Agricultural.

CLEANING STUBBLE LAND.—The farmer who has a field which has grown wheat, or barley, or oats this year, and is not seeded down, and which is not to be sown with any crop until next spring, has an opportunity of cleaning his land, that should on no account be neglected. The English farmers seldom seed down their land with wheat. After the wheat is harvested, they harrow the land, or tear it to pieces with a three or four-horse cultivator or "grubber." This pulls out the roots of quack-grass, and start the seeds of other weeds. The field is afterward plowed, when, of course, all the young weed plants are destroyed. The grubber is kept at work as often as necessary to clean and mellow the land. The next spring this land is sown to turnips or mangels, or, on heavy land, to beans or barley. It is said that this autumn cleaning of stubble land by the free use of the grubber, especially when operated by the all powerful steam engine, in one of the greatest agricultural improvements of the age.

What is true of English farming, might be still more emphatically true of American Agriculture. Our Autumns are longer, and drier, and hotter than they are in England, and we have a better opportunity to clean our land, while there is certainly a greater necessity.—Our fields are fearfully foul with all kinds of weeds, and in many instances they are annually gaining a stronger foothold. We must fight, if we would win. It will not do to go on in the old. With our drying winds and hot sun we ought to have the cleanest farms in the world—and sooner or later such will be the case. We must kill weeds by the wholesale. It will not do to depend on the hoe and the fingers. Nature is never at rest. It will not do to let land lay idle. When it is not occupied with growing crops, we should be occupied in stirring the soil and killing weeds. It is the great secret of success in farming.

RAISING CALVES.—The point we wish to ask the attention of stock growers to is, does the feed and treatment of a calf have an influence on its future character? There are those who believe that the milking qualities of a cow are influenced by the manner of feeding the calf up to the time of coming in milk, and our experience coincides with this view. To illustrate our meaning, we believe that a calf that sucks the cow and is full fed, say kept fat for the first three months or longer, or up to the time of coming into milk, will not be so likely to prove as good a milker as though she had only been kept in good growing condition; and the reason is that this high condition does not develop the milk-giving organs as will good, fair keeping. This is illustrated in cows who run to flesh in milk. For this reason we prefer to raise calves intended for milkers by teaching them to drink from the pail, and do it mostly on skimmed or sour milk. There is philosophy in breeding for the dairy. If that is what we desire, or if for the shambles, lay on the fat, or so feed as to develop this propensity.

A CHEAP CHICKEN COOP,—Having made a good discovery, I am desirous of giving it to the people, and know of no better method than by giving it to you. Being engaged in raising chickens for profit, it was necessary to make cheap coops to keep them in for a few weeks. I take an old barrel and tack every hoop on each side of a seam between the staves with an inch-wrought nail; after clinching the nails, I saw the hoops off on the seam. Then I spread the barrel open, by cutting a board about 20 inches long for the back of the coop, and two small pieces to tack laths on for the front part. I have the upper sections of the back fastened with leather hinges, so that I can open it at pleasure. Everybody has old barrels which are almost valueless, and the trouble and expense of making a coop of this description is so small it is not worth mentioning, while to buy the material and make a coop of the same size, it would cost about $1.

BOYS, sons of farmers, who are now receiving their education and whose future is to be employed in the noblest of all occupations—the tilling of the soil—should be pretty thoroughly educated in *botany*. It is not only one of the most pleasing and instructive of all the branches of education, but it is one of the most useful, particularly to a farmer, who will find daily and almost hourly need of it. He is constantly facing its representatives in some form, to understand which is frequently of the utmost importance. Not a plant, especially a weed, can be grown or obtrude itself upon his premises but what will be familiar to him, as much so as the plants composing the leading cultivated crops. He is thus brought face to face with well-known acquaintance, be they friends or otherwise, and will give them such a reception as they may respectively deserve.

PRESSING HERBS.—The herbs put up in small packages, after the manner of the Shakers, are pressed into molds by a very simple process. In a block of hard wood there is made a square hole the size of the package desired. A paper folded and pasted (except at the one end) around a square mold of exactly the size of the hole in the block is placed in the receptacle in the block, and is brought beneath a small lever press which has a follower attached to it which fits the inside of the folded paper. The herbs are put into the paper and are pressed down by the lever until a sufficient quantity is packed. The end of the package is then folded and pasted, and it is removed from the mold. A very little ingenuity only is needed to construct the machine, or it may be purchased ready-made.

