

# HOW ICEBERGS ARE MADE.

## THE GIANT OFFSPRING OF RIVERS OF SOLID WATER.

Glaciers of Greenland and Alaska and their annual output of millions of tons of ice into the sea.

Standing upon the deck of an ocean steamer, passengers see an iceberg sweeping by in splendid loneliness. Looked at from afar it seems a huge curiously shaped ship with great white hull and great white sails all set and blown full with the breeze. But the strongest glass detects no flag floating from its frozen peaks and sees no crew moving upon its glistening decks. It is an enormous, clumsy craft which no passing Captain hails; it is one of the rovers in nature's pirate navy which every skipper avoids. An hour and the steamer passengers have seen the ice ship vanish in the distance; it is moved in a current of the ocean, and before long it will pass warmer waters in the south, and there the frozen craft will find its journey and melt out of commission.

Icebergs are born every day in every month, but most of them remain in or near their native waters for a long time before they escape and wander to the great lanes of travel between here and Europe. The bergs which will be seen this summer are from two to ten years old; that is, they have had an existence individually for years, though the ice from which they are formed is much older, some of it possibly having been frozen first a thousand years ago. Bergs are born of glaciers. Four out of every five floating masses in the Atlantic come from Greenland; the fifth may be from Spitzbergen Sea, Frobisher's Sound, or Hudson Strait.

A glacier is a river of solid water confined in the depressions running down the mountain sides. Soft and powdery snow falls upon the summits, and though some is evaporated, the yearly fall is greater than the yearly loss, and so the excess is pushed down the slope into valleys which possibly at the time are covered with green and have afforded pasture lands for cattle. The snow gathers in the high valleys and every day undergoes some degree of the change which finally transforms it into ice. Hundreds of years ago the people who dwelt at the foot of the Alps, in the Engadine valley, went up the green hillsides and built new houses. Far above their homes rose the mountain tops, covered with eternal snow. Little by little a glacier was forming upon the lofty slope above the site of these new houses. The surface of the soft snow river forced down from the summit was melted day after day, and the water trickling into the mass beneath froze by night. Thus the fine feathery crystals became changed into sponge-like ice, and as time went on and the quantity above increased, the pressure grew greater, and the sponge ice became harder and then compact and solid. And all this while more snow was falling upon the summits and was driven down the mountain side, piled on the surface of the growing glacier and forced down into the mass beneath as new ice. Scientists estimate that with the thickening of the ridge stream it extended down the hillside seven inches each year. This was going truly at a snail's pace, but at last the slowly creeping river of ice, created with melted snow, approached so near the homes built upon the slope that the people had to move. Their houses, of course, they had to leave behind them, and in time the solid river came upon the buildings and broke them up and smothered the fragments. This was the Morterach Glacier, and many tourists in Switzerland have looked upon it. In 1868 there were great floods in the valley and many bits of the old dwellings were washed out from under the ice.

Now, just as this Alpine glacier grew and flowed down the mountains at the rate of seven inches a year, so have greater glaciers grown in the mountains of Greenland and come down the mountains of that country to the sea. And these glacier streams of Greenland are the parents of the North Atlantic icebergs. So, too, in Alaska there are tremendous glaciers, and one of the incidents of an ordinary Alaskan journey is the cruising of your vessel along the coast, where the glaciers break off and fall into the water. They are far more beautiful than the finest of the glaciers of Switzerland, and in size they are so great that the largest Alpine glacier would make only a fair-sized nose, if it could be taken bodily and placed upon the face of one of the Alaskan giants. At Glacier Bay icebergs are being born all the while. Muir Glacier, the largest that dips into the bay, presents a front of 5000 feet. It is 700 feet thick, five-sevenths of it being under water. Each day the central part moves seventy feet into the sea, the discharge every twenty-four hours being 140,000,000 cubic feet of clear ice. As this great quantity cracks into pieces from the glacier the bergs of the North Pacific begin their life. The separation from the larger mass and the plunge into the sea cause terrific noises. It is known that the only part of the land which is not covered completely by ice is a narrow belt around the shore. Crossing this belt at hundreds of places are the glaciers. Some are only a few hundred feet wide and fifty feet thick, while others are several miles wide and measure 1500 feet from surface to bottom. All of these ice streams are making their way to the sea, and as their ends are forced out into the water by the pressure behind they are broken off and set adrift as bergs. The rate of movement of the glaciers is variously estimated. The central part of a glacier moves more rapidly than the sides. The progress of the Greenland glaciers is in many cases at the rate of forty-seven feet a day in the centre, while at the sides it varies from ten to fifteen. Observations made on a typical Greenland glacier show that its breadth was 18,400 feet, depth 949 feet, and advance per day forty-seven feet during the summer season. This would give about 200,000,000 cubic feet a year as the product of an average sized ice fjord, which, allowing five pounds a day to each person in the United States would last over 100 years. This particular glacier, it will be seen, is very much larger than the great Muir Glacier of Alaska, whose annual output is some 3,100,000 cubic feet a year.

