JUST AS OF OLD.

I saw my love in dreams last night
Pass up the sleeping moon-lit lands,
The love-beams in her dear eyes bright,
A rosebud in her rose-leaf hands.
And round me, as I nearer stepped,
I felt her soft arms steal and fold,
While close against my heart she crept,
Just as of old.

The gay dawn broke, my love was gone,
The golden dream was past and dead;
I got me to the churchyard lone
Wherein my love lay buried.
I found a headstone gray with years,
I bowed me to the morn mists cold,
I wept and knew she saw my tears,
Just as of old.

But ever while I live alone
This comfort comes and soothes my care—
We two may meet, when all is done,
Far off in heaven's garden fair;
And by the light above, beyond,
Chastened, each other's face behold,
Stainless, more pure, but true and fond,
Just as of old.

A LADY TOURIST'S

Three Months in Europe with Professor Loomis.

COLOGNE, July 14, 1875.

"Forty Americans! only look at them!" And how the good people of Antwerp stared when thirty-eight American women landed on Monday morning "*aen't werf*," and proceeded to fill an immense black omnibus and two small carriages with themselves and their baggage.

From the *quai* to the hotel there seemed to be two continuous rows of smiling Belgians, who welcomed our merry party of lady students with cries of "English! American! how do! God bless you!"

Who did the most staring it would be difficult to say, for to many of us everything was new and quaint, from the tiles on the house roofs to the cobble stone side walks. The fresh clean appearance of a city so old, the wonderful economy of every inch of ground, made at once useful and ornamental, rows and rows of handsome stone buildings and dwellings, interspersed here and there with old churches whose crumbling towers and weather worn portals alone reminded us of the ancient date of the foundation of Antwerp, fascinated the most experienced of our party, and compensated the most timid venturers for the ordeal of our descent from the omnibus amidst a crowd of spectators at the entrance to the hotel *de la Paix*. Travelers are privileged to talk about what they eat as well as what they see. I would not like to risk the incredulity of my readers, by stating exactly how much forty travelers consumed of Belgian beef and poultry, fish, vegetables and puddings, after nearly two weeks' sea voyage with most uncertain appetites and more uncertain digestion. It would be very unfair, however, to attribute our enjoyment of the first dinner in Antwerp to anything but the incomparable cuisine. We had not only the best the market could afford, but such cooking as one rarely finds in America, unless it be in some of the Pennsylvania Dutch farm-houses.

I may be pardoned for introducing at this point an explanatory paragraph for the benefit of lady friends who have read "A Woman's Experiences in Europe," written for the Philadelphia *Bulletin*, and published afterwards by D. Appleton & Co., in book form.

Those letters were to inform ladies especially of the methods by which they might travel with the most comfort and security, without the aid of a male escort where it was impossible to have it. The present series is designed to assure them that, after all, the association of parties of intelligent women for European travel, under competent leadership, will afford unlimited enjoyments with almost incredibly limited expense.

With a party of one gentleman, three ladies and one servant, the writer was subjected to more delays, misunderstandings with hotel proprietors, and trouble with custom-house officers in one day, than our party has experienced from New York to Lucerne with the wonderful management of our leader.

Imagine forty trunks, forty hand-bags, forty shawl bundles, forty umbrellas, forty opera glasses, forty guide-books, forty pass-ports, forty pocket-books for one gentleman and his only son, a youth of fifteen summers, to keep an eye on!

Yet, there are no grumblers among us. Coming up the Rhine, we encountered a party of English people under Cook's leadership. We mingled, I had almost said dissolved, into one party almost immediately, and at the point of separation, there was but one sentiment—regret that we might not be together through the entire tour. "These Americans are wonderfully posted on the literature, art and natural characteristics of our country," was the remark of an Englishman who was unsuspicious of eaves'-droppers.

Prof. Loomis deserved the honor of much of that compliment for his preparatory lectures on the steamer, when rain and heavy seas confined us to the saloon.

Antwerp received from us the first "welcome," and however our imaginations may be distracted by the many scenes, so varied and so equally interesting, as we journey on, the impression of the old Belgian city and its cheerful inhabitants will never be effaced from our remembrance.

The Cathedral, Church of St. Paul, the Museum, Church of St. Jacques, Hotel de Ville, the Bourse, and Zoological Gardens were all duly visited, and a most intimate acquaintance with the life, works and death of Rubens acquired in one single day. The people of Antwerp worshipped their great artist, and it is a matter of wonderment that he was not canonized and called Saint Rubens by the church that reaps such harvests of *francs*, *liros* and *marks*, from the pilgrimages to the great artist's house, tomb, and master-pieces of painting in the Cathedral and glorious old church of St. Jacques. The old carved wood pulpit in St. Augustine's, a life-size representation of Christ's calling of the disciples, "Follow me, and I will make you Fishers of men," suggested pages of interesting reflections. The wood has become so hard and highly polished, and age has given it such a greenish tint that deceives one at a first glance, and many are unwilling to be convinced that it is not bronze. The grace, dignity, and earnestness of the attitude and countenance of "the Christ" form a beautiful contrast to the eager wonder and anxious inquiry in the disturbed fisherman's features and pose. The oars are dropped, and listlessly swinging in the gunwale, the net just laid on the broken branch of a tree on the bank falls back into the waters, "the other disciple" sits petrified with amazement at a request to give up the employment of a life time to preach an unknown gospel to other men. Yet, over all is the wonderful power of inspiration expressed in the total absence of any expression of opposition to the *Master's* will! Conviction, surprise, and "Lord, show us the way!" are depicted in every lineament of the fishermen's faces, figures, attitude and gesture, and blend in one harmonious design. Some of our young travelers stood with very pensive countenances by this carved group, and were emotion, conviction, their conversion to Roman Catholic object worship, might have been an easy task.

