the others. It was gone, Not a sign of his twenty five croppies could be found. "You may imagine my diagust at the discovery," said Mr. Pattison, relating the story. "I had almost made up my the story. "I had almost made up my mind to pull up stakes and go home, when I noticed a monster blacksnake lying in the sun by a little bush about twenty feet away. I had a little rifle Oh, Miranda, dear, I was so happy when

its work well, for the snake, after writhnomical Miranda. Then, having ap-parently weighed the past glories of ish rubbish too. I wonder, Kate Rogers, Fitzroger against the present price of how you can talk in that way, when you with a hook on the end that I use for "Rubb sh!" said Miranda, "and self- ing a little, became quiet, and I went loosening my line when it is caught on a snag and pulled the big snake up on the bank. I never saw such a big one before and its belly was puffed out till it looked like a stovepipe. I noticed a piece of string sticking out of the snake's mouth and my curiosity was aroused, so I took out my knife and cut him open. Weli, you may not believe it, but there was my elegant string of croppies in the snake's stonah, and some of them were alive and kicking when I took them out. Threw them away? of course I didn't. just washed them off and went on fish ing, and when I got home I gave the string of lish to a friend, who declared that he never ate better croppie in his life.

\$1.50 PER ANNUM.

HOUSEHOLD AFFAIRS.

Baking Fish. Fish can be baked by two methods. One method of baking fish requires fre-quent basing with sauce or gravy. The quent basting with sauce or gravy, other method, which is properly nominated dry baking, is best performed when thin slices of bacon are placed upon the bake pan, beneath the fish, and also upon the surface or upper side of the fish, and when baked in this manner in a great tower in the city of Kioto, the fish, and when baked in this manner Japau, says the Boston Herald. It is twenty four feet high, but as it is struck that it should be removed from the oven on the outside with a wooden hammer, its sound is comparatively feeble. China as soon as baked. Fish baked by either method flakes and separates easily from the bones when sufficiently cooked.

To Preserve Milk. According to an English recipe, when it is difficult to preserve milk from be-

coming sour and spoiling the cream, it may be kept perfectly sweet by scalding their tones are no more terrific than those the new milk very gently, without boll-ing. Cream already skimmed may be which emanate from the steeple of a ountry meeting-house in New England. ing. Cream already schmidel may be kept twenty-four hours if scalded with-out sugar, and by adding to it as much powdered lump sugar as will make it pretty sweet, will be good for two days, if kept in a cool pla c. Syrup of cream The Turks abhor bells, and are said to e adverse to admitting them into their ountry, for they seem to regard them as inimical to their faith. On the other hand, the Germans have a peculiar reverence for bells, and in the Hartz may be preserved as above in the proportion of one and a quarter pounds of sugar to a pint of perfectly fresh cream; nountains the casting of one is made an occasion of great public rejoicing. In Mandelay, when the hour is struck upon keep it in a cool place for two or three hours, then put it into one-ounce or twoa bell, a public official crics: "By the favor of His Majesty the King, it is such and such o'clock!" The ceremony, which ounce bottles, and cork it close. It will keep good for several weeks, and will be found very useful in traveling .- New York World. still prevails in some parts of our own country and in England, of ringing the

Sweet Pickles,

Sweet pickles are more wholesome

Green Tomato Sweet Pickles, --Slice

Sweet Pickled Grapes .--- To seven

pounds of grapes use five pounds of

Put ripe grapes on the stem in

than other pickles, and are a nice accom-

is, doubtless, a survival of the practice of sounding the Curfew or cover fire, Drying Corn. To dry corn, first parboil it, then cu from the cob; or, better, score the tops which William the Conqueror intro-duced into England as a familiar of the grains, scrape out and spread custom of his Norman home. At Oxthinly in clean tins, dry in the cool oven ford University it was long a time-honored custom, and one that may exist (not over 120 deg.) of a stove. If you have a fruit-drier, it may be perfectly dried thereon, and without danger of to-day, that caused the bell known as "Great Tom" to ring 101 blows at a cercontracting dust. tain hour in the evening for the purpose

