POETRY.

"She Who Rocks the Cradle Rules the World."

Dear woman is the dream of life
Adorned with every winning art;
As mother, daughter, sister, wife,
She melts the soul, she charms the heart,
Without her what were lordly men?
A rainless cloud—a fruitless tree—
A world without a sun—a plan
That ever incomplete must be.
Her fost'ring care, devotion, love,
Seem inspiration from above.

In childhood's hour, beside the chair,
She calls each fragile form;
She clasps our tiny hands in prayer,
Safe-sheltered from the storm.
Yet man, ungrateful man, the dart
Of falsehood hurls with skill;
And when he woes a woman's heart
He seeks its love to kill.
Her lot is to be tried; though pure,
To sigh, to suffer and endure.

Oh, mothers of a race unborn,
Tis yours to speak those grand decrees
That herald in the Promised Morn.
The waiting world's Hesperides.
Ye are the mold of heroes strong
Who guard and glorify our isles:
The sea in song shall roll along
Beneath the splendor of your smiles
The beautiful and good shall reign,
And sinless Eden bloom again.

MISCELLANY.

Old Amsterdam.

We take the following description of Amsterdam from Col. Waring's first article of his series, "A Farmer's Vacation," which begins in *Scribner* for April:

It is one of the peculiarities of Holland that we go down into it from the sea, and the further in we go the deeper down we get. The metropolis lies on a river or estuary called (for short) the IJ. Into this we entered through a ponderous granite-built lock—one of an assorted series, of various sizes, adjusted to vessels of larger or smaller dimensions. After we had been shut into our compartment the valves were opened, and we followed the declining water until it reached the level of the IJ, when the gates were swung back and we steamed on to the city.

And here we were in Amsterdam—the mother of the "Nieuw Amsterdam" of Peter Stuyvesant and Wouter Van Twiller. The guide-books (to which the reader is respectfully referred) are fond of calling this town "the Venice of the North," which misleads the imagination. Like Venice, it is built on piles. Erasmus speaks of its people living like birds perched on the tops of trees—and some of its obscurer narrow alleys are only canals. Beyond this, the resemblances are only differences. The canals penetrate many of the principal streets, it is true, but these are wide thoroughfares, with broad, well paved roadway and sidewalk, and often with four rows of trees—the waterway being between the center rows. Carriages and heavy drays are moving in every direction, and the canals are but little used for internal traffic. Canal-boats, lighters, and in some parts even square-rigged ships are floated opposite to the warehouses which are to receive or to deliver their cargoes; but the city has a roar and hum that would at once destroy the dreamy charm of Venice.

There is much in Amsterdam that is magnificent, and in which we were greatly interested, but my present purpose is mainly connected with those of its features which seldom engage the attention of travelers. Rising at daybreak, I strolled out to see the street life of the early morning. Market men and market women from the country, near and far, dressed in their widely varying local costumes, were plying their traffic in the streets and on the canals; and housemaids were scrubbing steps and sidewalks, and sweeping to the middle of the carriage way, or hurrying home with prayer-book or market basket. The town was alive with a population which a few hours later would make way for those who are only known to the broader day.

Canal-boats were arriving and departing; moving out from their berths through a crowd of other craft, with that mysterious kind of silent help that a moving canal-boat always gets from the crews of its neighbors at rest,—its sides are prodded with boat-hooks from here and from there, and it slowly floats out from the crowd and starts on its way "sans mot dire;" turf boats were floating into the Dam Rak, furling their sails and lowering their masts; cargoes of cabbages were being tossed, one by one, from men in boats to men on shore; here the clatter of knives and forks was heard through low back window and cabin-hatch, and here the vrouw was washing up the breakfast things in a slat-floored kitchen sink hanging from the taffrail; strange-looking people were doing strange-looking things throughout all the strange-looking fleet, and all with the air of its being in no wise unusual or peculiar. On shore, a street vender was attracting custom with a watchman's rattle; men were hoisting baskets of turf to the cellar, at the top of a high house gable; women and children were going from a basement with the sign "water en vuur te koop," with neatly painted iron buckets, each having a kettle of boiling water at the top, and a lump of burning turf at the bottom,—going home to make the morning tea; at every quarter-hour, the carillon jingled from all the steeples. The ginshops were already well patronized, for it seems a universal habit, in this moist northern climate, to take "een sneenwballetje" of gin and sugar as a frequent prophylactic. At this early hour, and about the canals, the gilded heads and odd bonnets of the peasant women are more frequent than elsewhere, or later in the day.

True Recreation.