From Antwerp we took the train for Brussels, by way of Malingey. Wind and weather favored us. The rural scenes of that day, in Belgium, are not likely to be forgotten by any of us. The grand estates of wealthy old families, with hedges of gigantic Lombardy poplars, under which nestled the gardens of tenants, crowded with vegetables and fruits, and yet in most perfect order. The cheerfulness and industry of the women and girls in field or garden, are very striking, and agreeably so, in districts where nature seemed to smile on the richest harvests one could imagine. It was only when we came to crowded impoverished cities, that we found women, girls and dogs, bearing the burdens God intended for men and horses. Our thirty-eight American women have resolved to ask for no more rights. Women's rights in Europe have quite satisfied them; they will henceforth claim the right of being part of "the weaker sex."

At Mechlin a treat was in store for us. Forty thousand people from Brussels had come up to celebrate "All Fools' Day," as it falls in their calendar but once in a century. The concourse of people at the station was the most interesting imaginable. Forty thousand people, good natured enough to celebrate a blunder of their ancestors, in mistaking the moonlight on a gilded dome for a fire, and playing water on it half the night, was something for us Americans to witness. But the amusement of our party was increased very unexpectedly, when the doors of the railway carriages were unceremoniously pulled open, and in bundled the revellers, regardless of consequences and our cries of "pas de place," "complet," and a half dozen other remonstrances. At least two passengers for every seat occupied the cars to Brussels, and arriving in the gay old city at sunset, we found the streets thronged with its own inhabitants and peasantry in every costume and style of vehicle that could be named, laughing, dancing, blowing their whistles and horns, and imitating all the sounds that nature and art ever produced. But the "forty Americans" created a "stir" even in that whirl of excitement. And it was a sight to behold the crowd that blocked our entrance to the hotel, as we filed out of the carriages two and two, and laughed in spite of weariness and alarm, when students and soldiers lifted their hats as we passed, and blew a tremendous blast of horns and trumpets after us when we were inside the *porte cochere*.

Wherever we go our hotel arrangements are made in advance, so we are the terror of small parties. The moment the Loomis party enters a station, there is a grand rush for the telegraph office, to secure rooms at the hotels on the route, but our leader smiles quietly at this, for *our* telegrams are always two days in advance of us.

The city of Brussels is a mixture of German neatness and solidity, and French taste and gaiety. The hotel de Ville was the grand attraction for many of us, and we faithfully trudged up something less than a thousand stone steps to the pyramidal tower, from which we viewed the field of Waterloo, and the quaint old city itself with its grand boulevards and gardens and parks. The tapestries, four hundred years old, that decorate the walls of the reception halls and civil marriage hall, attracted considerable attention, but we had been prisoners in doors too long on the steamer to be weaned from the out-door attractions that a string of carriages invited us to see. Our procession moved all over the city, halting only when the third best orchestra in the world, began their evening concert in the palace garden. Moonlight, music, beer and flowers we enjoyed till midnight, then hurried home to sleep till we were called for an early start for Cologne the next morning.

E. D. WALLACE.

Change of Color in the Stars.

In reference to the variable colors of stars we note that in the *Uranometria*, composed in the middle of the tenth century by the Persian astronomer Al Sufi, and which has been recently published by the Imperial Academy of Science at St. Petersburg, under the editorship of Schjellerup, it is stated that at the time of his observations the star Algol was reddish—an epithet applied also by him to the stars Antares, Aldebaran, and a few others. Most of these exhibit a reddish aspect in at the present day. Algol, however appears at present as a white star, without any tinge of color. This change of color is of great interest, and, indeed, highly significant, when taken in connection with the fact that the apparent brightness of Algol is subject to a periodical fluctuation of remarkable and, in fact, inexplicable character. Spectroscopic analysis has most plausibly suggested that in many cases the established variability in brightness of stars is due to such internal changes in the body of the star as bring a different class of chemicals to the surface, giving rise thereby to a variation in intensity of the light, a variation in its color and a change in the spectrum lines and bands. The observed changes in the color of Algol, therefore are quite in accordance with this theory.—*Harper's Magazine.*

Termites.