ARRESTING DECAY IN POTATOES.—Various plans for arresting decay in potatoes after digging have from time to time been made public, such as dusting with quick-lime, gypsum, charcoal dust, etc. Prof. Church, of Cirencester, England, the eminent agricultural chemist, announces that sulphate of lime appears to exercise a very remarkable influence in arresting decay in potatoes affected by the potato disease. In one experiment the salt was dusted over some tubers, partially decayed from this cause, as they were being stowed away. Some months afterward the potatoes were found to have suffered no further injury. A similar trial with powdered lime proved to be much less effective.

FEEDING APPLES.—Sour apples are said to be as good for hogs or cows as sweet ones. It is not the sugar merely that they contain, but the starch, mucilage, and other matters—to say nothing of their hygienic effects, which make them useful food for animals. They will not alone fatten but they will assist in this process, and if fed with caution may be profitable. When ripe they may, as a matter of course, be safely given in larger quantities than when immature. If they are inconveniently plentiful with you just now they may be buried beneath a foot of earth and kept until Spring in good condition.

PUMPKINS are excellent food for milch cows in the fall. They come too late in the season to increase the quantity of milk very much, but they will improve it in richness, and the butter in flavor and yield. They should not be fed to lavishly, especially at first. Fifty pounds of ripe pumpkins per day, in two feeds, would be economically used.

Scientific.

THE BENEFITS OF DECAY.—The world would soon be very badly cluttered up if fruits and grains and roots and trees and leaves should all remain, like so many stones, undecayed, on its surface. What heaps of apples would be piled up in some orchards! and where could be found room for the weeds and other debris of the gardens? There is certainly, at least in the warmer zones, a much greater amount of vegetable matter produced than is eaten, either by man or the lower animals, and it would be rather difficult for us to imagine the state of things that would ensue if this should remain year after year without decay. If trees did not bury themselves to their branches in their own leaves, there would yet be a complete blockade of these productions in some places. The ultimate and most serious result of all this would be the cessation of further growths on account of the exhaustion of the soil. In many respects, then, does this one provision for the decay of vegetation meet the wants of both the animal and the vegetable world. Fruits and vegetables grow, arrive at edible perfection, remain some time in that condition, and then, if they are not eaten, they more or less gradually return to the earth from which they came, to enrich the soil for still another growth, fresh and sweet and abundant. So we may fairly conclude, that in spite of the fact that our favorite fruits and vegetables decay quickly, the entire plan is wisely ordered for our comfort, convenience, and even economy.

DISTILLING SEA WATER.—The author of a book lately published in England, entitled "Two Years in Peru," thus describes a simple contrivance recently devised by an English resident of that country for procuring fresh water from sea water through the direct action of the sun's rays:

"The apparatus consists of a box of pine wood, 1 inch thick, and which is about 14 feet long, 2 feet wide, and an average depth of 6 inches. The upper part of this box is closed with ordinary glass, which has an inclination of 1½ inches.

"At the lower edge of the glass, there is a semi-circular channel, destined to receive the fresh water which is condensed on the interior surface of the glass. The salt water is let into the box to about 1 inch in depth. It is then exposed to the rays of the sun, the heat of which is sufficient to raise it to 160° or 180° Fah. A very active evaporation then begins, and it is proved that 10½ square feer of glass will condense daily two gallons of pure water."

The author says he saw the apparatus in successful operation at Callao. There are many places on the coast of Peru, as in various other parts of the world, where fresh water is only to be got by distillation, and in such localities the device cannot fail to be exceedingly useful.

THE TELEGRAPH BETWEEN GREAT BRITAIN AND IRELAND. — Telegraphic communication with Ireland is maintained by means of four submarine cables, submerged between different points in Great Britain and the Irish coast. These cables contain in all twenty-two separate wires.