It has been said that half the wisdom of a nation is to be found in its proverbs; and most of us have thought in our schoolboy days that the seven sages of Greece united as friends in council could never have written a more sensible line than the familiar nursery axiom that "all work and no play makes Jack a dull boy." Not less true is this of the man than of the boy. The bow of Achilles was not always bent, and relaxation from labor is a human necessity. The difficulty is how to find the requisite relaxation; for if the pleasure chosen be too like the daily labor, very little benefit will result therefrom. How few of us really study the philosophy of amusement. There is a well-known story of a waiter who took a holiday for the first time for twenty years, and spent the day in assisting a brother of the napkin to lay the tables for a great dinner to take place the following evening. We have heard of London and country surgeons wishing a holiday to arrange to look after each other's practices for a fortnight or three weeks. Many literary men, after a hard day's work, will sit down for the evening over a chess-board. An actor "out of the bill" for a night is almost sure to visit a rival theatre; an artist will visit a friend's studio; and a clergyman away from home is certain to officiate in every pulpit within a reasonable distance of the place he has selected for his holiday sojourn. Now, all these men are guilty of the grossest folly. It is very well, as a change of labor, and to prevent the mind running too much in one groove, to vary the scene of the work, but this is distinctly not amusement; and even though the zest of novelty may cause it to be a genuine enjoyment, it is by no means relaxation; for it does not give rest, which should be the one object of all relaxation.

The Treatment of Pneumonia.

The recent deaths from pneumonia have created a feeling of apprehension on the part of the public that the disease has assumed the form of an epidemic, or that it has assumed proportions beyond the reach of skillful physicians. This is regarded as a false impression by physicians, who aver that simple pneumonia will pursue a steady and brief course for a week or ten days, when it will terminate favorably without any further treatment than good nursing; and in the more severe forms which it assumes it only requires the addition of supporting treatment, especially the use of quinine and mild stimulation. There was a time when vigorous depletion was considered the duty of every physician at the outset of pneumonia, often with the view of completely checking it, and in its earlier stages, for the purpose of shortening its duration and limiting the extent of lung involved, and the prolongation of the disease. Blood-letting as a method of routine treatment, has been abandoned, not only in pneumonia, but in all inflammatory diseases. At the same time there is a growing opinion among many physicians that the utter abandonment of bleeding is a natural reaction from its former abuse and that there may occur in the experience of any physician cases of extreme congestion or incipient inflammation in which the withdrawal of blood will be indicated as a sure and immediate means of relief. As, however, cases of inflammatory disease are seldom seen until the process has been in a measure established, if there is a withdrawal of blood it lowers the vitality of the system, which will be required to pass through the natural period of the disease and insure a successful removal of the inflammatory deposit. And all the blood withdrawn must be restored by subsequent vigorous supporting treatment. Following the method of depletion, various remedies supposed to have a sedative influence upon the nervous system, and to lessen the plasticity of the blood, were extensively used. Such treatment is still in a measure employed, with a view of diminishing the extent of inflammatory action, but, as a rule, combined with tonics and liberal diet.

It would be impossible to enumerate the various articles which are employed or the numerous class of remedies used but the diversity of remedies does not argue any essential difference in the mode of treatment, the particular articles employed individually by different physicians having substantially the same effect. With a view of diminishing the action of the heat and lessening the local congestion, elevated temperature, and rapid pulse, one physician would use aconite, while another would prescribe veratrum viride, or digitalis, all of which would subserve the same purpose. There is, however a general recognition of a few simple principles in the treatment of pneumonia: to relieve the extreme exhaustive pain in the side; to reduce the temperature of the body, or at least control the destructive febrile action of which the elevated temperature is the exponent and by regulating the action of the heart and the violence and rapidity of the circulation, to restrict the inflammatory process to as limited an amount of lung tissues as possible. From this stage of the disease one general method of treatment is pursued; that is to so thoroughly restrain the patient by rich concentrated food and tonics, especially calisaya bark or quinine, and when necessary the administration of alcoholic stimulants, thus enabling the patient to convalesce rapidly with a complete restoration of the lungs to a healthy state.

A well known New York physician says the disease is to a certain extent subject to atmospheric influences, and has a very close connection with those affecting diphtheria and cerebro-spinal meningitis. It was more fatal among people between the ages of twenty and forty, and those who had passed the age of sixty years. Persons between the ages of forty and sixty were seldom attacked by it. The nature of the disease, he said, was inflammation of the lungs, and the exciting causes were exposure of the body to extreme cold or prolonged chills. The predisposing causes, he said, were malaria, the undue use of alcoholic stimulants, and unknown atmospheric changes such as are present when certain malarial diseases are prevalent. The disease might also be developed by the inhalation of sewer gases. The symptoms manifested themselves in the patient by a distinct chill, lasting from half an hour to two or three hours, followed by a pain in the side of several hours' duration, accompanied by a high fever, hacking cough, and rapid respiration, and hemorrhage. The possible danger of death was to be apprehended between the fifth and ninth days.

Celebrated Robberies.

