

AGRICULTURAL. SCIENTIFIC. DOMESTIC. HUMOROUS. A Costly Sepulchre.

WHAT JONAS SAID TO NEIGHBOR GATES.

CHARCOAL AS A MANURE.—There is no fertilizer so easily produced by the American farmer as charcoal. In wooded countries, large quantities of logs and stumps are obstructing the implements of agriculture, and a ready way of disposing of them is by converting them into charcoal. In prairie countries where wood is scarce, peat, turf or clay may be charred and turned into a manure still more valuable than pure charcoal.

DENTAL AMALGAMS.—It is the general practice to combine the alloy with an excess of mercury, afterwards extracting out the surplus mercury with the fingers of a pair of pliers. As it is impossible to get rid of the mercury by this operation, since about twice the necessary quantity remains, leaving the amalgam hard and unworkable, the only proper course is to use the exact proportion necessary to the combination.

VALUABLE INFORMATION.—Knives and forks may be fastened in their handles by the following: 1 pound colophony (obtained at druggists), eight ounces sulphur; melt and, when cool, powder. Mix one part of the powder with half a part of the fine sand, fill the handle cavity, heat the stem of the knife and fork, and insert.

"I'm ooin' to cut this yer youngster in half and let Mrs. Murphy take the body, while Mrs. Doolan goes home with the legs." It was a clever idea, but it failed. Mrs. Murphy stopped up to him, and doubling up a fat that looked like an underdone leg of mutton, she shook it close to his nose and said, "Ef yo do, yo ahpalpeen, I'll murder yo wid my own hands, an' give yo and Mrs. Doolan a taste of the same."

A correspondent of the Cleveland Leader describes one of the tombs in the famous Milan Cathedral: Procuring a permit and a priest he descended to the subterranean chapel, the richest in all Europe. Here he had the pleasure of coming in contact with the most distinguished and wealthiest dead-head in the world, the late lamented St. Charles Borromeo, who died 200 years since.

AN instance of the quick vegetation of seeds produced by the use of powdered charcoal is related by Mr. Haybird in the Journal of the Royal Agricultural Society of England, Vol. 7, page 541. He says during the summer of 1844, wood charcoal, powdered fine, was drilled with carrot seed with which it was well mixed to prevent the seed clogging in the drill; it served two purposes.—First, it was necessary to dig with great regularity in the drills, and the carrots made their appearance above ground in a few days notwithstanding the dryness of the weather, and grew rapidly. The crop was a good one for the year, being upwards of five hundred bushels per acre.

AN INCENSANT WANT.—One of the incessant wants of man is air. We want air mainly to nourish us and to keep us from rotting. Absurd as it may seem, an adult in twenty-four hours amounts on an average to about three hundred cubic feet, or two thousand gallons. What we take in and give out during these twenty-four hours in the shape of solid and liquid food occupies on an average the space of five and a half pints, which is equal to one three-hundredth of the volume of air passing through our throats during the same period.

ABOUT HYACINTHS.—The hyacinth is not only a very beautiful and fragrant flower, but one easily cultivated. This is the season when the bulbs intended for house cultivation should be procured. The best modes of which is known as glass or water culture. First give a preference to the single varieties. They are less beautiful, but are to be preferred to the double ones for the reason that they bloom two or three weeks sooner and are more fragrant.

BISHOP AMES tell a story of a white man in Missouri, in the olden time of slavery, who said to one of his servants: "Pompey, I hear you are a great preacher." "Yes, massa, de Lord do help me powerful sometimes." "Well, Pompey, don't you think de negroes need little things on de plantation?" "Bishop, I'm mighty afraid dey does, massa, massa." "Then, Pompey, I want you to preach a sermon to de negroes against stealing. After a brief reflection, Pompey replied: "Yo see, massa, dey would never do, 'cause 'twould trow such a col'ness over de meetin'."

COMPARATIVE FERTILITY OF DUCKS AND HENS.—Some interesting experiments have recently been made upon the comparative fecundity of ducks and hens, so as to determine from which of the two the larger number of young can be obtained in the same time. For this purpose three hens and three ducks were selected, and all hatched in February and nourished with suitable food. In the following autumn the ducks laid 225 eggs, while the hens laid none. In the next February the laying season began again with the ducks and continued uninterrupted until August. They produced 280 young, whereas the hens produced only 40. The ducks were rather smaller than those of the hens, yet they proved to be decidedly superior in nutritive material, so that the superiority in productivity appears to be decidedly with the ducks.