# HOUSEHOLD AFFAIRS.

and rub against each other, and frequently they break into smaller masses. Many are found in the Arctic basin, others get to the shores of Labrador, where from one end to the other they continually ground and float. Some disappear there, while others get safely past and reach the Grand Banks.—New York Sun.

## SELECT SIFTINGS.

The invention of the anchor is ascribed to the Tuscans. Illinois has more miles of railway than any other State. Somebody has invented an "illuminated cat," guaranteed to scare rats. Union, in Toledo County, Conn., has no doctor, no lawyer and no minister. Relic hunters are already disgracing the Hendricks monument at Indianapolis, Ind.

An undertaker has been arrested at Pittsburg for obstructing traffic with a funeral. More shoes are manufactured at Haverhill, Mass., than in any other city of the United States. A man in Providence, R. I., has a pet spider, which has spun its web in its owner's hat, where it lives. The India rubber tree grows wild in Lee County, Fla., and in Fort Myers it is used as a shade and ornamental tree.

The best thing with which to polish eyeglasses and spectacles is a bit of newspaper. Moisten the glasses and rub dry. Wheat is harvested in every month of the year. In January the Australian crop is made, and in December that of Burma. A forty-year-old wagon is seen daily on the streets of Denison, Texas. It was made of bois d'arc, known in the North as osage orange.

E. S. Twing, Postmaster at Chester Cross Roads, Ohio, has received a check drawn in his favor from the Government for one cent in settlement of his accounts. Peppermint culture is confined mainly to a few towns in central New York and Michigan, and where it is carried on extensively there is, no doubt, considerable profit made in extracting the oil. W. S. Williams, of Cherokee County, Ala., is the father of twenty-three children, the eldest of whom is forty-nine years old, the youngest six. Mr. Williams is in his seventieth year, and is still hale and vigorous.

The Treasurer of St. Clair County, Mich., received an envelope the other day containing \$100 in money. It was from some eccentric-striken man, and the only explanation enclosed was the fact that the money wasn't his. A smart Bideford (Me.) boy has gone into the business of raising eagles. He found three eagle's eggs in the woods and carried them home placing them under a hen that had just commenced to set. The eggs hatched, and the young eaglets are now doing well. Manistiquie has an aqueous volcano, a spring of 250 feet wide and 400 feet long. The water and sand boil up from a depth of sixty-five feet and throw the little lake up into conical shape. It supplies a creek twenty feet wide and two feet deep the year round.

A veritable monstrosity was found in an empty tenement house in Galena, Ill., in the shape of a kitten having four distinct heads, eight front feet and four hind feet, all attached to one perfectly formed body. The kitten was apparently about a week old and was one of a litter of eight.

By a new regulation recently made by the Senate of the University of Vienna students on matriculating must present the Dean of the Faculty which they wish to enter with their photographs. These works of art will be used to identify candidates when interesting questions as to "signing up," etc., arise.