In drying sweet corn, many ladies make the mistake of thinking that corn of calling the students home to bed, and at Yorkminster, England, for some untoo old for cating will answer for drying. I have tried different ways, says a lady accountable reason, an old verger climbs the stairs of the high tower each noon, in the Prairie Farmer, and like the fol-lowing way best: Cut off the corn beand with an iron hammer strikes twelve blows upon the tenton bell. A little clockwork in this instan e would save a fore cooking, and put it in a pan over a kettle of hot water until the milk is set -stirring frequently, then dry on plates The old Church of St. Sepulchre in in the oven as quickly as possibly, without scorching; when wishing to cook 1 put it in soak in warm water immediately

without sealing.

London, well known to all American visitors as containing all that is mortal of Captain John Smith, whose name is after breakfast, or frequently the night before, and cook from fifteen to tweaty familiar to every boy and girl in the States as that of the hero of the minutes, flavoring as when green; it is Powhatan-Pocahontas episode, which tender and delicious. possesses a bell which used to toll whenever a convict at the Newgate prison.

on the other side of the street, was led out to execution at Tyburn Fields. As the unfortunate man passed the church, sitting on his co.fin in the open prison cart, the sexton would present him with a little nosegay in token of the beauties of the earth upon which the eyes of the poor wretch would soon close forever. when the Royal Exchange in London was destroyed by fire in 1858 the dismay ten pounds of green tomatoes. Soak in salt water over night. Make syrup of five pounds of sugar and a quart of vineof the Cockneys was changed to momen tary amusement as the famous chimes which, by a mechanical device, were gar. Spice well, put the sliced tomatoes in, and boll until clear. Put in glass made to play a different tune each day of the week, struck up the famous air "There's Nae Luck Aboot the House,"

just as the roof fell in. Various nations of Europe make sugar, three teaspoonfuls each of cinnamon, allspice and mace, with a pint of various boasts regarding their respective bell. The thirteen ton bell of Erfurt, vinegar. Put ripe grapes on the stem in to scald; take out, put in jars. Cook for instance, is said to contain the finest the syrup low, pour over the grapes, and metal in the world, but the Church of St. Stephen, at Vienna contents, itself with scal

Sorrows affoat like clouds afar. du Careless of trouble, untouched by fear, Singing her way through the golden year. A dream of a woman, old and gray, Wrinkled and bent, wending her way Lomesomely toward the last milestone Where the grim, dark shadow of death is

Storm stained and weary, and worn with Care-The candle of life at its final flare.

thrown,

RATES OF ADVERTISING.

One Square, one inch, one month # ... One Square, one inch, three months...... 5 00 One Square, one inch, one year...... 10 00

Legal advartisements ten cents per line each im-

A SONG OF DREAMS

Marriage and death notices gratis. All affle for yearly advertisements collected tory. Temporary advertisements must be y

A dream of a merry child at play,

Blue eyed and fair, frollesome, gay,

Glad as the birds in the springtime are,

Job work-cash on delivery.

A dream of a grave in a churchyard lone, Neglected, draar, with weeds o'ergrown, With only the chirp of the cricket's song. As it sings in the grass the whole night long." To break the silence that brood so deep Where the worn out soul and body sleep. -Surie M. Best, in Home Journal,

HUMOR OF THE DAY.

In a nutshell-Sweet ments. Born to rule-A book-keeper. Notes of the day-Sight drafts, Worth its weight in gold-Gold, He "whoops 'em up"-The cooper. Awaiting its turn-A buck wheat cake? The bent of many a man's inclination is crooked.

Lame men have ruthing expenses the same as other folks.

Keep your conscience but not your farm void of a fence.

Strange to say, clastic has its greatest snap when it's "broke."

The bottom of a gun barrel is always a good base for a charge. The chief disease of a miser is attacks

of tightness of the chest. Paste diamonds are so called because

people get stuck on them so often.

When a physician loses his skill it naturally follows that he is out of practice.

An imposing sight-A street fakir selling brass watch cases as solid gold watches.

Shakespeare advised his readers to throw physic to the dogs. He is silent about cats.