Jehan Valter, a French journalist, relates, *apropos* of the robbery of the Dudley diamonds, several anecdotes about jewel robberies. He tells how a speculator presented a report to the Directory, making out that the celebrated Church of Loretto contained £10,000,000 worth in diamonds, etc. Barras and Carnot informed Bonaparte of the fact; but the young general refused to march on the place, because he would have to expose a corps of 10,000, and would probably find nothing when he got there. In time he did manage to seize on the church, and found that all the diamonds had been replaced by glass. M. Valter also tells how the mother of the late French Emperor, the Queen Hortense, when she was leaving France after the invasion by the allies, was stopped on the highroad by the Marquis de Maubreuil, who searched her carriage and took away £20,000 worth of diamonds, which have never since been heard of. This story is all the more remarkable as there was a great fuss made about this Marquis de Maubreuil toward the close of the second empire. He had a lawsuit with his wife, and an outcry was raised against the Marquis continuing a member of the Legion of Honor. It then came out that he was one of the royalists who had aided the Prussians to pull down the statue of Napoleon from the top of the column of Vendome, and that while engaged in this act he had tied an order of the Legion of Honor to the tail of his horse and dragged it in the mud. Yet toward the end of the reign of the third Napoleon he wore the red ribbon and was in receipt of a government pension.

The Transit of Venus

The bits of news that come to us from Kerguelen's Island are tantalizing. First there was the German telegram, stating that the party of that nationality had met good success. Then came the Astronomer Royal's telegram, stating that the weather was cloudy, but three English observers had seen the ingress, and one had "a good observation of the egress." Lastly, a telegram received here says that the Americans were eminently successful, and that the English and French were also, but gives no particulars. The real points at issue are left almost as indefinite as ever. If the English got good observations of the ingress, they have what they most want from Kerguelen's Island, to compare with their Hawaiian observations. Without that they have no long base line obtainable by the comparison of any pair of their stations. If the Americans did well at Kerguelen, we have the most southerly observations attainable to compare with those taken at Peking, and have reason to be supremely satisfied; while our Kerguelen observations, if coupled with those of the Russians at Nertchinsk, will be one-seventh better than the best that is possible in 1882.

Art is about the only occupation in which people do what they please without consulting their neighbors.

AGRICULTURAL.

CULTIVATION OF ROOTS, GRAIN AND GRASS.—When farming, years ago, on the banks of the upper part, of the Niagara river, I found the cool, moist summers and heavy, loamy, clay soil better fitted for growing roots than Indian corn, and as we were then breeding trotting horses, Short-horn cattle and other improved stock, in considerable numbers, which required something in winter in addition to hay to keep them up to the proper mark, I devoted a good deal of attention to growing field root crops, which at that early period were rather a novelty in American husbandry.

Our farmers too often think that the larger the size of their roots the greater the amount of nutriment they obtain for their stock per acre, while the contrary may be the fact. I have raised sugar beets, mangel wurzels and rutabagas weighing as high as 17 to 32 lbs. each, which did not contain more, if as much nutriment as those not over one-fourth to one-third their size. The small were juicy, sweet and solid throughout, and were eaten, either cooked or raw, with avidity, whereas the larger were more or less hollow, pithy and dry, and would be rejected by our animals, unless very hungry.

In the cool, moist summers of Great Britain and some other portions of Europe, roots of a larger size may be grown of a superior quality to those here; but even then the chemical analysis published in the *Rural's* article referred to above, shows that the smaller roots contain an average of about 50 per cent. more of nutriment (feeding value) than the larger roots. Thus, if we get 100 bushels of the former from the same area of land as 150 of the latter, we have as much solid nutriment from the one as from the other, and we save the additional cost of handling, storing and feeding the larger quantity.

Now, as to growing root crops in larger quantities for stock feeding, I would recommend it in any part of our country where soil and climate were suitable for Indian corn, except so far South that the seed can be planted in late summer or early autumn and be insured a fair growth during the mild winters there. The roots can be fed off in the field to sheep and pigs during winter, the same as is done in the south of England, and thus save the trouble and expense of harvesting and storing.

On the few acres that I now cultivate near the Jersey sea-shore, the soil is so much lighter and the growing season so much longer and warmer than on the banks of the Niagara River, I find that rye, wheat, oats and corn are more reliable and profitable to grow for forage than roots. My rye is fit to cut green for soiling early in May, and as this is fed out, the winter wheat, then spring wheat, oats and corn follow in succession. In the meanwhile as much of these different sorts of grain as is wanted to ripen for threshing or shelling is left to do so. I also cut more or less of the above when in blossoms, and cure it as we do grass for winter forage. When one is short in hay there are excellent substitutes, thus cut and cured, and may be as easily and as cheaply grown as grass by the system which I follow in their cultivation in our light soil and mild climate. In other parts of New Jersey, where the soil is a good clay loam, it is easier and cheaper generally to grow grass instead of the above green grain crops for winter stock forage; but even in this case I would recommend, always a certain portion of these to be grown for summer soiling, in case of a drouth greatly lessening the grass crop.