One of the largest cables—that between Holyhead and Dublin—has been laid since the post office acquired the control of the telegraphs, and all of them have been under repair during the same period. The rocky nature of the bottom along the Angle-sea coast has, it appears, seriously affected the condition of the Holyhead and Dublin line, the newest of all the Irish cables; in many places the outer iron wires which form the chief protection of the core have been completely chafed through from constant friction. Quite a new feature has also developed itself in connection with this fault, namely, the eating away, by a kind of worm, of the gutta percha covering of the core, in much the same way as wood is bored and eaten away by these destructive insects. The post office can hardly be congratulated on the possession of these lines to Ireland, as they have been a constant source of trouble and expense ever since the transfer of the telegraphic system to the government.—*London Times.*

THE LOUSE A SUBSTITUTE FOR THE COMPASS.—The Great Dismal Swamp is partly in North Carolina and partly in Virginia. It is 40 miles long and 15 to 20 miles wide. Professor Webster, at the late meeting of the American Association, told the story of a party that divided in the swamp, one portion of the body having no compass. The latter portion of the party was lost, and after long wandering found their way out by a singular expediment. They made use of the insect for which fine tooth combs were invented. Putting the insect on a flat piece of wood, and leaving it to its own devices, it invariably began to move in a certain direction. This direction was followed out by the party, and they were thus led out to the northward. It is supposed that this instinctive movement of the insect is due to its seeking the way toward the greatest light.

THE white of an egg has proved the most efficacious remedy for burns. Seven or eight successive applications of this substance soothe the pain and effectually exclude the burn from the air. This simple remedy seems preferable to collodion or even cotton. Extraordinary stories are told of the healing properties of a new oil which is made from the yolk of hen's eggs. The eggs are first boiled hard, the yolks are then removed, crushed and placed over a fire, where they are carefully stirred until the whole substance is just on the point of catching fire, when the oil separates and may be poured off. It is in general use among the colonists of Southern Russia as a means of curing cuts, bruises and scratches.

ANOTHER SUBSTITUTE FOR STEAM.—An invention is now on exhibition in Liverpool by which oil or glycerine is made to perform the functions of steam, by the same means—application of heat—which expands the oil placed in small cylinders, from which it is claimed a pressure of 10,000 pounds per square inch may be obtained without the dangers of steam explosion, which prevent using a pressure of more than 200 pounds to the square inch generally. In this case an explosion would only crack the cylinder containing the oil, it is claimed. The application of this process has been made to a printing press, and a punching and riveting machine which are on exhibition.

PURIFYING WATER.—It is not generally known that pounded alum possesses the property of purifying water. A tablespoonful of pulverized alum sprinkled into a hogshead of water (the water stirred at the time) will after the lapse of a few hours, by precipitating to the bottom the impure particles, so purify it that it will be found to possess all the freshness and clearness of the finest spring water. A pailfull containing four gallons may be purified by a single teaspoonful.

BAMBOO POISON.—The bamboo, generally supposed to be one of the most inoffensive of vegetables, is said to contain a poison which the natives of Java use against their natives. It is obtained by cutting the bamboo at a joint, and detaching from the saucer-shaped cavity some small black filaments covered with almost imperceptible needles. The filaments constitute the venom, against which no remedy has been found to act.

Domestic.

MEAT JELLIES FOR PIES AND SAUCES.—A very fine meat jelly is easily made by stewing slowly down equal parts of shin of beef and knuckle or neck of a veal, with a pint of cold water to each pound of meat; but to give it a flavor some thick slices of lean, unboiled ham should be added to it, two or three carrots, spice, a bunch of parsley, a mild onion, and a moderate quantity of salt, or part of the meat may be omitted, and a calf's head very advantageously substituted for it, though the flavoring must then be heightened, because, though very gelatinous, these are in themselves exceedingly insipid. If rapidly boiled the jelly will not be clear, and it will be difficult to render it so without clarifying it with the whites of eggs, which it ought never to require if very gently stewed; on the contrary, it will only need to be passed through a fine sieve, or cloth. The fat must be carefully removed after it is quite cold. The shin of beef should be from the middle of the leg of a young heifer, not that which is large and coarse.

VENTILATING ROOMS.—The question of ventilation depends upon very many contingencies which must all be taken into account. Cast iron pipes and furnaces are injurious, because when red hot carbonic acid gas passes freely through their sides. Generally, ventilation must be from above and below at the same time, because there cannot be a free flow of air outward without a free flow inward. A good plan is to admit a current of cold air at the top of the room by one pipe and emit the heated air by another pipe. The cold air in its descent to the floor becomes warmed by contact with the upward current, and the heat of the room is equalized. To escape drafts the air should be admitted through a pipe pierced with small holes passing around the cornice of the ceiling. In this way a multitude of small currents are obtained, which are soon lost in the atmosphere of the room and sink down imperceptibly. Thus the whole body of air is cooled slowly but steadily and equally.