A little up-town boy is so fond of whipped cream that he licks the dish.— Drake's Magazine.

Big Head is the name of a prominent Sioux Chief. His Sioux-de-nym as it were,-Philadelphia Press.

Some men are born witty. Others have a good memory and some witty friends .- Somercille Journal.

paniment to game and poultry. Almost any fruit or vegetable makes nice sweet pickles. They should be well spiced Determining the weight of an eel is all guess work. You can't weigh a fish and sufficiently cooked to keep them without scales. - Ottawa Bw.

Signor Casus Belli, the celebrated Italian, is still trying to foment trouble in Europe.-Detroit Free Press.

The sweet girl graduate about this time is getting sour over the kitchen range, learning how to cook.-Somereille Journal.

"Poor childless wish!" exclaimed Fogg, when Fenderson spoke of his wish being father to his thought .- Boston Transcript.

Blobson-"Don't you think that Dempsoy rather plays the fool?" Popin-jay-"No, sir; I think he works at the jay-"No, sir; I think he wo job."-Burlington Free Press.



CELEBRATED MONSTER BELLS OF

FOREIGN LANDS.

time and have the fastest trains world. The Flying Scotchman to do 394 miles in nine hours. A at on a train that counts this, and he Scotchman does the distance in hours. Notwithstanding the great of the English railroad , they killed 121 passengers last year.

ath I ondon is to have a new underad railroad. It is being built sixty under ground. I'assengers are to ch it by hydraulie elevators, to carry persons at once. The tunnel is being riven by the use of a steel shield slightly orger than the iron rings of which the tunnel is to be constructed. The steel chield has a knife edge, and is driven orward at the rate of fifteen feet a day by hydraulic rams worked by hand.

Eheriff Grant, of New York, according to the Courier-Journal, has declared that he would not hold his present office after January 1, for five times the present value of the position, which is \$10,000 per year. The new law requiring executions in New York to be by electric shock goes into effect on the date named, and Sheriff Grant fears that it might fall to his lot to execute a criminal and that thereby his name might become in some way attached to the new system.

The Khedive of Egypt has, by a decree, taxed land devoted to the growing of tobacco in his domains \$157,50 an acre, and the Egyptians have refused to grow tobacco. The result is, remarks Frank Leslie's, that, instead of the usual crop of 13,000,000 pounds, not more than 1,000,000 pounds are expected this year, whereat our Maryland tobacco manufacturers particularly rejoice. Virginia and North Carolina will also profit; but Maryland is entitled to assume that her products will be most in demand, because the Balt more tobacco has been made the official tobacco of France.

A leading Chicago restaurateur, avers the Prairie Farmer, comes pretty near solving the problem of how to furnish the poor with good food at almost nominal cost. He will buy the entire carcass of beef at an average cost of eight and one-half cents a pound, reserve for his restaurant the choice portions that would cost him twenty-two cents a pound, and with the remainder and in his white array he looked like an angel in a picture But I rightly make soup. With the meat and bread he proposes to furnish from a large kitchen at five cents a meal, excellent food to individuals and families. The scheme is not a charitable one, but purely · business venture, run for profit.

coals, he accepted my proposal with the know how useful Fitzherbert's money is of a king to your poor father." magnificent condesce contenting, for certain State reasons, to Oh this was too awful? Katic not bestow the hand of a royal princess on only false to me, but actually so mean as an aspiring subject.

to take money from her new lover. Entie and I were engaged, and, for could stand it no longer. I wrenched a time, I was supremely happy. I was myself from poor little Bob's grav-not quite vain enough to share my dar-stood sternly facing the two girls. myself from poor little Bob's grasp, and ling's opinion, that I, John Smith, was Miranda fled from the room. Katie

better worth worshiping than all Car-lyle's "Heroes" put together; but I was stood white and still. "Pray do not give up Fitzherbert on y humble account," I said scornfully. rather easily convinced that I was far my too fine a fellow to fear any rival. "Do not let my vulgar prejudice in favor of truth and honesty interfere with So. when Katie went on a visit to London, there was no bitterness in my regret, for the wider morality of the best society. I bel'eved in her-and myself. Marry Fitzherbert to-morrow, if you

At first I was not disturbed by Milike, and be as happy as you deserve to randa's boasts about the advantages her be. sister was enjoying in "the best society, The color rushed back into Katie's but when the London visit extended for The light sparkled in her eyes. face. weeks and months beyond its original

She actually laughed. "Thank you very much, Jack," she said, "but even with your kind per-mission I can't marry Fitzherbert. The fact is," and her blue eyes danced, "Fitzherbert is a married woman." fact is.