I plant field roots in rows three feet apart. This gives sufficient space between to work them with the cultivator. I thin out from 7 to 9 inches in the row. I do not want my beets to grow in this climate heavier than 4 to 7 lbs. each as a general rule, for if they go beyond this the quality is not so good, and I don't think anything is gained by it.—*Rural New Yorker.*

SICK ANIMALS.—Nearly all sick animals become so by improper feeding in the first place. Nine cases out of ten the digestion is wrong. Charcoal is the most effective and rapid corrective. It will cure in a majority of cases, if properly administered. An example of its use—the hired man came in with the intelligence that one of the finest cows was very sick, and a kind neighbor proposed the usual drugs and poisons. The owner being ill and unable to examine the cow, concluded that the trouble came from over eating, and ordered a teacupful of pulverized charcoal given in water. It was mixed, and placed in a junk bottle, the head held upward, and the water and the charcoal poured downward. In five minutes improvement was visible, and in a few hours the animal was in the pasture quietly eating grass. Another instance of equal success occurred with a young heifer which had become badly bloated by eating green apples after a hard wind. The bloat was so severe that the sides were almost as hard as a barrel. The old remedy—salaratus—was tried for correcting the acidity, but the attempt to put it down always caused coughing, and did little good. Half a teacupful of fresh powdered charcoal was given. In six hours all appearance of the bloat had gone, and the heifer was well.

THE ROLLER is a more valuable farm implement than formerly. Our improved farm machinery demands smooth surfaces on the fields. Then farmers have learned that better plowing can be done with a smooth surface than an uneven one, and good plowing means easy after-tillage and clean crops. The rollers are needed on the new meadow in the spring on the fields of spring grain after sowing, and quite likely on the planting ground. Rolling is so simple an operation that the common log roller is about as good as the more costly tool made of iron and plank. On the fields that are pretty free of stone, a clod crusher made of plank fastened to scantling and overlapping each other like clap-boards on a house answers an excellent purpose. It should be about three feet wide and nine long.

FRUIT TREES.—Fruit trees affected by fungi, either on the limbs or roots, may be effectually cured by close pruning the roots and by adding small quantities of well rotted manure around the roots. This treatment for the roots when all the diseased parts of roots are cut off and the head of the tree pruned pretty severe—always to be careful when cutting off a branch not to leave a snag of three or four inches. In cutting off branches they should be cut close to the main stem or branch. These cuts should be neatly smoothed with a sharp knife. Clean culture is one of the great secrets in fruit culture; and from several years' observation in various localities in the South, fungus has only affected diseased and uncultivated trees.

AS A feed for fifty fowls, the following is recommended. "Four quarts of shorts, mixed with warm water, fed in the morning; in the afternoon, four or five quarts of cracked or whole corn, keep warm water by them through the day, and give one peck of oats once a week; also give some hay, straw or chaff once a week, or keep ashes, sand or gravel by them."

IN BOILING potatoes for pigs, they should be strained, as the water from them is injurious to a less or greater degree, as it contains the poisonous alkaloid called solanine; which, it should be noted, is more abundant when the tubers begin to chimp or bud out.

SCIENTIFIC.

THE CAUSE OF EARTHQUAKES AND VOLCANOES.—The various relations and points of connection between volcanic phenomena, earthquakes, and lines of mountain elevation imply that they are the results of the play of one set of cosmical forces which have been brought into operation by the gradual cooling of the earth from an incandescent sun-like state to its present condition. The argument is as follows: As the cooling of the earth proceeded, the crust gradually thickened and contracted less and less as the temperature became lowered. The hotter nucleus, on the other hand, contracted more, being at a higher temperature than the crust and having a higher co-efficient of contraction for equal loss of heat. By this process, which is still going on, the crust of the earth would shrink at one rate, and the vastly hotter central portion at another and greater rate; and cavities would be formed between the crust and the nucleus, cavities which would be inevitably filled by the crushing down of the solid crust on the more swiftly contracting nucleus, by the force of gravitation, which is sufficient to crush the hardest rocks; and as the solid crust follows the shrinking nucleus, "the force expended in mutual crushing and dislocation of its parts is transformed into heat," by which, at the points of crushing, the rocks are heated even to fusion. The access of water to such points determines volcanic eruption. These points of crushing may occur at various depths in the solid crust. He then proceeds to measure the amount of actual contraction by the annual amount of heat lost by radiation into space, which is sufficient to liquefy 777 cubic miles of ice into water at 32°, and comes to the conclusion that less than one fourth of total annual loss of heat would suffice to produce the contraction necessary for his hypothesis. The actual amount of annual contraction is estimated at a reduction of three fifths of an inch, an amount too small to be measured by any astronomical method, and yet more than enough to produce all the volcanic phenomena now to be observed on the surface of the earth.