**Australia's Drawbacks.** "What inducement does Australia offer to a young American in search of a fortune?" was asked of J. H. Mulford, of Rockford, Ill., who is registered at the Sherman House on his return from the continent in the Southern Pacific. "None," he answered promptly. "Don't hesitate to advise all young and old Americans who desire to make a living to be satisfied in the finest country God ever made. If a living can't be made here it can't be made anywhere. Of course if a man has a situation ready for him there it might be all right for him to go there. But I doubt if even then he would succeed. Very few Americans remain there who can get away. You see that the business men from Australia are Englishmen who were brought up in English ways, which are altogether too slow for men accustomed to the business methods of America. Moreover, business is at a standstill there. It has been growing worse for the past four years on account of the big droughts. Water is scarce, there being only a few rivers, and along their banks there have been this year floods which proved equally disastrous to the droughts. And if these two combinations were not enough, the labor element is getting restless again. Australia has the longest labor organization in the world, and when a demand is made by the organization something has got to give way. Eight hours with half holiday on Saturday is in vogue throughout the colonies, but that is not enough, and the question of seven hours with a whole holiday on Saturday is being agitated. Many of the branches have declared for it, and it will only be a short time when the entire organization will declare for seven hours and all of Saturday. The purpose of doing so will be the hope of supplying work for the thousands of new idle men by lessening the productive power of those at present employed. No—tell young Americans in search of fortunes to stay where they are, or if they are bent on leaving this country to go anywhere but to Australia. I have just traveled all over that continent, studying the situation carefully, and know whereof I speak."—Chicago Post.

**The First Sewing Machine** It is strange how badly we get important matters of history mixed. Ask any well-informed person who invented the sewing machine and the reply will be Elias Howe, which is far from the truth in the case. The first sewing machine was patented in England by Thomas Saint in 1760, sixty years before Howe was born. One of Saint's old machines is now on exhibition in the Royal Agricultural Hall, Islington, England.—Chicago Herald.

# NEWS AND NOTES FOR WOMEN.

Lace is gradually creeping into favor again. Save with tailor suits, linen collars are not worn. Children's dresses are longer than in past seasons. Silk sleeping gowns take the fancy of young ladies. The colored leather shoe appears to have come to stay. Women's secret societies are being boomed in Boston. An effort will be made to introduce colors in the saddle. The dog-rose is a new pattern for rich white satin brocades. Two-toned twilled louisine silk parasols are the most stylish. Cricket is becoming popular as a ladies' game in England. Collars are either cut very high or very low. There is no medium. Birds are again making their appearance among fashionable garnitures. Crepe, ruches and picot ribbons are not much used in the necks of dresses. Many of the house dresses have a bow of ribbon pinned under the ear as a finish. The women's exchanges in this country have paid out \$1,000,000 in twelve years. Gold-headed umbrellas are regaining the popularity extended to the silver handled ones. Fashion has a new posy—the corn flower, better known as bachelor's button, or blousy. The fashion of planting large fuchsias on the grass is popular in lawn decoration in England. The strongest woman now living in Mme. Victorine, a Swiss, who lifts 250 pounds with ease. Reefers and blazer jackets are made in silk, serge or flannel, and are the favorites for outdoor wraps. Some of the most practical papers published of late in leading bee journals have been written by women. Ladies' shirts are in greater variety as the demand increases. Dotted muslin, percale and linen are used in negligee attire. Illuminated nets are all the rage. The square-meshed Greek net, ribbon-stripped or with chenille dots, is most fashionable. Miss Mary Sharp, a Brooklyn (N. Y.) school-teacher, has just returned from an exploring expedition in the wilds of Africa. A noticeable feature of recent beekeepers' conventions is the increased number of ladies who take part in the exercises. Vieux rose broche and forget-me-not silk is one of the many beautiful combinations displayed on the hotel piazzas along the beach. A new style of mourning paper drape the band of black all around the sheet, and has it drawn diagonally across the left-hand corner only. A sailor hat is dark blue straw, with band of blue ribbon dotted with white, sets off a boating dress of dark blue flannel with small white dot. The Queen of Sweden, who still suffers from shattered nerves, finds ease in working like a house-maid, and in weeding and digging in her garden. The leather belts which are worn with outing dresses are many of them of plaited leather in two shades. They are fitted with pockets for purse, watch, etc. It is no longer the thing for a low-necked dress to be sleeveless, but the sleeves are slashed in such a way as to effectively display the prettiest part of the arm. Tiny jet bonnets with delicate lace trimmings are very popular in Paris. A late novelty in large feather trimmed hats is a soft, fluffy feather roche inside the brim. The Primrose League, of England, has a membership of 915,000 persons. This is the first popular organization for political purposes which has awarded equal positions to women and men in its ranks. Low-crowned hats have insertions or edgings of openwork in passementerie or embroidery devices at the edge of the brim, presenting an effect like lace. These hats have wide, flat, projecting brims. A charming little toque is covered with a wild-rosevine, with leaves, buds and foliage, and with full-blown roses over the forehead, and is finished with ties of narrow black velvet ribbon coming from the back. Gray and black form a stylish combination. Dresses for cool days are made with gray skirts, around the bottom of which from three to nine rows of black velvet are placed, and plain gray basques with black velvet sleeves. Miss May Rogers, of Dubuque, Iowa, is the author of a Waverly Dictionary, in which the 1300 or more characters in Sir Walter Scott's novels are described, with illustrative extracts from the text; the book is said to be a complete key to Scott's works. A Thrifty Bride. A peculiar marriage was quietly solemnized at St. Patrick's Church, New Haven, Conn., the other day. The contracting parties were Mrs. Grace Gager, a widow aged forty years, and Thomas Corcoran, who will not be eligible to vote for several months. The bride did all the courting, and says that she simply married in order to have some one she could trust to help her in the small no-tion store that she has kept for several years. She says it was cheaper to get married than to pay a clerk.—Washington Star.