ORANGES FILLED WITH JELLY.—This is a fanciful dish which makes a pretty appearance on a supper table. Take some very fine oranges and with the point of a small knife cut from the top of each a round hole about the size of a silver quarter; then, with the small and of a tea or egg-spoon, empty them entirely, taking great care not to break the rinds, throw these into cold water and make jelly of the juice, which must be well pressed from the pulp and strained as clear as possible. Color one-half a fine rose color with prepared cochineal and leave the other very pale; when it is nearly ready, drain and wipe the orange rinds and fill them with alternate stripes of the two jellies; when perfectly cold, cut them in quarters and dispose of them tastefully in a dish with a few light branches of myrtle between them. Calf's foot or any other variety of jelly or blanc-manges, may be used at choice to fill the rinds. The colors should contrast as much as possible.

HOW TO KEEP FURS.—A housekeeper writes: I would say in reply to the question "How shall I keep furs?" that I purchased a set of one of the leading fur houses of Chicago three years ago and made that inquiry there and was told that they always sealed theirs up before the first of May (that being the month in which the moth miller commits its depredations.) Put your furs into their box and with good paste or mucilage fasten a strip of paper over the crack left between the lid and box and put them in your closet. You need not entertain fears that the fall will find them anything but safe and free from the unpleasant oders that tobacco, camphor, etc., always leave.

TO POLISH CUFFS AND SHIRT FRONTS.—Procure at the hardware stores a polishing iron, that with a bulge at both ends is the best, and will cost $1. Iron the linen as usual, then place it on a board with a layer of muslin on the board, pass a damp cloth over the linen, and rub with the polishing iron until the desired degree of glossiness is obtained. The iron should not be very hot, or it will scorch; if it is too cool, the polish will be long coming. Gum arabic dissolved and added in small quantities to the starch improves it; a lump of sugar is almost as good, and so is sperm, or soap, or butter, or white wax.—*Science of Health.*

PARSNIPS.—When parsnips are first taken from the ground they are not in a condition to be eaten, but should always be allowed to lie in the cellar from four to six weeks to cure, freely exposed to the air. If wilted they will be so much the sweeter and more toothsome. The Hollow Crown variety should in all cases be selected. Nice cakes can be made in this manner: Grate raw parsnip, mix with it an equal quantity of bread crumbs, add two or three eggs, seasoning to taste, add milk to make the ingredients into cakes, and fry them in butter a light brown, over a slow fire.

PRUSSIAN CUTLET.—Take a piece of veal, say one pound, with a little fat: chop it, up, but not too fine; add to it two spoonfuls of chopped eschalot, one of salt, half a one of pepper, and a little nutmeg; chop it a little more, and make it into pieces of the size of two walnuts, which give the shape of a cutlet; egg and breadcrumb each, keeping the shape; roll in fat, oil, lard, or butter, and give it ten minutes on a slow fire till a nice brown color; dish and serve with sauce. Any other meat may be used as well as veal.

TO KEEP SWEET POTATOES.—A correspondent of the Cincinnati *Gazette* says:—"Procure dry forest leaves; place in a barrel or box a layer of leaves, than a layer of potatoes, and so on. Last fall I wrapped some of the finest in paper before placing them in the leaves, and there were found in the spring to be more perfectly preserved than those that were not thus enveloped, although all kept well."

CARBONADO A NORWEGIAN DISH.—It consists of mince meat, eggs and fine herbs, made up into a kind of cake, and then fried or baked. The meat, probably, if cooked in an ordinary way would defy mastication, but thus treated it is really a dainly *plat.*

A NICE WAY TO BAKE APPLES.—Take sour apples, dig out the cores, place the apples in a deep dish or tin, fill the cavities where the cores came out with sugar, pour a cup of hot water in the tin, bake in a quick oven, and you will have a healthful and palatable dish.

MACARONI WITH CHEESE.—Boil macaroni in water until soft, drain off the water then stew it with a little butter, cream and cheese; season to the taste with salt and spices; put into a dish and place in a hot oven to brown.

RICE JELLY.—Boil one pound of rice flour with a half pound of loaf sugar in a quart of water, until the whole becomes a glutinous mass; strain off the jelly and let it stand to cool. This is nutritious and light.