Then, with the crushing consciousness having made a fool of myself, I listened humbly to Katie's little story. " Fitzherbert is a West End milliner and was Aunt Clara's maid before ber marriage. Her name is not really herbert, but something quite ordinary, like Brown or Smith-oh, I beg your pardon, Jack! She was always fo me, and I often amused myself looking through her new fashions. One day, while I was waiting for Aunt Clara, wh had gone to her dentist, a fussy old lady came into the shop, and was very angry because none of the new Paris bonnets suited her. She was one of the best customers, and poor Fitzherbert was in despair when she was leaving the shop in

Well, Jack, I have quite a genius for millinery. One of our ancestors was a painter, and Aunt Clara says I have his stistic eve for color and form. Anyhow, always seem to know exactly what suits I persuaded the old lady to sit face. down again, and with Fitzherbert's permission, I made a few alterations in one

particular bonnet. The result was so becoming that the old lady was charmed. 'You are a heaven-born milliner, my dear,' she said. 'Why

don't you go in for that sort of thing It is all the fashion among the best people.' Aunt Clara called for me presently, and was quite struck with the ew idea. After a long talk with Fitzerbort, it was decided that I should go to the shop every day, and qualify for the position of millinery aide-de-camp. I became quite popular with the custom-ers, especially the elder ones. I love old ladies, and delight in making them look lovely, and some of them threatened to eave Fitzherbert unless I undertook the arrangement of their bonnets and caps for the term of my single life. Fitzherbert offered me very liberal pay for my assistance, and I was so glad to think of helping poor old daddy that at first I forgot about you and your possible ob jection to marrying a young woman who

apper regions that night on no angelic worked for a shop, but I thought of this afterwards, and was always fighting with "I thought she was safa up in the lumber room for the next half hour," he ex- my conscience about telling you the plained, "and I got out of bed and was truth. But, indeed, there are many lady-

Leghorn Straw Farming,

What is known as Leghorn straw is raised on the hills which rise on each side of the rivers Pisa and Elsa, to the southwest of Florence, Italy. Its adaptability to the uses to which it is destined depends principally on the soil in which it is sown, which soil, to all appearance, exists only in this small district, out of bounds of which, the industry unknown. Any variety of wheat which has a hollow, flexible steam can be used for seed. The soil must be tilled and prepared very much as it is for corn, but seed must be sown five times as thickly as is usual for other purposes, and this is done in the month of Decem ber or February. When the straw is full grown, and just before the grain begins to form itself in the ear, it and firmly tied in little sheaves the size of a handful. Each sheaf or menata, as it is called, is spread out in the shape of a fau, to dry in the sun for three days, after which it is safely stowed away barns. The harvest being over and the fields empty, it is again spread out to catch the heavy summer dews and to bleach in the sun, during which process it is carefully turned until all sides are equally white. Here the cultivatory work ends, and the manufacturing begins .- New York Dispatch.

Flameless Securite,

Securite, the new flamcless explosive is the invention of Herr Schoenweg, and has been used in Germany for two years past. It is composed of a nitrated hydro carbon in combination with cor tain oxidizing agents, which is rendered fiameless by the addition of a certain proportion of an organic salt. It emits spark in exploding, but this spark is harmless, not possessing sufficient energy to explode inflamable gases or coal dust By the action of the organic salt the spark is almost instantly extinguished In the tests mentioned, the flameless "securite" was exploded in vessels containing the most highly explosive mixture of gas and air, and, in some cases, this combined with coal dust, but while gunpowder invariably causes their exlosion, the flameless "securite" did not gnite the gas or the coal dust, and it was demonstrated to be safe, even under more severe tests and conditions than are ever present in mining operations, - Detroit Eres Press.

countries. The people of Antwerp point with justifiable pride to the sixty-The ve bells in their superb cathedral. The fine church edifice in Mechim follows this with forty-four bells. The famous belfry of Bruges presses fast behind with fortyone bells, and Ghent makes a respectable showing with thirty-nine in a single tower.