A few weeks ago we gave some space to an account of the termites, or "white ants." Since then the following wonderful incident illustrating the extent and method of their ravages has come under our notice. It is related by Forbes in his "Oriental Memoirs." On opening an apartment that had been some weeks unused the author discovered a number of the well-known covered galleries of the termites leading to some engravings hanging on the wall. On inspecting the pictures closely they looked peculiarly dull, while the frames were covered with dust. "On attempting," says Mr. Forbes, "to wipe it off, I was astonished to find the glasses fixed to the wall, not suspended in frames as I left them, but completely surrounded by an incrustation cemented by the white ants, who had actually eaten up the deal frames and back boards, and the greater part of the paper, and left the glasses upheld by the incrustation or covered way which they had formed during their depredations."

—Six inch alligators are worth fifty cents apiece in New Orleans.

A "*fancy*" business: picturesque reporting.

AGRICULTURAL.

Feeding Horses with Bits in their Mouths.—Mr. E. B. Middlebrook, veterinary surgeon, in reply to a communication from the president of the society, says: "Put a string on a bit of wire, in your own mouth, and after securing it there attempt to cut even the most simple food. It will interfere with the proper flow of saliva, which acts on the food during the process of chewing; it will interfere with the proper separation of the food before it enters the stomach; the constant friction of the bit while the animal is feeding acts slowly but surely on the enamel of the teeth, and thus cause the horse to lose the use of his teeth long before nature fixes the limit, and makes him old before his time, and man loses his valuable services years before there is any necessity for it. You are aware that men or animals die when deprived of the use of the tongue; now a horse with the bit in his mouth, while feeding, is like an animal with only a piece of his tongue. It is true he can chew and feed but this is only done partially, imperfectly and inefficiently. It is therefore cruel, inhuman, and should be stopped by the strong arm of the law of your society. If the bridle is short, the bit comes in contact with the bicuspids and not only destroys mastication, but eventually the enamel of the teeth, if long, the bit may pass between the incisors and the molars, and allows mastication, but only of an imperfect nature. I may be told that spirited animals, are frightened by removing the bridle while in harness the remedy is very simple, unbuckle the bridle on one side, and drop the bit; the bridle, nose piece and blinds are thus partially detached, but can be attached in a minute.

Indigestion in Cattle and Horses.—M. Pety, a French veterinary surgeon, draws attention to the liability of horses and cattle suffering from indigestion from the consumption of forage in a humid or musty state. It is from overfeeding this complaint is ordinarily produced, or to the too rapid transition from dry to unlimited green food. Another very common cause is, the putting of animals to work immediately after their feed. The giving of chaff and the refuse of the threshing machine is also another principal source, as well as excessively cold water, and above all, allowing the animal to drink the water of marshes. A little salt or handful of meal is excellent in the drinks. Old animals ought never, to be given too much food at once and it should ever be mixed with a little straw. When the horse shows symptoms of indigestion, restlessness, suddenly refusing food, resting on one leg, then on another, the head drooping and seeking the left flank, its excrements either hard or liquid, etc., an excitant, as three ounces of kitchen salt or a glass of gin in a bottle of water will afford relief; or an infusion of chamomile and sage. In case pain exists two spoonsful of laudanum will prove excellent. Of course, soap injection, friction and fumigation, are not to be overlooked. Bleeding in case of grain indigestion becomes mortal.

To Dry Apples, Pears, and other Fruits.—Have a frame made in the following manner:

Two strips of board 7 feet long, 2 or 2½ inches wide—two strips 3 feet long 1½ inches wide, the whole ½ of an inch thick; nail the long strips across the ends of the short ones, and it makes a frame 7 by 3 feet, which is a convenient size for all purposes. On one of the long strips, nails are driven 3 inches apart, extending from one end to the other. After the apples are pared, they are quartered and cored, and with needle and twine, or stout thread, strung into lengths long enough to reach twice across the frame. The apples will so soon dry that the string can be doubled on the nails and fresh ones put on, or the whole of them removed and others put in their place. As fast as the apples become sufficiently dry they can be taken from the strings and the same strings used to dry more on. If large apples are used to dry, they can be cut in smaller pieces. Pears and quinces and other fruits that can be strung may be dried in this way. In pleasant weather the frames can be set out of doors against the side of the building, or any other support, and at night, or cloudy and stormy days, they can be brought into the house and set against the side of the room near the stove or fire-place.

To Stop Hens from Setting.—The desire to set is but natural to fowls, but when we wish for eggs rather than chickens, it is of importance to us not only to stop them from setting, but to do it with a little loss of time as is in our power. Consequently we divert the attention of the sitting hen as much as possible from carrying out her propensity, and it should always be done with reason and humanity. Do not half drown the poor creature by dipping her in water, nor confine her to a small box with narrow boards set on edge for the bottom, so that she must always roost, nor yet scare her off the nest, for she is in her right place, but "take her up tenderly, lift her with care," and place her in a strange place of confinement, with a supply of food and water constantly by her, where she will probably soon forget her brooding proclivities, and return with renewed vigor to the egg business. If, however, she is an inveterate setter who does not know an egg from a brickbat when the fever is on, and she persists in setting on the bare floor, as is the case occasionally with Asiatics, confine a cock in the same apartment with her, and the cure may be warranted.