COCOANUT PIE.—One pound grated cocoanut, one pound sugar, twelve ounces butter, four eggs, the milk of the cocoanut, one cup of cream, one wine glass of brandy; flavor with extract of lemon.

WE think the best thing to seal cans with is putty. It is easily removed when desired.

Humorous.

YOU HAVE seen pictures of shepherds with the proverbial crook in their hands. I didn't think a party could be a shepherd without this crook, any more than a man could be a leader of an orchestra without a pair of pants. I was glad that the first man whom I saw tending sheep carried one of these crooks. I didn't know what a crook was for, but always believed it was a badge of the occupation, whose origin I could not fathom, handed down from century to century since the time when sheep were invented. Imagine my genuine disgust when I saw this shepherd use the sacred crook to capture the straying animals by catching hold of one of their hind legs and tripping them up. The awful truth came upon me like a flash, and I sat down heavily, a broken hearted man. I had thought it a beautiful emblem, and it proves to be a hind leg snatcher. Thus floated the wind from another sweet vision of youth. I must have more salary, or I will sink into an early grave, I fear.—*Danbury News.*

"I SHALL insist upon a quiet and very unostentatious wedding," said Miss Wriggle to her future mother-in-law. "Ma has ordered 1,500 cards for the church and only half as many for our reception at Delmonico's. Tiffany's man will see that the presents are arranged where all can see them, and I think Bernstein's is the best orchestra we can hire. I shall wear white silk, and my six bridesmaids white tulle. Pa says a bishop and two clergymen will be ample to perform the ceremony, and—" She paused, for the mother-in-law elect had left the room to search for her son. There is a rumor that an engagement is off."

"MINERAL WATER."—The other day a Newark man who went to his well to draw a pail of water, found that it had a strong mineral flavor. A chemist analyzed it and found it to contain excellent medicinal properties. The neighbors came in, drank some, and smacked their lips with a gusto. It was a big thing, and no mistake, said the proprietor. Alas! a day or two later, it was discovered that one of the vats in a neighboring patent-leather factory was leaking, and the fellows who had been taking a dozen glasses every morning for their health are now talking of bringing suits for damages against the well man.

A PRIEST who was examining a confirmation class in the south of Ireland, asked, "What is the sacrament of matrimony?" A bright little girl at the head of the glass answered, "A state of torment into which sowls enter to prepare for a betther worruld." "That's the answer for purgatory," said the priest. "Put her down to the fut of the class," said the subdeacon. "Leave her alone," retorted the priest, "for anything you or I know to the contrary she may be perfectly right."

"NOW THEN, Joseph, parse courting," said a teacher to a rather slow boy. "Courtin' is an irregular active transitive verb, indicative mood, present tense, third person and singular number, and so on," said Joseph. "Well, but what does it agree with?" demanded the teacher. "It agree with all gals in town!" triumphantly exclaimed Joseph.

SAID one of the chambermaids at a country hotel: "Do you hear the dialogue I hold, every morning, with the lady next door? She wished me to bring her a fresh towel every morning, and I promised to do so; but when I leave it she always calls out, 'Who's there?' and I always answer 'Towels,' though that is not my name."

A GENTLEMAN can stand it to hear a couple of ladies discuss the fashions for three or four hours at a time, but if he tarries much longer than that, he gets jet galloons and cuirass basques most horribly mixed up with shell jabots on Wattean folds, and begins to feel that if he doesn't get out into the fresh air pretty soon he'll die.

THE VERY WICKED ONES.—"Can you tell me where the wicked boys go who fish on Sunday?" asked a sober-looking gentleman of a little chap who had worms and a rod. "Yes; some of 'em goes to the river, and them as is very wicked goes to the lake. I'll show you the best place at the lake."

"MAMMA, where do the cows get the milk?" asked Willie, looking up from the loaming pan of milk which he had been intently regarding. "Where do you get your tears?" was the answer. After a thoughtful silence he again broke out: "Mamma, do the cows have to be spanked?"

IT WAS a lady of fashion who sung, and a friendly critic said, "You may say of madame as they did of Alboni, that she has swallowed a nightingale." "Yes," was the answer, "but you must add that she has not digested it."

ALWAYS acknowledge courtesies in a kindly spirit. Throw a bouquet and a card of thanks to a serenading party, if not prepared to invite them in. If you haven't a bouquet or a card at hand, throw a bootjack or a brick.