The oldest chime of bells in America s the chime of eight on Christ Church, Salem street, Boston. They were brought from England in 1744 and were procured by subscription, Mr. John Howe giving the freight. They cost \$2800, the charges for wheels and putting them place were \$465.

Next to the giant of Kioto, the monster of Moscow, Russia, is the largest bell in the world. This marvelous specimen of the founder's art weighs ore than 220 tons. It is more than 21 feet high and is 67 feet in circumference, and being mounted on a huge stone pe destal, now serves as a chapel. A great fragment being broken from one side sy access is afforded to the interior. There is a mystery about this great bell ad a mystery as great as the bell itself. History does not report whether this enormous mass of metal has ever been hung or rung. The exact age of the bell does not seem to have been accurately determined. Some writers assert that as the bell was being raised upon one of the great towers of the Kremlin it fell and broke. Others affirm that it had been safely hung when the building caught fire and that the water used to extinguish the flames emcked the heated mytai and rent a great mass from its side while others are equally positive that the injury was done in the process of castng, and that the bell lay in the foundry pit for 101 years, and was then dug out and placed upon the pedestal where it stands to day. It is not easy to see the use of such a metallic monster. Nothing short of steam power could swing the mass of metal, and steam power was un-known in the days when the Moscow bell was cast. The value of the metal alone has been computed at about \$350,000. and it is said that a large quantity of

gold and silver was mixed with it. The twelve bells of St. Paul's Cathedral in London are said to be the great est ringing peal in the world. natter of pride with the English that they always swing their bells instead of merely swinging the clappers after the fashi on prevailing in Russia and other mrts of continental Europe. The Russians have a passion for big days.

bells. There are numbers of them in Moscow. In the tower of Ivan, in the Gremlin, hangs a sixty ton bell, which a rung only three times a year, and then he combined efforts of three men are required to swing the hammer. Above this hang forty bells of various dimenloss, a mountain of metal capable emitting the most deafening sounds. in Easter eve, a deathlike silence reins throughout magnificent Moscow Sud-deniy, at midnight, from the tower of Ivan, the mighty congregation of bells

peals forth in a tumultuous and dis-cordant crash. Then the bells of the eatire city join in the metallic uproar.

Sweet Apple Pickles,-Pare a neck sweet apples-leave whole, but remove the core. Put in cold water. Take three pounds of sugar and one quart of vinegar, boil, skim, and add a terspoonful of cinnamon and cloves ground. Drop the apples in, let cook, take up, put in a jar, pour the syrup over, cover

jars, pour syrup over, and scal.

Pickled Cucumbers-Peel large rips cucumbers: cut them to quarters, remove the seed. Let them stand in weak vine gar over night. In the morning scald in clear water. Boil five pounds of sugar in a pint of vinegar for every eight pounds of cucumbers; sp'ce well, dron the cucumbers in, and boil clear. Fut in ars, and cover well with symp.

Pickled Plums-The large blue, green gage and wild goose plums are best for pickling. For ten pounds of fruit, use live pounds of sugar, one quart of vine-gar, two ounces of stick cinnamon and few cloves. Stick two or three cloves in the plums, pick the skins with a fork Heat the sugar and vinegar; skim; put

a jars, pour over the syrup, and seal. Sweet Pickled Beets-Wash, and be areful not to break the skin. Put in salted hot water, and boil until they can be pierced with a fork. Take up and put in cold water; rub off the skin, and cut a lice from top and bottom. Then cut the beets in fancy shapes, put into jars, and pour over them syrup made of a ound of sugar to a pint of vinegar, well lavored. Cover close. Sweet Pickled Pears-Have ready a

an of cold water, peel the pears, and drop them in. Weigh the pears; allow to every pound of fault four pounds of sugar, one quart of vinegar, with spices to taste. Put the sugar in a kettle with a teacup of bodling water: let bodl, skim, add the vinegar and spices. Dra'n the pears, put in the kettle. When tender, put in jars, boil the syrup down, and pour over; seal.