Fertilizers for Fall Sowing. The *American Agriculturist* says: "In the fall we need an active fertilizer, one that will push forward the young plants and enable them to become well established before winter. Phosphates are not generally required by a young plant, it is only when the seed is to be formed that the plant needs to store up this material. If superphosphates are applied in the fall upon the soil containing lime, the excess of soluble phosphoric acid combines with the lime and makes an insoluble (or slowly soluble) phosphate which has no appreciable effect upon the crop. It is for this reason, and not for any fault or defect of the fertilizer, that it so often seems to be useless. Guano, on the contrary, is immediately active and much more suitable for fall use than any other artificial manure. Superphosphate of lime should be applied in the spring, which is the season when it will be most useful to the plant.

A Cambria county Penna. farmer experimented upon a new method of growing wheat, which he has just harvested with the most satisfactory result. He planted a half teacupful of wheat in hills about eight inches apart, three grains to the hill. From each hill an average of fifty four stalks grew, the heading of those stalks ranging from five to eight inches. From the half teacupful a peck of the cereals was threshed.

To prevent horses' feet from scaling or cracking in summer, and enable the shoes to be carried a longer time without injury, the French practice is to coat the hoofs once a week with an ointment composed of equal proportions of soft fat, yellow wax, linseed oil, Venice turpentine and Norway tar; the wax is melted separately before mixing.

Fumigating poultry-houses with sulphur thrown upon glowing coals in an earthen vessel, and keeping the house close for a few hours, is said to be a perfect remedy for insects of all kinds. The poultry must be removed before the experiment.

A pound of copperas dissolved in a pailful of soft soap, and, when thinned with water applied to onions, is good to keep off the maggot and to promote the growth of the onions.

SCIENTIFIC.

The Modern House.—The nineteenth-century house, however, has no special provision for the admission of fresh air, and, except in warm weather, its entrance is jealously prevented. Ventilation is change of air, and, unless scientifically arranged, and especially warmed in cold weather, such change of atmosphere means cold currents, with their attendant train of colds, catarrhs, bronchitis, neuralgia, rheumatism, and the evils that spring from them. Again, perfect ventilation means the realization, in a great measure, of the condition of air out-of-doors; and few persons, probably, have estimated the enormous flow of air requisite to effect this. The ordinary notion is, that the proper renewal of the air in a room ought to be measured by the quantity passed through the lungs of an individual in any given time. But an ounce of poison may vitiate a gallon of water; and nothing short of the removal and renovation *of the whole of the tainted portion*, as fast as it becomes tainted, can insure perfect salubrity. Dr. Dalton estimated the average respiration of a man to be 24 cubic inches and the average number per minute to be 20: consequently, 400 cubic feet pass through the lungs of an ordinary man in twenty-four hours; while the fallacy to which we have alluded assumes that a supply of 400 cubic feet in the room, in twenty-four hours, insures sufficient ventilation. Certainly, if anyone would draw breath out of one bag, and discharge the tainted air from his lungs into another, he would always breathe good air. But it is calculated that a man will taint and render unwholesome by mixture 17,500 cubic feet of air in the twenty-four hours; for every respiration not only robs the imbibed 24 cubic inches of a certain portion of its oxygen, but it has mixed with it a quantity of carbonic-acid gas and some vapor; and theoretically, at least, the second respiration, drawn from a room in which the air is stagnant, begins the process of blood-poisoning.—*Popular Science Monthly.*

The Ant-Eater Family.—The ant-eater is a remarkable animal of the old genus *myromecophaga*, and of the edentate or toothless order. The hind feet are plantigrade, and armed with large claws bent inward, so that the animal walks on the extreme edge of the foot. This arrangement is a wise provision of Nature for preserving the claws from damage, they being used for tearing down the ant hills and unearthing the insects on which the animal chiefly feeds. The South American variety is a hairy creature, sometimes called the ant bear (*myromecophaga jubata*); it is about four feet long, and has a bushy tail of two and half feet more, and its height at the shoulder is about three feet three inches. The tongue of the ant-eater is remarkable; it can be darted from the mouth to a length of eighteen inches, and is thus very effective in picking up its food, resembling in this respect the tongue of the chameleon.

Sir Emerson Tennent while in Ceylon, kept two of these creatures alive at one time, and says: "One was a gentle and affectionate creature, which after wandering over the house in search of ants, would attract attention to its wants by climbing up my knee, and laying hold of my leg by its tail. It seized ants by extending its long, glutinous tongue along their track."

Still another kind is found in Africa, it is called the phatagin. In the hot countries where all these species have their habitat, the ants are very troublesome, and destroy much property, and animals that are capable of getting rid of them in such numbers are viewed by some eastern races with superstitious awe.