MILTON, the blind author, was one day asked by a friend of female education, if he did not intend to instruct his daughter in the different languages. "No, sir," replied Milton, "one tongue is sufficient for a woman."

ANY man who cares a cent for his wife's health will take pride in hearing her around the house at daylight of a winter's morning, getting up a red-hot stove and warming his socks and boots.

A CINCINNATI young man sent a note to his girl asking at what time he should call, and received in return the following brief billet doux:

Deer Jon—Comet afpastate. MARY.

A LADY who says she is the homeliest woman in Kentucky, advertises for a husband. He must be middle-aged, good-natured, but not beautiful, "as I want to love him all myself."

IT IS NEVER too late to mend or to marry, says a certain writer. But if you marry a woman who says "Mend I can't," you may be a mendicant yourself before long.

LADY—Before I engage you, I should like to know what your religion is. Cook—Oh, ma'am! I always feel it my duty to be of the same religion as the family I'm in."

QUILP, who has heretofore been an Universalist, now thinks there are two things destined to be eternally lost—his umbrella, and the man who stole it.

GAINING IN STRENGTH.—Eggs and butter are generally, but erroneously regarded as perishable articles, for they gain in strength as they grow old.

A YOUNG man to "drive a wagon in a wholesale grocery house" is wanted. As the route must be a short one the work will be easy.

"BIDDY, did you put an egg in the coffee to settle it?" "Yes, mum; I put in four; they were so bad I had to use four of them."

WHEN a bit of ostrich feather is found by a wife in her husband's beard, no one can blame her for being down on him.

WHEN is a wife like a great coat? When her husband is wrapped up in her.

Diamonds for Everybody.

Everybody is to be able to wear diamonds now, as a process has been invented, we are told, for the manufacture of pure artificial diamonds from benzine—not the kind meant in our police reports when we say a man has imbibed too much benzine, but the genuine article. Benzine is introduced into a glass shell about six inches in thickness, and capable of standing enormous pressure. Another substance having a strong affinity for hydrogen, but the name of which is kept secret, is introduced with it. The poles of a moderately strong battery are also introduced, and the whole hermetrically sealed. As decomposition takes place slowly, the hydrogen unites with the substance for which it has affinity, and pure, colorless carbon is set free, and in course of time forms in the shape of diamonds of various sizes on the interior sides of the glass shell. The only question is, if the hydrogen unites with the secret substance introduced, for which it has an affinity, and the carbon is set free, whence is derived the enormous pressure which is claimed to be essential to the success of the process? Unless perchance this substance is also decomposed and sets free another gas which has no affinity for carbon.

A VERY fat English lady boasted that she brought her husband twenty thousand pounds. "Well, you look it!" replied her friend.

E. F. Kunkel's Bitter Wine of Iron,

Has never been known to fail in the cure of weakness, attended with symptoms, indisposition to exertion, loss of memory, difficulty of breathing, general weakness, horror of disease, weak, nervous trembling, dreadful horror of death, night sweats, cold feet, weakness, dimness of vision, languor, universal lassitude of the muscular system, hot hands, flushing of the body, dryness of the skin, pallid countenance and eruptions on the face, purifying the blood, pain in the back, heaviness of the eye lids, frequent black spots flying before the eyes with temporary suffusion and loss of sight; want of attention, etc. These symptoms all arise from a weakness, and to remedy that use E. F. Kunkel's Bitter Wine of Iron. It never fails. Thousands are now enjoying health who have used it. Get the genuine. Sold only in $1 bottles. Take only E. F. Kunkel's. Depot and office, No. 259 North Ninth St., Philadelphia, Pa.

Ask for Kunkel's Bitter Wine of Iron. This truly valuable tonic has been so thoroughly tested by all classes of the community that it is now deemed indispensable as a Tonic medicine. It costs but little, purifies the blood and gives tone to the stomach, renovates the system and prolongs life.

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The sweetest word in our language is health. At the first indication of disease, use well-known and approved remedies. For dyspepsia or indigestion, use *Parson's Purgative Pills*. For coughs, colds, sore or lame stomach, use *Johnson's Anodyne Liniment.* 2

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FLORIST.
BOUQUETS AND FLOWER BASKETS MADE TO ORDER,
Also WREATHS AND CROSSES FOR WEDDINGS AND FUNERALS.
SMILAX AND PLANTS CONSTANTLY ON HAND.
No. 108 SOUTH SEVENTH STREET, below Chestnut, PHILADELPHIA.