A CURE FOR LOCK-JAW.—In the course of the Cantor lectures, recently delivered before the British Society of Arts by Dr. Benjamin Richardson, the following deeply important remarks were made upon nitrite of amyl: One of these specimens, I mean the nitrite of amyl, has within the last few years obtained a remarkable importance, owing to its extraordinary action upon the body. A distinguished chemist, Prof. Guthrie, while distilling over nitrite of amyl from smylic alcohol, observed that the vapor, when inhaled, quickened his circulation, and made him feel as if he had been running. There was flushing of his face, rapid action of his heart, and breathlessness. In 1861-62, I made a careful and prolonged study of the action of this singular body, and discovered that it produced its effect by causing an extreme relaxation, first of the blood vessels, and afterward of the muscular fibers of the body. To such an extent did this agent thus relax, I found it would even overcome the tetanic spasm produced by strychnia; and having thus discovered its action, I ventured to propose its use for removing the spasm in some of the extremest spasmodic diseases. The results have more than realized my expectations. Under the influence of this agent, one of the most agonizing of known human maladies, called angina pectoris, has been brought under such control that the paroxysms have been regularly prevented, and in one instance, at least, altogether removed. Even tetanus, or lock-jaw, has been subdued by it, and in two instances, of an extreme kind, so effectively as to warrant the credit of what may be truly called a cure.

SUPPRESSING EXCRETIONS OF THE SKIN.—Experiments have been tried by Socoleff as to the effect of suppressing the excretions of the skin, by shaving rabbits and painting the skin over with some material impervious to the passage of vapor. It was found that this always, sooner or later, produced fatal results, the animals a few hours before death exhibiting intermittent cramps and convulsions, while the temperature in the rectum fell to a considerable extent. Even wrapping the animals in cotton failed to produce any material increase of the temperature of the intestines or to delay death. The inhalation of oxygen was equally powerless in preserving life. Ulcers, arising from deep-seated extravations, were found in the stomach. Albumen made its appearance in the urine shortly after the animal had been varnished. Whatever the substance used for coating the animal, whether simply a gelatin, gum, or regular varnish, inflammation of the kidneys was the result sometimes accompanied by enlargement of the cell elements, and sometimes by their fatty degeneration.

ANIMAL ELECTRICITY.—George M. Mobray, the manufacturer who furnishes all the nitro-glycerine at Hoosac Tunnel, has recently published a pamphlet on "Tri-nitro-glycerine at the Hoosac Tunnel," in which appears the following statement, which will be found of equal interest to both engineers and physiologists. After defending his pet explosive from unjust charges, as to its dangerous qualities, he cautions the workman as follows: "The blaster, not aware that he is a walking charge of electricity, proceeds to his work, inserting cartridge after cartridge of nitro-glycerine, until he comes to the last, which is armed with the electric fuse. The moment his hand touches one of the electric wires, the current passes through the priming and follows. Let a blaster, before he handles these wires, invariably grasp some metal in moistened contact with the earth, or place both his hands against the moist walls of the tunnel."

A BOSTON man is said to have invented a plan by which horse-cars may be started with much less power than now employed. Over each wheel is a box containing three rollers, upon which a projection from the body of the car touches and rolls either way about six inches. Thus the body of the car obtains a momentum which starts the trucks of itself. When the car is on level ground, with the brakes up, it is in position to start; when going down hill the use of the rollers is not needed, and when going up the hill the rollers run back to a proper position. The South Boston street railway has made arrangements to have the contrivance placed on the cars of its road.

FOR DRAWING ON GLASS.—Melt together equal quantities of asphaltum and yellow wax; add lamp black, and pour the the mixture into moulds for crayons. The glass should be well wiped with leather, and in drawing be careful not to soil the glass with the fingers. In trimming these crayons, if the edge be bevelled, like scissors, the point may easily be rendered very fine.

BROMHYDRIC ACID.—It is stated that a much simpler way of making this acid than that now employed, and which besides ensures a more copious supply, consists in passing a current of sulphydric acid into a small flask containing bromine. Bromide of sulphur is formed and bromhydric acid disengaged.

OF ALL metals known, silver is the best electrical conductor.

Life is a malady in which sleep soothes us every sixteen hours; it is a palliation; death is the remedy.

DOMESTIC.

SAVING THE COFFEE GROUNDS.—As commonly made, the infusion of coffee which we drink contains not more than twenty per cent, of the substance which compose the berry. Of the remaining eighty parts which we throw away as "grounds," about thirty-four are woody matter without nutritive value. The rest, or forty-six parts out of the hundred, contain in large proportions nitrogenous matters, fats and mineral salts, demonstrably useful for the nourishment of nerves, muscles, and bones. In other words, by our mode of making coffee, we lose more than half its available and valuable constituents. Considering the tons of coffee imported every year, this wholesale wastefulness becomes a matter of considerable magnitude, this, of course, only on condition that the rejected matter can be used with pleasure and profit. Tht it can be so used is shown by the practice of the Turks, who make coffee as we do chocolate. The coffee, finely powdered, is drunk with the infusion. In this way all the stimulating qualities of the infusion are secured, with the full aroma and all the nutritions elements of the berry. It is, perhaps, needless to add that, for use in this way, the coffee must be reduced to an impalpable powder. To those unaccustomed to use Oriental coffee, the limpid infusion may seem to be preferred. As a stimulating drink, it is undoubtedly preferable, but the good qualities of coffee are not exhausted with the infusion; and, as a matter of economy, it may be worth while to sacrifice limpidity for nutrition. Besides, as one becomes accustomed to thick chocolate, and learns to like it more than the clear infusion of the cocoa bean, so, it is claimed, the taste for *cafe a l' Orientale* may be acquired, with a corresponding improvement in the beverage.