THE HUNTER'S DEATH RATE.—Dr. Lawson, an English physician, has recently published some curious observations regarding the time of the day when the greatest and least number of deaths occur. He finds, from the study of the statistics of several hospitals, asylums and other institutions that deaths from chronic diseases are most numerous between the hours of eight and ten in the morning, and next between like hours in the evening. Acute deaths from continued fevers and pneumonia take place in the greatest ratio either in the early morning, when the powers of life are at their lowest, or in the afternoon, when acute diseases is most active. The occurrence of these definite daily variations in the hourly death rate is shown, in the case of chronic diseases, to be dependent on recurring variations in the energy of organic life; and in the case of acute diseases, the cause is ascribed either to the existence of a well marked daily extreme of bodily depression, or a daily maximum of intensity of acute disease.

FISH CAKE.—I. Put the bones of the fish, with the head and fins, into a stew pan, with about a pint of water, add pepper and salt to taste; one good sized onion, a handful of sweet herbs, if you like, and stew all slowly for about two hours. Then mince fine the clear meat of the fish, mixing it well with bread crumbs, cold minced parsley, and a small quantity of fine chopped parsley; season with salt and pepper to taste, and make the whole into a cake with an egg well beaten. Brush it over lightly with white egg, and fry in a rich amber brown. Strain the gravy made from the bones, etc., and pour it over; stir gently for ten minutes of a quarter of an hour. Serve very hot, with a garnish of parsley and lemon slices. 2. Carefully remove the bones and skin from any fish that is left from dinner, and put it into warm water for a short time. After taking it out press it dry and beat it in a mortar to a fine paste, with an equal quantity of mashed potatoes, and season to taste. Then make up the mass into round flat cakes, and fry them in butter or lard till they are of a fine golden brown color. Be sure they do not burn. Cold fish is excellent recooked after this fashion.

THE CULTIVATED CANNIBALS of Fiji are just now divided on a question of taste. One party claims that the most exquisite flavor is imparted to roasted human flesh by cooking the subject alive, while others think he should be killed, hung up and allowed to season awhile. Which side of the question is taken by the man to be cooked can only be surmised.

RENOVATING BUGGY TOPS.—Emamed leather tops which have become hard, but have not lost their color, can be softened and much improved in appearance by oiling them with pure castor oil. The oil is readily absorbed by the leather, and will not fly out in the sun. When the leather has turned gray, apply a coat of hatter's blacking, after the oil has struck in, and rub well with a cloth to bring out the polish. Most varnishes dry too hard to be used on tops, shellac varnish being the only kind that can be used with safety, but this will crack unless the coat be applied very thin.

SALE-WATER ICE.—The notion generally prevails that when salt water freezes the ice is fresh, and when fresh water freezes the ice is brackish. Prof. Tyndall states that such is the case in his "Form of Water." But Dr. Rae, the Arctic explorer, declares that he was "never able to find sea ice, in situ, either obtainable when solid or drinkable when thawed—it being invariably too salt." He adds, however, that when his party found ice projecting above the water, and from its appearance evidently fresh water ice, they melted it and it was generally fresh, and made good drinking water. His theory explaining the fact is, that the salt is not itself congealed, but that a concentrated brine is lifted above the general level, the brine is drained off, leaving the mass fresh.

THE ENLIGHTENED CANNIBALS of Fiji are just now divided on a question of taste. One party claims that the most exquisite flavor is imparted to roasted human flesh by cooking the subject alive, while others think he should be killed, hung up and allowed to season awhile. Which side of the question is taken by the man to be cooked can only be surmised.

CHARLES LAMB once said of one of his critics: "The more I think of him the less I like him." It is well known that Thackeray's motto was: "What do you think of Tupper, as a poet, he was asked when in his country, "I don't think of him as a poet," was the reply.

FRUITED GRASS does not tend to dry up cows. Apples in moderate quantities have no such tendency, but on the contrary may be fed to advantage—especially sweet apples. Potatoes are said to dry up cows also—nothing is more absurd, for they are an eminently milk-producing food—and when small potatoes are not bottled and fed to pigs, the cows ought to have them. Pumpkins are well known as excellent milk food. The seeds, however, are diuretic in the tendency and very likely reduce the quantity of milk.