A New Textile Industry.—The government of India has been encouraging of late the culture of China grass (tschumaho or inner bark of the *Bohmeria nivea*, which yields a very beautiful fiber, some three times as strong as hemp, and as soft as flax, while possessing a luster equal to that of silk. Although the properties of this fiber have long been known there has been an absence of proper machinery for its preparation and until quite lately it has been supposed that only the green stem could be operated upon. Since it has been discovered that the dry stems may be treated by ordinary flax and hemp machinery, producing a fiber but little inferior to that obtained from the green plant, their utilization bids fair to constitute an important addition to existing textile industries.

Although the vegetable is indigenous to China, India, Japan, and has been successfully cultivated in Martinique, Jamaica, Trinidad, Algeria, Queensland, and Mauritius, and to a limited extent on some portions of our continent, we are not aware of any extended efforts being made towards its acclimatization in the United States. It is said that the plant adapts itself to climatic conditions with considerable facility, and hence it may inferred that systematic culture in the Southern States would be attended with favorable results.

To Color Copper Alloys and Silver an Intense Black.—Paul Wieskoff, of Morgenstern, recommends the chloride or platinum which has deliquesced in the air for giving a permanent black coler to copper alloys, like brass, pinchbeck, bell metal, gun metal, etc., as also to silver alloyed with copper. The mechanical manipulations are most easily performed in this way: The workman moistens the ball of the thumb slightly with the liquid and rubs the article to be blackened with it strongly. The article at once becomes covered with a black film, which can afterward be washed and polished with a polishing leather and oil. So little of the chloride of platinum is consumed that, notwithstanding its high price, the process is a comparatively economical one especially on account of the simplicity and rapidity with which it can be applied. This same property which platinum has of precipitating itself as a black film on the surface of other metals, notably silver, causes it to be quite extensively employed in photography for blackening the silver deposits on negatives and transparencies.

Progress of Engineering.—At the meeting of the British Association for the Advancement of Science, which took place at Bristol on the 25th ult. Sir John Harkshaw delivered the address, devoting himself especially to the history and progress of engineering. "Inventions," he said, "were lost and found again. The art of casting bronze over iron was known to the Assyrians, though it has only lately been introduced into modern metallurgy; patents were granted in 1609 for processes connected with the manufacture of glass which had been practised centuries before. An inventor in the reign of Tiberius devised a method of producing flexible glass, but the manufactory of the artist was totally destroyed in order to prevent the manufacture of copper, silver and gold from becoming depreciated.

Boiler Explosion.—Mr. R. Nickerson, of Harlem, Ga., informs us that a boiler at Sawdust, Ga., exploded on August 7. It was in a sawmill, and the building was torn to pieces. Parts of the boiler were thrown to a distance of several hundred yards. One man was blown to pieces, and two seriously injured. Mr. Nickerson states the pressure gage showed 45 lbs.; but the gage was defective, as the practice (indulged in by the person in charge) of hanging car couplings on to the safety valve did not appear to form any increased pressure in the boiler.

The solvent power of glycerin upon several substances commonly used in medicine and the arts is as follows: 1 part of sulphur requires 2,000 parts of glycerin; iodide, 100 parts; red iodide of mercury, 340 parts; corrosive sublimate, 14 parts; sulphate of quinine, 48 parts; tannin, 6 parts; veratria, 96 parts; atropia, 50 parts; hydrochlorate of morphia, 19 parts; tartar emetic, 50 parts; iodide of sulphur, 60 parts; iodide of potassium, 3 parts; sulphide of potassium, 10 parts.

DOMESTIC.

Keep Ammonia in the House.—No housekeeper should be without a bottle of spirits of ammonia, for besides its medical value, it is invaluable for household purposes. It is nearly as useful as soap, and its cheapness brings it within reach of all. Put a teaspoonful of ammonia to a quart of warm soapsuds, dip in a flannel cloth, and wipe off the dust and fly-specks, and see for yourself how much labor it will save. No scrubbing will be needful. It will cleanse and brighten silver wonderfully; to a pint of suds mix a teaspoonful of spirits, dip in your silver spoons, forks, etc., rub with a brush and polish with chamois skin.

For washing mirrors and windows it is very desirable; put a few drops of ammonia on a piece of paper and it will readily take off every spot or finger mark on the glass. It will take out grease spots from every fabric; put on the ammonia nearly clear, lay blotting-paper over the place and place a hot flat iron on it for a few moments. A few drops in water will clean laces and whiten them as well, also muslins. Then it is a most refreshing agent at the toilet table; a few drops in a basin of water will make a better bath than pure water, and if the skin is oily, it will remove alt glossiness and disagreeable odors. Added to a foot bath it entirely absorbs all noxious smell, so often arising from the feet in warm weather, and nothing is better for cleaning the hair from dandruff and dust.