FISH CHOWDER.—Place a large iron pot on top of the stove. Then cut five or six slices of fat salt pork and put them into the kettle, allowing the fat gently to fry out. Then cut your fish in thick slices across it. Have your onins (about six large ones) peeled and cut into slices ready; also about the same number of potatoes. Then place a layer of potatoes, next one of fish, next of onions in the kettle, adding a little pepper and salt to each layer. Be very sparing of the salt, as the pork usually makes it nearly salt enough for most tastes. Lastly, add just water enough to half fill the kettle. Let the whole boil half an hour—then add a little milk and butter, slightly thickened with flour. While the chowder is cooking, skim it at first. About three minutes before you remove the chowder from the fire, split a dozen genuine *hard* crackers in halves and place them in the chowder. Serve in a tureen.

TOOTHACHE.—For the benefit of those who may need a little consolation, we publish the following:

"If any reader suffers from toothache, or neuralgia affections, arising from teeth in any state of decay, they may experience relief, instantaneous and permanent, by saturating a small bit of clean cotton or wool with a strong solution of ammonia, and applying it immediately to the affected tooth. The pleasing contrast instantaneously produces, in some cases, a fit of laughter, although a moment before extreme suffering and anguish prevailed. I have used the remedy for over one year, and have obtained sufficient proof to warrant publication."

THE PRESERVATION OF SMOKED MEAT.—Professor Nessler says that the keeping qualities of smoked meat do not depend upon the amount of smoking, but upon the uniform and proper drying of the meat. It is of considerable advantage also to roll the meat on its removal from the salt, before smoking, in sawdust or bran. By this means the crust formed in smoking will not be so thick; and if moisture condenses upon the meat it remains in the bran, the brown coloring matter of the smoke not penetrating. The best place to keep the meat is in a smoke house in which it remains dry, without drying out entirely as it does when hung in a chimney.

APPLE PIE.—Pare and quarter enough tart apples to lay loosely in the prepared paste: the quarters should not touch one another. Fill the paste two-thirds full of thin, sweet cream, then sprinkle over one spoonful of flour; butter as large as a walnut, cut in bits. Sugar (if a common pie-tin is used) two-thirds teacupful. Grate a nutmeg over the whole, as no flavoring gives the peculiarly excellent taste. Bake slow; if a brown crust forms over the top before the apples cook, stir it under with a knife. If it is not pronounced splendid the fault will be with the apples or not following the directions.

SINCE golden hair is so much in favor, it is well for mothers to know that they can preserve the golden color of their children's locks by a persistent and careful washing with castile soap and water. The hair should be braided and dipped repeatedly into the suds, and then wiped with a towel, and this operation should be performed once in four or five days. If persevered in, the roots of the hair may darken, as the child grows older, but the mass will keep its sunny tints as long as the owner wishes.

HOW TO COOK CORNED BEEF.—*The Boston Journal of Chemistry* says: Don't boil it, for corned beef should never be boiled. It should only simmer, being placed on a part of the range or stove where this process may go on uninterruptedly from four to six hours, according to the size of the piece. If it is to be served, let the meat remain in the liquor until cold. Tough meat can be made tender by letting it remain in the liquor until the next day, and then bring it to the boiling point just before serving.

A GOOD AND INEXPENSIVE SOUP.—The following is a good soup for the family dinner-table, and one which does not cost much: Three pounds of the neck of beef, one cowheel, a penny worth of carrots and turnips, half a head of celery, one bunch of tied up sweet herbs, four onions browned, one pint of peas, all together in three quarts of water, and after boiling some hours, well strained. The best part of the cowheel may be cut in square pieces and served up in the soup.

WILD DUCKS.—After they are cleaned and ready for cooking, wrap them in a clean cloth and bury twelve hours in the earth to remove the strong flavor of this bird. They are usually cooked without stuffing. Throe-quarters of an hour will be sufficient to cook them. When you dish them draw a sharp knife three times through the breast, and pour over a gravy of a little hot butter, the juice of a lemon, a sprinkling of Cayenne pepper. This is poured over as they go on to the table.

TO MAKE glue for resisting fire proceed as follows: Mix a handful of quicklime in four ounces of linseed oil, boil to a good thickness, then spread on plates in the shade, and it will become exceedingly hard, but may be easily dissolved over the fire, and used as ordinary glue. It resists fire after having been used for glueing substances together.

FEEDING canaries on Cayenne pepper and hard-boiled eggs, in the proportion of a teaspoonful of pepper to one egg—a diet which the birds seem thoroughly to enjoy—is said to increase greatly the brilliancy of their plumage.

BUTTER will remove tar spots. Soap and water will afterward take out the grease stain.

HUMOROUS.

A Pleasant Change.

A pretty little girl I know,
As pretty as can be;
I love the little darling so,
And she is fond of me.
But one thing galls me sadly—
Her name's unpleasant tones.
"Jane" doesn't sound so badly—
But I can't fancy "Jones."