Sweet Peach Fickles-Fate seven pounds of peaches whole. Fut three pounds of sugar and a pint of vinegar Fut three on to boil. Mix half an ounce of ginger root, a teaspoonful of ground cloves, two teaspoonfuls of allspice, two of cinnamon and a half a teaspoonful of ground mace; add them to the sugar and vinegar. When the mixture is hot, add the peaches; bring all to a boil, take from he fire, and pour in a stone jar. Stand in a cool place over night. Next morning drain all the liquor from the peaches ato a preserve kettle, let heat, and pour over the peaches. Repeat this for seven

The Richest Mine in the World.

The richest mine in Australia, and erhaps in the world, is the Mount Morgan, of Rockhampton, Queensland. alue has been variously estimated at tom \$60,000,000 to \$1,000,000,000 t is a fact that one of the Rothschilds ffered \$33,000,000 for the mine, and the offer was refused. The gold as taken from the mine is .99 fine, or almost pure.-San Francisco Examiner.

Some one says that wealth is a shadow This is, perhaps, the reason that we al-like to sit in the shade. -Boston Gazette.

'I am so glad your sister enjoyed her visit to us, Mr. Smith." "Oh, well, you know, she is the sort of girl who can enjoy herself anywhere, you know."-Life. I love you, dear." the young man said,

"Oh, will you be my wife The maiden drooped ner modest head And whispered, "Bet your life!" mercille Janzaal.

Probably there is nothing in the world that a man reseats so quickly and so deeply as to find you awfully busy when he is perfectly at leisure. -Shoe and Leather Rejorter.

Do not let your overweening modesty prevent you from recording your own good deeds. A real estate man lost a fortune once through an unrecorded deed. -Harper's Bazar.

Hopeful Youth-"Is Miss De Cash in?" Servant-"Yis, sor," Hopeful youth-"Is she engaged?" Servant-Hopeful Yis, sor; but he isn't here this avenin'. Come in."-The Cortoon,

"Do you understand much about arbor culture "asked Labatt of a friend. "Yes, I think I do." "Well, I want to ask you a question: Are all forest trees seeders!"-Texas Sittings.

Says a novelist of to-day, describing au interview between lovers; "Between them there passed an ecstatic kiss," And neither of them got it ! Aw, what muffs they must have been.-Bordette.

You can't weigh grams with a grammar, Nor sugar cure hams with a hammer, Do sums with a summer, Stow plums with a plumber,

Nor shear an old ram with a rammer. —Springfield Union

Dentist-++Well, how do the new teach work ?" Patient-"Not very well. They seem to cut the others." Dentist-"That is perfectly natural. They belong to an atircly different set, you know," --- Net 14 Francisco Ecuminer.

At son on his yacht, with a fair lady by him; He aske i for a kiss, but she chose to deny

Not here," cried the lady, in tones full of

Though I have not the slightest objection

Visitor at Cannon Foundry-"This is ill grand, stupendous, astounding. But where will your occupation be when universal peace prevails?" Proprietor of Works-"Casting caunon to celebrate it with, Sir."- Chieryo Tribune.

"If you think my logs constric." Said the gravelupper to the boe. "And my forebased queerly p initial Where the brain box ought to be; That my mouth has fooble motions Whance dark mysteries do exade, Piease to know I once existed As a Pythagorean dude." —Initia.

"Father, the paper says you 'officiated at the wedding claim in the traditional garb of the clergy." What does tradi-tional mean?" "Traditional, my son," replied the poor minister, as he looked at his cheap suit of black with a sigh "refers to things that have been 'handed down.' "- Chi aps Tribuse.

Three women were in hysterics at time in the waiting room of a New York dry goods store the other day. Some slight cause unbalanced one, and the other two wout off because they looked at the tirat out.