For cleaning hair brushes it is equally good. Put a tablespoonful of ammonia into one pint of water, and shake the brushes through the water. When they look white rinse them in water and put them in the sunshine, or in a warm place to dry. The dirtiest brushes will come out of this bath white and clean. For medical purposes it is unrivaled. For the headache it is a desirable stimulant, a frequent inhaling of its pungent odors will often entirely remove catarrhal colds. There is no better remedy for heartburn and dyspepsia, and the aromatic spirits of ammonia is especially prepared for these troubles. Ten drops of it in a wine-glass are often a great relief.—The spirits of ammonia can be taken in the same way, but it is not as palatable.

In addition to all these uses, the effect of ammonia on vegetation is beneficial. If you desire roses, geraniums, fuchsias, etc., to become more flourishing, you can try it upon them by adding five or six drops to every pint of warm water you give them, but don't repeat the dose oftener than five or six days, lest you stimulate too highly. So be sure and keep a large bottle of it in the house, and have a glass stopper for it, as it is very evanescent and also injurious to corks.

Daisy Tidy.—A very delicate and pretty tidy may be made in the following manner, the materials required consisting of three rolls of fine white tape and a few knots of yellow worsted:

Cut your tape into pieces fifteen and one-half inches long. With the aid of your tape-measure and pencil, mark off upon one edge of the tape, dots one inch apart; mark the other edge in the same way, these dots alternating with the first, and place a third row of dots midway between these two, along the centre of the tape; join the ends, and with strong, white thread gather the tape by taking a short stitch where each dot appears, and carrying the thread from one to the next. If done rightly the gathering thread will form a series of points. Draw the thread and fasten it, thus forming a flat ring of quilled tape with a small opening in its center. For the center of the daisy, wind a thread of the worsted around your finger fifteen or twenty times, slip off and tie a bit of thread tightly around the little cluster of loops; cut open at each end, shear it off smoothly with the scissors and you will have a flat fuzzy tuft one inch across; fasten this over the centre of your daisy and the flower is complete. Make twenty-five of these, fasten together in diamond form, and finish the tidy with a cord and tassel of worsted looped and fastened from the three lower points.

How to Cool a Room.—A writer in *Public Health* recommends that a dish or basin large enough to present a good surface of water be placed in rooms where the heat is oppressive, and the water be changed once or twice in very hot days, to secure a general lowering of the temperature. The hot air of the room takes up the water in the form of atmospheric vapor and diffuses the greater coolness of the water throughout the room, until air and water become of the same temperature. When this takes place fresh water should be put in the dish. He says he has found a tumblerful of water "potential" enough when he has been sitting in a small study, but the greater the surface of the water in contact with the air the more effectual will be the diffusion of atmospheric vapor. The writer does not say whether the doors and windows are to be kept open or closed, a condition that might have an important bearing on the success of the experiment. The thing is rather doubtful as to its feasibility, is easy enough to try, with the doors or windows either shut or open, and with a vessel containing any quantity of water, from a tumblerful to a tubful.

Fruit Cake.—2 pounds of eggs, 2½ pounds of butter, 2½ pounds of sugar, 2½ pounds of flour, ½ pound of almonds, 2 pounds of raisins, 6 pounds of currants, 1½ pounds of citron, 3 glasses of brandy, 6 nutmegs, 3 tablespoonfuls of mace, 3 tablespoonfuls of cloves. Beat the whites and yolks of the eggs separately. Blanch the almonds, and beat them fine. Grate the nutmegs. Stone the raisins. Rub them in a little of the flour. Wash the currants. Dry them. Roll them in a small quantity of the flour. Cut the citron in slices. Rub the butter and sugar to a cream. Add the eggs, almonds, brandy, spice, flour, currants, and raisins. Butter the bakingpan. Pour a small quantity of the mixture in it. Place a layer of citron on it, another layer of cake on that, citron again, and so on, until the pan is sufficiently filled.

Drying Corn.—Corn, when at its best for eating, will shrink little when boiled, and when cold will shell easily with the hand. Boil fifteen minutes; cool or nearly cool it; shell it from the cob; mingle a large quantity of fine salt—the moisture from the corn will dissolve it—place in a shallow pan; the salt extracts the water from the corn, it shrinks, and a short time in the sun finishes it. Hang it in paper bags. When used, wash off the salt and let it stand on a hot stove all night; then change the water and heat again. Corn treated in this way is as sweet as if fresh from the field. Lovers of sweet corn, try it, and you will never buy the slop they call "canned corn."

Coltsfoot Lozenges.—To one pint of spring water add one handful of coltsfoot leaves; boil this down to a gill and let it stand till cold. Then strain it through a fine woolen cloth (without pressing) and add half a pound of sugar. Boil to a syrup. Strain it again through a woolen cloth, and put to it as much common black licorice as may be found necessary to give it consistency. Then form it into any shape or form you may fancy.

Light Rye Tea Cake.—One pint of sweet milk, two eggs, a tablespoonful of brown sugar and a large pinch of salt. Add enough rye flour to make it as stiff as common griddle cake batter. Bake half an hour in "gem pans." Serve hot or cold, as desired.

All sorts of vessels and utensils may be purified from long-retained smells of every kind in the easiest and most perfect manner, by rinsing them out well with charcoal powder, after the grosser impurities have been scoured off with sand and potash.