A GREAT STRIDE

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UP AND OVER

Business Customs!

Entered according to Act of Congress, in the year 1874, in the Office of the Librarian of Congress, at Washington.

OLD METHODS found to be faulty or objectionable, discarded. A new and vastly advantageous plan hereby adopted!

OAK HALL

Already the Largest Clothing Concern in America, and leading the Trade,

!! STARTS ON A NEW CAREER !!

Thoroughly reorganized on a greatly improved plan.

Silencing Objectors! Assuring Equal Rights to All!
Ruling Out the Possibility of Unfairness! Securing a Scale of Still Lower Prices!
Dropping every feature liable even to Criticism!

GUARANTEEING PURCHASERS AGAINST MISTAKES, MISFITS, MISREPRESENTATIONS, MISUNDERSTANDINGS.

DISSATISFACTION with Price or Purchase rendered IMPOSSIBLE!

A PLAN

By which it is hoped to double in the coming year the already Immense business of

WANAMAKER AND BROWN'S

ENORMOUS ESTABLISHMENT,

Making its Annual Sales more than $3,000,000!!!

BY MERITING and SECURING the Patronage of all classes of the Community to a degree never before enjoyed by ANY one House in any department of trade!!! Sure to commend itself and be commended

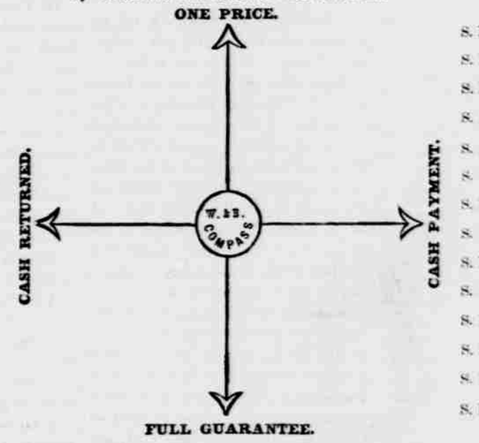
BY ALL THOUGHTFUL FOLK,

Because advantageous alike to both buyer and seller.

WE NOW ANNOUNCE THESE AS THE

FOUR CARDINAL POINTS

by which we will hereafter steer our craft.



EXPLANATION AND ELABORATION

OF WANAMAKER & BROWN'S NEW PLAN.

1st POINT. "CASH."

Houses doing a credit business *must* provide for losses on bad debts, interest on long-standing accounts, capital locked up, etc. To bear such losses themselves would drive them out of business. Therefore a per cent. is added to the price of each article sold, to cover this leakage, and *Cash Buyers* whether they *know it or not, really pay the bad debts and the interest on the long credits of the other customers!!* Under the *Cash Payment* system one pays only for what *he* gets, and contributes nothing to a "Sinking Fund."

By this *Radical Change* we shall lose some of our customers no doubt, but we will gain ten where we lose one, the advantages being so great to all who can avail themselves of them. So we say

CASH THROUGHOUT.

Bring Money for Clothing, and we will supply it at prices *possible under no other plan.*

2d POINT. "ONE PRICE."

The *fairness* of this feature of our plan all will praise. It is simply treating all alike—exacting nothing from indisposition to bargain or ignorance, and, at the same time, conceding *all* that shrewdness on the shrewdest customer's part could possibly extort, because the "One Price" which we mark on our goods, shall invariably be

NOT the "First" Price, but the LAST and LOWEST PRICE.
NOT the "TOP" Price, but the VERY BOTTOM PRICE.

In other words, Salesmen or "Headmen," have never been allowed, under ordinary circumstances, to fall below a certain figure! It is at that, or at a *lower* figure that we now determine to mark our goods, calculating the cost to the exact penny, and fixing the price at the low minimum profit on which business on a large scale can be conducted.

We know that the larger business we aim for and anticipate, will require a large increase in the number of customers, and we shall therefore see to it that the "One Price" is based on the Smallest Profit, calculated to the exact and lowest penny, which will not be difficult to do with universal Cash Payment for the rule. The price will be marked in plain figures and no alteration allowed.

NOTE.—Whenever the exigencies of the season, the state of trade, or the money market may demand, the right is reserved to go through our stock before or after business hours and mark down any lot or lots of goods, changing the figures on all the labels, so that the new rates are the same to all, and all buy alike at the mark down prices.