CONVENIENT PREPARATION OF CARBONATED WATER.—An ordinary siphon, made of glass, employed by Gavallouki of Prague, instead of the usual Liebig's apparatus, by placing in it, when filled with water, a small tin tube closed at the top with several holes about 1-10th of an inch wide, and charged for two quart bottles, by placing in it 220 grains of bicarbonate of soda and upon it a small quantity of tartaric acid. The water passing into the tube causes the development of carbonic acid.

DELICIOUS STEWED OYSTERS.—Take fifty nice oysters, separate them from the juice, put them in a saucepan with a pint of cream, let them cook a few minutes, and mix with a little butter and flour, beaten together. Season to taste; let them just boil again, and send to the table immediately.

TO MOVE A TIGHT GLASS STOPPER, hold the neck of the bottle to a flame, or take two turns of a string and screw it. The heat engendered expands the neck of the bottle before the expansion reaches the stopper.

HOSE'S MANE FALLING OUT.—The shedding of hair from a horse's mane and tail can be prevented by washing the parts affected a few times in carbolic soapsuds. Or a wash made of lard oil, one pint, and aqua ammonia, one gill well mixed and rubbed in, will prevent the falling of the hair.

DR. BALMAIN, a London surgeon, has successfully applied the magnetic force to the study of diseases of the skin. A transparent photograph of the skin is taken, and then placed in a magic lantern. A strong hydro-oxygen light casts the picture, enlarged, on a white sheet; and in this way the smallest details are brought out with astonishing minuteness.

TO DESTROY CUCKERS.—Put Scotch snuff upon the holes where they come out.

TO KNEW RIBBONS, wash them in cool suds, made of soap, and iron when damp. Cover with a clean cloth, and iron over it.

WAS NEVER KNOWN TO FAIL in the cure of weakness, attended with symptoms; indigestion on exertion; loss of memory; difficulty of breathing; general weakness; difficulty of disease; weak, nervous trembling; dreadful horror of death; night sweats; cold feet; weakness; dimness of vision; languor; universal lassitude of the muscular system; enormous appetite, with dyspeptic symptoms; hot and dry skin; pallid countenance and eruptions on the face; purifying the blood; pain in the back; heaviness of the eyelids; frequent black spots flying before the eyes, with temporary subsidence 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. Take only E. F. KUNKEL'S.

STOP THAT COUGH! BY TAKING SINES' COMPOUND SYRUP OF TAR, WILD CHERRY AND HOREHOUND. For the Cure of Coughs, Whooping Cough, Sore Throat, Hoarseness, Asthma, Inflammation of the Lungs, Pain in the Side and Breast, Bronchitis and all diseases tending to PULMONARY CONSUMPTION! Do not neglect that, which to you may appear to be a trifling ailment, or you too may be added to the MILENY THOUSAND human beings who die annually in the UNITED STATES—who are hurried to premature graves, by that dreadful scourge, and extremely difficult to cure, disease.

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JONAS—I want to hand you, Neighbor Gates, something that will be of real interest, not only to you, but to your boys. NEIGHBOR GATES—Glad to get anything that has money in it. JONAS—Well, I think you can certainly save money by consulting this list, which personal examination proves to be correct in every word and figure. NEIGHBOR GATES—I saw a list of Wanmaker & Brown's One Price Clothing last Saturday. JONAS—Yes; but this is a New List, and has a great deal more in it.

HERE ARE lists of clothing items and prices from Wanmaker & Brown. Items include: Heary and Durable Melton Coat (\$6.00), Overcoat, same material (\$8.00), Black and White Mixed Suits (\$12.00), etc. Includes a large list of suits, coats, and overcoats with prices ranging from \$1.00 to \$50.00.

JONAS—The way business is done at Oak Hall is very gratifying. Every article is marked with its true name and price in plain figures, and no deviation. When anything does not suit, the money is returned instanter. It is handy to get to Oak Hall, as the cars take you direct to WANAMAKER & BROWN'S, on the corner of SIXTH and MARKET.

WANAMAKER & BROWN, OAK HALL, South-East Corner of Sixth and Market Streets, PHILADELPHIA. Stationary, Portable and Agricultural Steam Engines. Massillon Separators and Horse Powers. Horse Rakes. Harbert & Raymond. Job Printing. The Weekly Sun. HOG RINGER. BURKE & KORNBAUS Monumental Marble Works, 8, 12th Street, above Cherry, PHILADELPHIA.

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