* * * *

I told her my disliking strange—
She laughed a little laugh,
And said she'd often wished to change
The both offending half.
Result: one finger gaily
A golden circlet owns
"Jane" doesn't sound so badly—
Now we've got rid of "Jones."

A SERENADE SPOILED.—Max Adeler—Over at New Hope, a Mr. Dunkel, who had just returned from Europe, brought with him a "harmonicon." It is an instrument constructed a good deal like a hand organ, but it is larger and about ten times more powerful. When it is turned on suddenly in a quiet place it affects the nerves of unsuspecting people very much as if a cannon were fired close to their ears. A lot of young fellows who had never heard it played got Dunkel to lend it to them one night for the purpose of serenading Miss Brown. They put the concern in a wagon, and, with the help of an urbane mule, they hauled it around in front of Brown's house about eleven o'clock at night. There they halted, and the suave mule went calmly to sleep, while they made the machine ready for action. The first tune for which the barrel was set was "Thou 'lt never cease to love." Young McIutosh took hold of the handle and gave it a few preliminary grinds, in order to fill the bellows; and still that mild-mannered mule slumbered. No one ever knew what he was dreaming of; but the next minute McIntosh gave the crank another turn, and a fearful B-flat came screeching out on the night wind with the vehemence of a locomotive whistle. A second later that mule was proceeding down the street at the rate of forty knots an hour, with the harmonicon at his heels; and, before he could be checked, he went over the wharf into the river. Old Brown, meanwhile, had his head out of the window calling for the police, under the impression that he had heard a blood-curdling cry of "Murder!" and in a few moments the whole population of the village was in the street. They fished out the serenaders, and then they angled for the mule and the harmonicon, and the serenade was postponed for that evening. The next strains that break upon the ear of Miss Brown while she is slumbering will probably come from an accordeon. Mules have not enough sentiment for nocturnal music.

ENGLISH TAUGHT IN ONE LESSON.—At many of the New York restaurants, a very heavy "French style" is put on; the waiters are mostly Frenchmen, and the bill of fare is often printed in French. A correspondent writes that, venturing out early one morning in New York, he dropped into the first restaurant he came to, which happened to be one of the kind spoken of above.

Carelessly giving an order, the waiter, bringing his shoulders up under his ears, responded:

"Jene parle pas Anglais, M'sieur."

And the hungry man had to point out his wants on the bill of fare, with which after considerable delay, he was served.

Just here entered another customer, a tall, powerful man, evidently fresh from the western prairies, who, sitting himself in a chair, ordered:

"Beefsteak, fried potatoes, hot bread 'n cup o' coffee."

To him the grinning Frenchman repeated the same formula:

"Jene parle pas Anglais, M'sieur."

The Western man looked at him for a moment, and then, rising from his seat like the opening of a big jack-knife with a stiff spring, he slowly ejaculated, as he clenched a wicked fist:

"Beefsteak — fried potatoes — hot bread—cup of coffee—and quick too!"

The effect on the waiter was magical. There never was a man served with more promptitude with just what he wanted for breakfast than the hungry Westerner.

He evidently knew the way of putting his English so that there was no mistaking it.

SO NATURAL.—An American lately in London, who was badgered by the English on almost every topic, at last, as he said, determined to go in on the Mississippi steamboat style, and brag down everything that came in his way. His first chance occurred at an exhibition of paintings, where a picture of a snow-storm attracted general admiration. "Is not that fine?" asked a John Bull; "could you show anything as natural as that in America?"—"Pooh!" answered the free-born American; "that is no comparison to a snow-storm picture painted by a cousin of mine, a few years since: *that* painting was so natural, sir, that a mother, who incautiously left her babe sleeping in a cradle near it, on returning to the room, *found her child frozen to death!*" From that time onward, the American was left alone.

MR. MAGUFFIN braced himself against the boarding-house table and tried once more to cut the steak. The edge of the knife turned, but the meat showed no mark. Then he called the waiter.

"Thomas, has the cook used the axe much lately to chop kindling-wood on the cellar steps?"

"I don't know," said Thomas. "Why, sir?"

"Because," said Mr. Maguffin, "if it ain't too dull I'd like to try it on this steak."

"A MERCIFUL MAN," tenderly remarked a Ninth street man not long since, "is merciful to his beast," and he called the dog in out of the snow, gave him his breakfast in a soup plate, and laid a piece of carpet down behind the kitchen stove for him to snooze on. Then the man went down town, and the neighbors watched his wife shovel snow paths to the wood shed, cistern, stable, and front gate, and then do an hour's work cleaning off the sidewalk.

A YOUNG fellow in San Francisco suddenly snatched a kiss from a lady friend, and excused his conduct by saying that it was a sort of temporary insanity that now and then came upon him. When he arose to take his leave, the pitying damsel said to him: "If you feel any more such fits coming on, you had better come right here, where your infirmity is known, and we will take care of you."