WANAMAKER & BROWN WILL NEVER HOLD THEIR GOODS.

3d POINT. "Full Guarantee."

A printed Guarantee, bearing the signature of our firm, will accompany each garment as a Warrantee. This binds us in every sense, and will be honored as quickly as a good draft of the Government of the United States. This is a sample of the Full Guarantee, and tells its own story:

GUARANTEE.

We hereby guarantee
1st. *That the prices of our goods shall be as low as the same quality of material and manufacture are sold anywhere in the United States.*
2d. *That the prices are precisely the same to everybody for same quality, on same day of purchase.*
3d. *That the quality of goods is as represented on printed labels.*
4th. *That the full amount of cash paid will be refunded, if customers find the articles unsatisfactory, and return them unworn and uninjured within 10 days of date of purchase.*

[*Signed,*] *WANAMAKER & BROWN,*
OAK HALL,
Sixth and Market Streets, Phila.

DATE,

4th POINT. "Cash Returned."

This is simply a concession on our part to our customers, to secure them full confidence in dealing for goods *they know very little about*, and we thus prevent any occasion for dissatisfaction from any and every cause whatsoever. If the garment is not exactly what you thought, if your taste changes, if the "home folks" prefer another color or another shape, if you find you can buy the same material and style elsewhere for less money, if you conclude you don't need it after you get home, if the season changes suddenly and you wish you had not bought it, *bring it back* unworn and uninjured, and the full amount of money you paid will be returned on the spot. What more can we do for our customers than this, when we make our clothing so that they can draw the money value with it equally as well as with a check on the bank?

THE ADVANTAGES

Incident to a system having for its cardinal points those which we have now explained, are simply innumerable. Saving of time and temper, perfect security, absence of all huckstering &c., &c., &c., &c. But above all this

IT MAKES CLOTHING CHEAP

! !

Sinking the prices several degrees below what they have been heretofore, or could possibly be under the old system.
By dispensing with certain clerks no longer needed, it reduces "Store Expenses.
By enforcing CASH Payments, the bad debts are avoided.
By putting plenty of ready money in hand, it enables us to buy goods at figures that credit men know nothing about.
By increase of sales, a smaller profit on each article is sufficient.
All of these "By-Ways" lead direct to

CHEAPNESS,

and this without lowering the quality or style of our Celebrated make of Men's and Boy's Clothing.

SOME OTHER THINGS

Wherein our plan differs from others:
(a) It combines all the good points which exist, seperately, or in partial combinations, and it adds some new and important features.
(b) It gives such a guarantee as no house in the world, to our knowledge, ever ventured to give as a rule.
(c) It makes our goods equivalent to checks on a bank, whenever they are presented unworn or uninjured.
(d) It has the greatest advantage of an immense business already established, to sustain the "New Constitution," and under no other circumstances could so many radical concessions to customers be made.

We have for years been working **towards** the present point, and though naturally falling into the current methods of trade, we observed and noted the defects of the old systems, and have been carefully weighing for a long time these newer plans, and preparing for this

ENTIRE CHANGE OF BASE.

We now, **swing clear of all combinations or customs, and burn the bridges behind us.**

Investigation is asked into all we have here put forth.

Staking the hard-earned and fought-for reputation of our house (of which we confess we are proud) on the faithful and exact fulfillment of all the promises and conditions herein laid down. On this new, and in many respects Original Plan, we launch the Oak Hall Craft on the

SATURDAY, OCTOBER 3, 1874,

bound for the Fall Trade, and by all our experience in trade, and all our knowledge of human nature, we are led to anticipate that

Marvellous and Unprecedented Increase of Business for which we are well prepared.

Our warehouses, comprising 27 spacious rooms, are stocked to the full, our home mills have been turning out large quantities of goods to us that are now in store, and Foreign fabrics by the ship load, are now on our counters. Our workmen have been a small army, and as diligent and skilful as they are numerous. With the improvements already noted, there are also new styles, new colors, new cuts and more careful finishing. Everything possible has been done to meet and gratify the rush, and now

LET IT BEGIN.

WANAMAKER & BROWN,
THE LARGEST CLOTHING HOUSE IN AMERICA.
OAK HALL, S. E. corner Sixth & Market Sts., Philadelphia.