Apple Cobbler.—Pare, core and slice twelve large tart apples, add to them the juice of two lemons, grated peel of one, and sweeten to taste; stew very slowly for two hours, and then turn into a mould. When cold, serve with cream.

HUMOROUS.

A THOUGHTFUL HUSBAND.—If he had confined himself to his legitimate dull-driving duties there would have been no occasion for him to be strutting around with his left hand in a sling, a patch on his nose and an absurd old gum shoe on one foot. He was, however, only another victim to that egotistical opinion of all man that they can do anything better than a woman. He went home, yesterday, and found his wife putting up peaches in those old-fashioned tin cans that are closed with sealing-wax. She had an old apron on, and two or three little splotches of sealing-wax ornamented the floor, while the cat under the table was licking a piece the size of a postage stamp, on her back, with great assiduity.

"See here, Maria," said he, "you'll cripple yourself with that hot wax directly," but as she made no answer, he continued oracularly, "Women never have any mechanical genius, any way. If there's a way of doing anything wrong, they're sure to try it."

"Do you think you can do it any better?" she observed, with some acidity.

"Why, of course I can."

"Well, here, just distinguish yourself then."

So he sat down. She handed him a fresh can, just out of the hot water. He took it in his hand, and dropped it as though it had been a streak of lightning, while he stuck his fingers in his mouth and looked sudden death to her because he could not swear. She gave him a towel to hold the next one with and he took it on his knee, lighted the sealing-wax stick and commenced prodding around the top, but the bottom burnt his knee and he jerked, bringing the burning wax stick across the back of his left hand. Then he jumped up and howled, dropping the can which emptied a spoonful of boiling preserves into his slipper. This made him frantic and he went dancing about the kitchen like an inebriated dervish, waving the burning wax until a drop took him on the nose. In his agony he kicked the offending can through the window, scattering its contents over the dog, who rushed into the street howling and raised an alarm of mad dog that occupied the attention of all the people within three squares. Then he submitted to be laid upon the sofa and plastered with flour and sweet oil until he looked like a badly repaired scare crow. He is now willing to take an affidavit the size of a barn door that he will hereafter let the women be just as awkward as they choose.

THE ART OF CONVERSATION.—First Party (opening conversation)—"Ave you 'eard as Jim Bates's father says he'll give 'im the sack?"

Second Ditto (after pause)—"Whose father?"

First Ditto—"Why, Jim Bates's."

Second Ditto (after pause)—"Jim Bates's who?"

First Ditto — "Why, Jim Bates's father!"

Second Ditto (after pause) — "Jim Bates's father! Well, what does he say?"

First Ditto—"Says he'll give 'im the sack!"

Second Ditto (after pause)—"Give 'im the what?"

First Ditto—"Give 'im the sack."

Second Ditto (after pause)—"Give who the sack?"

First Ditto—"Why, Jim Bates!"

Second Ditto (after long pause)—"Ah! I 'eard that the day before yesterday!"

THE following advertisement, almost, we fear, too good to be true, is said to have been actually cut from a Dublin paper:—"Lost, where it was dropped, an empty bag with a cheese in it, the bag marked L. G., but the letters are quite worn out; the person who lost it never missed it till it was gone, so, if any person will bring it to him, he shall receive a reward of 5s on paying for this advertisement." Surely this bag must have belonged to the Irish orator who informed his audience that, "all having been said that could be said, he had got up to say the rest."

NOW, YOUNG MAN, listen while we tell you how to pop the question. Get your junebug well cornered where no one can overhear you, and then poke this conundrum at her:

When will there be only twenty-five letters in the alphabet?

Answer—When you and I are made one.

After that it is plain sailing. Our charge for this is a box of cigars in each case of successful application — the charge to be and remain a debt of honor until satisfied and discharged.

DANBURY has the champion patient boy. He comes from a chronically borrowing family. The other day he went to a neighbor's for a cup of sour milk. "I haven't got anything but sweet milk," said the woman pettishly. "I'll wait till it sours," said the obliging youth, sinking into a chair.—*Danbury News.*

AN ESTIMATE has been made of the number of persons that the great cathedrals of the world will hold, with the following results: St. Peter's 54,000; Milan, 37,000; St. Paul's, London, 25,000; St. Sophia, Constantinople, 23,000; Notre Dame, Paris, 21,000; Pisa, 23,000; St. Mark's, Venice, 7,000.

A HIGH SCHOOL boy has written his name high up on the scroll of fame this time. His teacher wanted to know the number of zones. "Four," was the reply; "the horrid, the frigid, the temperate, and the intemperate." He will enter the lec ture field this Fall.

"WHEN are you going to settle this bill?" "We've had a settlement already." "When?" "The last time you called." "How so?" "Didn't I tell you I *meant* to settle the bill?" "Yes." "Very well, then; wasn't that a *settlement?*"

THE NEWSPAPERS state that a well known banker of Paris has absconded, leaving a deficit behind. Mrs. Partington thinks that it was very good of the poor man to leave it, when he might have got off clear with everything.