"WHAT is your name?" asked a census-taker. "John Corcoran." "Your age?" "Twenty-one." "What nativity?" "Well, that's what bothers me. I'll tell you, and maybe you can make it out. My father was Irish, but is now a naturalized American citizen; my mother English, and I was born on a Dutch frigate in Turkish waters."

NEAR Rochester there is an eccentric old fellow who lives alongside of a graveyard. He was asked if it was not an unpleasant location. "No," said he; "I never j'ined places in all my life with a set of neighbors that minded their own business so stiddy as they do."

"JULIUS, why didn't you oblong your stay at the Springs?" "Kase, Mr. Snow, dey charge too much." "How so, Julius?" "Why, de landlord charged dis individual wid stealing de spoons."

"WHAT ailment can you find on an oak?" asked the chairman. "A corn," was the triumphant reply.

AN ounce of wit that is bought is worth a pound that is taught.

Jasmine Pipe Stems.

In a recent number of the *Revue Horticole*, M. Barillet describes the cultivation of the common jasmine (*jasminum officinale*), near Constantinople, for the purpose of tchibouk (pipe) making. The object sought is a long straight stem, free from leaves and side branches. For this purpose the plants are grown quickly in a rich soil, and drawn up by being grown in a sheltered situation, to which the sun has little access at the sides, but only at the top. Pinching is resorted to, and during the second year's growth one end of a thread is attached to the top of the jasmine stem. This thread passes over a pulley attached to the post to which the jasmine is trained, and from it is suspended a weight, the effect of which is to keep the stem always in a vertical direction. When the jasmine stem is about to centimeters (say ¾ inch) in diameter, a cloth is wrapped around it to prevent access of dust and of the sun's rays. Twice or thrice in the year the stem is washed with citron water (*au de citron*), which is said to give the clear (*claire*) color so much esteemed. When the stem has acquired a length of some 15 feet it is cut down and perforated by the workmen, and fitted with a *terra cotta* bowl and an amber mouth piece. The length of the tchibouk stems varies from one to five meters (3 feet to 16 feet about); in the latter case as much as $100 is demanded for their purchase.

Poison by Artificial Flowers.

One branch of the industry in which children are employed is technically known as grass work. It consists in fastening small glass beads or "dew drops" to the artificial grass, and so simple is the work that mere infants can help at it. The master of a ragged school in a densely populated district of London found that when a particular kind of artificial flower was in fashion the young children neglected to attend school. He told James Greenwood, who wrote an article which appeared in the London "*Telegraph*" some time ago: "You may always know a grass hand if he has been at work any time, from the appearance of his hair. You will find the front part of it—that which is most exposed, as the head is bent over the work—to be of a different color from the rest. If the child's hair is light-colored, the patch in front, just where the parting commences, will be changed to a dull yellow; if the hair is naturally dark the patch will be rusty, almost of the color called carroty. If they work long and hard at the grass the hair will fall out." The threading of the beads on blades and leaves of grass, and the subsequent shaking to see that all is right, dislodge particles of the arsenical green, which poisons the air and tells its tale upon the poor children.—*Scribner's Monthly.*

A Baby Fondling a Snake.

A man and woman of Lehigh County California, went to the hay-field the other day, and took their baby along and placed it in the shade. Some time after the mother noticed the child playing with a black strap, which the little one would every now and then let fall out of the wagon and then crawl out after it, seemingly being very busy with the object it had in possession to amuse itself. Upon drawing near, it was discovered that the child was actually fondling a black snake, at least four feet in length, now wrapped around the little one's body, then again entwining itself about its neck and going through all kinds of frightful movements, its red tongue darting out of its mouth with lighting-like rapidity, and the child all the while stroking it, joyfully laughing until the tears rolled down its cheeks. The snake was killed to the grief of the child.

Superstition of the Tyrolese.

A correspondent writes from the Tyrol that "had Paul lived in these days he would certainly have been able to address the inhabitants of this country the remark made by him to the Athenians, 'I perceive that in all things you are too superstitious.' The roads are lined with evidences of the superstition of the Tyrolese. At one minute you pass a little chapel with a fearful representation within, in wood, of the crucifixion; the chapel itself of cement the open front crossed with an iron gateway. Presently you see a post with a flat wooden plate at the top, on which is a picture or a pious sentence. Next is a stone cross, then an iron one, then another chapel. Every house has a picture of a sacred subject, generally of the saint to whose protection it is dedicated, or a verse from Scripture, or a rude rhyme."

NO USE OF any longer taking the large, repulsive, griping, drastic and nauseous pills, composed of crude and bulky ingredients, and put up in cheap wood or paste-board boxes, when we can, by a careful application of chemical science, extract all the cathartic and other medicinal properties from the most valuable roots and herbs, and concentrate them into a minute Granule, scarcely larger than a mustard seed, that can be readily swallowed by those of the most sensitive stomachs and fastidious tastes. Each of Dr. Pierce's Pleasant Purgative Pellets represents, in a most concentrated form, as much cathartic power as is embodied in any of the large pills found for sale in the drug stores. From their wonderful cathartic power, in pro