**Good Ways to Use Cold Biscuits.** 1. Cut into slices about a half-inch thick, put in the oven and toast brown on both sides, put in a dish and pour over enough boiled sweet milk to nearly cover them, let stand a few moments, then take out of the milk and serve with sauce. They make a really nice desert. 2. Break the biscuits into crumbs, put in a saucepan, pour over them enough warm water to soften them, set the saucepan on the fire until the crumbs are thoroughly soaked, sweeten to your taste, flavor with nutmeg or essence of any kind preferred, add a little salt, a small piece of butter and an egg, beaten light; when the egg is done, take up, put in dessert plates and serve with sauce. A good way to use stale light bread is to slice it, beat four eggs, a little salt and two tablespoonfuls of sugar together, dip the bread in this and fry in hot fat. A good way to use cold rice is to mix just enough warm water with it to separate every grain, add pepper and salt to taste, break in a few eggs, and fry in a little hot fat. Tomatoes are very nice if boiling water is poured over them, the skins removed, the tomatoes sliced and placed in a saucepan, with a little water and enough molasses or sugar added to make them sweet, letting them cook until the syrup gets quite thick.—Boston Cultivator.

**Recipes.** Plymouth Pudding—One cup each of chopped suet, molasses and sweet milk, one teaspoonful each of saleratus, salt and different spices, one cup of seeded raisins, and three cups of flour; steam three hours. To be eaten with sauce. Macaroni With Cheese—Prepare macaroni with cream sauce, and pour into a buttered scalloped dish. Have half a cup of grated cheese and half a cup of bread or cracker crumbs mixed; sprinkle over the macaroni, and place in the oven to brown. It will take about twenty minutes. Tomato Catsup—To one gallon of tomatoes, after being boiled and strained through a colander, add three tablespoonfuls salt, one tablespoonful each of cloves, cinnamon, allspice and black pepper, one small teaspoonful cayenne pepper, one pint good vinegar. Boil to the proper consistency and bottle while hot. Lyonnaise Potatoes—Cut up a small onion, and fry it in butter until a light tan color. Add three boiled potatoes sliced small. Shake the pan occasionally to prevent burning, and when a good brown color turn them out on a hot dish, as you would an omelet. Strew over them a little salt and chopped parsley, and serve. Chicken Pot Pie—Cut up a tender chicken and stew until done. Season with pepper, salt and a small piece of butter, and thicken the gravy with flour. Make light biscuit dough, roll thin, cut in little squares, and drop in the bottom. Let boil fifteen minutes, take up the chicken, lay on a dish, and pour the gravy and dumplings over. Lemon Honey—Beat the yolks of six eggs till light, add gradually, beating all the while, one pound of powdered sugar. Beat a quarter of a pound of butter to a cream, add to it the yolks and sugar, and add it, and then stir in carefully the well beaten whites of four eggs. Pour this into a double boiler, and stir continually over fire until the mixture is about the consistency of very thick cream; take from the fire, and add the grated rind of one and the juice of two lemons; mix, and turn into a stoneware or china bowl to cool. Braised Liver—Wash and lard a calf's liver, chop one turnip, one carrot, one stalk of celery, and one onion, and place them in the bottom of a deep baking pan, place the liver on top, sprinkle over the whole salt and pepper, and pour on a pint of boiling water, cover the pan, and place in a moderate oven for two hours; when done remove the liver, put a tablespoonful of butter in a frying pan, and place over the fire to heat; add the liquor strained from the vegetables and a little flour; stir until it begins to boil; pour over the liver and serve at once.