MENTION is made of a young clergyman at the West who was easily flustered, and being so on one occasion, he preached from the text: "And immediately the cock wept, and Peter went out and crew bitterly."

AUNT TABITHA is worried by frequent changes in the French ministry. She says: "I never had much opinion of them French people any way. Nothing can save them but good, stated, regular preaching."

A YOUNG MAN, searching for his father's pig, accosted an Irishman as follows: "Have you seen a stray pig about here?" To which Pat responded, "Faix, and how could I tell a stray pig from any other?"

A WAG, seeing a door nearly off its hinges, in which condition it had been some time, observed that when it had fallen and killed some one it would probably be hung.

A MILWAUKEE PAPER says of the air, in its relations to men, "It kisses and blesses him, but will not obey him." Blobbs says that that description suits his wife exactly.

A YANKEE BREACHER discoursed from the text, "How old art thou?" and the next day about one-third of the congregation called to tell him it was none of his business.

THERE is a Scotch looking-glass maker who heads his advertisements with a quotation from Burns: "The giftie gie us, to see ourselves as ithers see us."

THERE was a lady in church, last Sunday morning, who didn't look around to see who had on Fall hats. She was blind.

QUEENS of 'Arts—female graduates.

Business Law.

The following brief compilation of business law is worth a careful preservation, as it contains the essence of a large amount of legal verbiage:—

It is not legally necessary to say on a note "for value received."

Contracts made on Sunday cannot be enforced.

A note by a minor is void.

A contract made with a minor is also void.

A contract made with a lunatic is also void.

A note obtained by fraud, or from a person in a state of intoxication, cannot be collected.

If a note is lost or stolen, it does not release the maker; he must pay it, if the consideration for which it was given and the amount, can be proven.

An endorser of a note is exempt from liability if not served with notice of dishonor within twenty-four hours of its non-payment.

Notes bear interest only when it is so stated.

Principals are responsible for the acts of their agents.

Each individual in a partnership is responsible for the whole amount of debts of the firm.

Ignorance of the law excuses no one.

It is a fraud to conceal a fraud.

The law compels no one to do impossibilities.

An agreement without consideration is void.

Signatures made with a lead pencil are good in law.

A receipt for money is not always conclusive.

One partner binds all the rest.

The First Work.

The First Continental Congress met at Philadelphia, September 5, 1774. Its first measures were not military, but renewed the commercial war which the colonies had tried before, which was believed in long afterward, but which always accomplished harm to the enemy at the expense of tenfold harm at home in local and class bickerings. Trade was thrown away just when wise policy dictated to keep it, and even fight for it. After December, 1775, nothing was to be imported from any part of the British empire; and after September, 1775, nothing was to be exported to the same. English goods were needed for the army and came by way of the European continent and the West Indies; and lumber and tobacco the same way.

The Second Congress, May 10, 1775, set about making war, but it had no power to tax, and therefore no power to borrow. New York proposed bills of credit of the old kind, to be redeemed by taxes, and this plan was adopted. The first issue was ordered June 23, 1775—promises to pay 2,000,000 Spanish dollars. The issues were apportioned among the colonies on an estimate of population, and they were called upon to redeem the quotas assigned them by taxes, Rhode Island, Massachusetts, and New Hampshire alone did this entirely; New York, Pennsylvania, New Jersey, Maryland and Virginia did so in part. The issues went on, however, and in January, 1777, the depreciation began, although it was not admitted by Congress until September. The cost of the war for American independence was estimated by Jefferson at $140,000,000, and a statement by the Treasury department fixed it at $135,000,000 specie.

WHEN THE new Passenger Railway in Callowhill (and part of Second St.) was projected, the projectors relied in their calculations to a large extent on the great popularity of the stores in Second Street, reached most conveniently by their road, to draw custom to it. And they did not miscalculate.

Curwen Stoddart & Bro's., great Dry Goods Emporium, No. 450, 452 and 454 North Second Street, has alone, by the multitude of its own customers, been of very great advantage to the Callowhill Street, or People's Road. That old established firm is just as much a favorite with the people in the adjoining Northern Counties, as with Philadelphians, and especially is that the case with the old and new German stock of the people of Berks, Bucks, Montgomery and other counties. Most of them, while visiting Philadelphia, arrive at the Callowhill Street Depot of the Reading R. R., and the Callowhill Street Passenger R. R., brings them from that depot directly to the doors of the magnificent combination of stores of Curwen Stoddart & Bro. The assortment of choice and of cheap dress goods, house furnishing shawls, blankets, silks, cloths, cassimeres, beavers, etc., is really wonderful.

The firm follows yet strictly the policy, which has made it from humble beginnings one of the largest retail houses not only in Philadelphia, but in the United States. It purchases most advantageously at auctions, from manufacturers and importers—ALSO IMPORTS—is satisfied with small profits, and always keeps the largest supply and variety of Dry Goods. They enjoy the further advantage, that their business expenses are less than those of stores in "fashionable"