**Tapping the Underflow.** What promises to be one of the most important features in water irrigation in California has been brought forward at Riverside, in the question as to the right to tap underground flow, or percolating water. A company is at work upon a tunnel which will tap the underflow that makes a vast body of land around San Bernardino moist. Should this land be drained to such an extent that the moisture will be diminished near the surface, and thus compel irrigation where the character of the soil has heretofore not required it, a great hardship will fall upon property owners, and protracted litigation will follow. It is a wholly distinct feature in riparian law, and may result in riparian legislation. It would seem to be much on the same principle that one artesian well may be sunk on a lower level than another, and diminish or even dry up its flow, yet the owner of the upper well has no recourse at law. The question is fraught with immense importance to Southern California, and the result will be watched with great interest.—San Diego (Cal.) Union.

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PULLED BREAD IS DELICIOUS. Pulled bread is not served as often as it should be. Get a twist loaf and rend it apart in irregular pieces to the size of the plates. Sprinkle with salt, pepper and powdered sugar. Put into an oven, which should not be too hot, and bake until the bread is dried out to a faint brown tint. Pulled bread can't be beat with butter and cheese; indeed, the pleasant crunching of it goes every time.—New York Chatter.

**Preserving Furs from Moths.** The best method to preserve furs from moths is, as is well known, frequent beating and combing in the open air and keeping them in a dry and cool room. The Russian fur dealers make general use of a preservative known as the Chinese moth tincture. Its preparation is as follows: A handful of camphor and the broken shells of Spanish pepper, or small powdered colopuntis, are put into strong spirits. The whole is left standing for a few days in an oven, or in the heat of the sun, until the camphor has dissolved, after which the liquor should be strained. The fur is sprinkled all over with this liquor, then tied up well and put in new shirting or strong linen. Fur, it is said, can be kept in this way for years without any moths.—New York Journal.

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**Tapping the Underflow.** What promises to be one of the most important features in water irrigation in California has been brought forward at Riverside, in the question as to the right to tap underground flow, or percolating water. A company is at work upon a tunnel which will tap the underflow that makes a vast body of land around San Bernardino moist. Should this land be drained to such an extent that the moisture will be diminished near the surface, and thus compel irrigation where the character of the soil has heretofore not required it, a great hardship will fall upon property owners, and protracted litigation will follow. It is a wholly distinct feature in riparian law, and may result in riparian legislation. It would seem to be much on the same principle that one artesian well may be sunk on a lower level than another, and diminish or even dry up its flow, yet the owner of the upper well has no recourse at law. The question is fraught with immense importance to Southern California, and the result will be watched with great interest.—San Diego (Cal.) Union.

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