DONALD GRÆME.

'Twas in the joyous Spring time
I strolled with Donald Graeme;
He told me that he loved me,
I whispered back the same.
I scarce could speak for rapture,
The world seemed bathed in light;
The air was filled with fragrance,
And all things charmed the sight.

The birds, so sweetly warbling,
Poured forth their trilling lays,
While my glad heart re-echoed
Their grateful hymn of praise;
And next May day, from yonder church,
He'll lead me forth a bride,
Through Love's eternal Springtime
To wander side by side.

Sagacity of Elephants in a Storm.

Howe's circus was showing at Indianola when the storm of the Fourth came on, and because of the injury to the railroads was compelled to remain there until the track was temporarily repaired. Then the circus started for their next place of exhibition. When about eight miles out one corner of a bridge gave way, and three cars containing animals ran off the track and turned over in the mud very gently. The first car contained horses, the second an elk and camel; the other three of the five elephants. The small animals were easily liberated, but the elephants were all in a heap. To remove them the car was cut away, exposing the tops of the unwieldly animals' backs. Then was exhibited the intelligence which marks the half-human brutes. They obeyed every command of their keeper, crawling on their knees, turning on their sides, and squirming like eels; and assuming the most novel positions ever described on the show-bills. When released from their perilous position there was not a scratch upon them, and no schoolboy ever gave more emphatic expressions of relief from confinement than did these elephants. They trumpeted, swayed back and forth, and did everything but talk. The remaining distance was made overland, and a happier crew never started on a march than were those animals. The cool, breezy atmosphere and the bright moonlight were all-inspiring. As the bridges were gone, at each stream the elephants took fresh enjoyment from their liberty. At no time were they obstinate or disobedient, but seemed to fully realize the situation. On arriving at Des Moines railway cars had to be procured, which was not easily done, as ordinary cars were too low. Some were finally found which were about an inch higher than the elephants' back. They were brought alongside and the platform was properly placed, when Jack noticed that it was a strange car, seized the door-frame with his trunk, gave it a vigorous shake and then tried the floor. Satisfied that it was strong he marched slowly into the car, placed himself lengthwise, gave a rocking motion and humped his back. A bolt overhead hit his back, and he marched straightway out of the car. "It's no use," said the keeper, "he won't go back again." The ribs which support the roof were removed, the elephants closely watching the operation. When this was done Jack went in, swayed himself, rocked the car, humped his back, found everything all right and trumpeted his satisfaction and went to eating.

The Alleged Hibernation of Swallows

A curious but not very well-authenticated story is given in a letter from the Rev. F. O. Morris, that in some cases the young of the swallow does not migrate. His story, or rather the story related to him by his college friend, the Rev. Harcourt Aldham, Vicar of Stoke Prior, Worcestershire, but not observed even by him, but only told to him by "a person who vouched for it as a fact," was this: that the latter has seen a pair of swallows, when the time for their migration came and found their young brood too weak to fly, plaster the nest up with mud with the six young swallows in it—returning to it the next spring to rouse the young swallows, who were none the worse for their long hibernation.

This is a third-hand story, and we are not even told the ultimate authority for it, so there is no very good evidence. But Mr. Morris adds evidence from the book of Dr. Stanley (formerly Bishop of Norwich,) on "The Familiar History of Birds," to the same effect. If this were true it would partly justify an old superstition that the swallows do not migrate, but spend the winter in a torpid state. It is at least quite conceivable that a creature which had been a hibernator generations ago, and which had since discovered the preferability of migration to a warmer climate, should yet be able to return to its old habit in case of need. How ever, this story is not much in the way of evidence.—*London Spectator.*

Everyday Deceptions.

An ordinary woman's happiness or misery is decided by trifles. Her interests are so few that her mind dwells on little things, to the exclusion of more momentous matters. One night a young wife sat wondering why her husband did not come home. She had been in the kitchen two or three times to see that supper was ready and being kept hot, for Mr. Jones was one of those men who neither like to wait for a meal nor eat a cold one. At last, full an hour after his usual time, the husband made his appearance. He did not think it necessary to tell her that he had supped "down town" with a friend he was probably ashamed of the little extravagance; therefore he pushed from him the cake she had prepared for his especial enjoyment, observing that it was not up to the usual mark. The young wife was grievously disappointed, for her afternoon's happiness had consisted in thinking how agreeably her husband would be surprised at this little delicacy. But this was all destroyed now, and it was as much as she could do to command her feelings. Her husband saw and partially understood her emotion. A single word would have explained all, and he knew it; but he was ashamed, at first, to say that he had been loitering on the way home; and afterwards it was too late. At last he became angry at his wife for being hurt, as men strangely will when they are themselves in fault. It was a miserable evening for both.

Good Women.

The modest virgin, the prudent wife, or the careful matron are more serviceable in life than petticoated philosophers, blustering heroines, or virago queens. She who makes her husband and children happy, who reclaims the one from vice and trains the other to virtue, is a much greater character than ladies described in romance, whose sole occupation is to murder mankind with the shafts from the quiver of their eyes.

When a woman blushes and weeps, can she be said to raise a hue and cry?

AGRICULTURAL.

The Best Sheep for Farmers.—Farmers should breed sheep that produce heavy fleeces, and which are large, fatten easily, and sell readily to the butcher. There are thousands of sheep kept in every State in the Union that don't shear over four or five pounds, and coarse at that, while well-bred Merinos will range from 10 to 20 pounds, and Cotswolds often exceed these figures. There is but one way to make money in breeding sheep in these times, and that is to sell all of your "scrubs" to the butcher at any price he will give, and buy Merinos, Cotswolds, or Southdowns, the latter being the finest mutton in the world. A Kentucky stock breeder says:

"What is true in regard to the improved breeds of sheep is also true of fine breeds of cattle, horses, hogs and poultry. In the face of these indisputable facts the mass of the people should not handle scrub stock, and entertain an ignorant opposition to fine breeds. There is one supreme reason for this. The mass of people do not read papers devoted to live-stock interests, and are wholly ignorant of the vast progress that is being made by the more intelligent ranks of farmers. There are sections of Kentucky where the improved breeds of stock are almost unknown. It is only a small number of men who are alive to it, and keep themselves thoroughly posted in regard to the progress of agricultural science and the breed of the best animals, while the masses remain in the old ruts, following after the customs of a hundred years ago. If farmers would elevate their calling and render it more remunerative, they must put themselves in living connection with the intellectual spirit of the age."

Purification of Hen Houses.—Advice like the following, which we find in the *Live Stock Journal*, is always in order:

As the season advances, poultry keepers should not neglect the purification of the fowl houses. Proper sanitary measures must be taken, or health and sucessful poultry raising cannot be expected, nor is it deserved. Lime is an excellent purifier, and, when carbolic acid is added to the whitewash, will effectually keep away vermin from the walls. After every cleaning of the floor it should be sprinkled with carbolic acid; dilution, twenty of water to one of acid. This is one of the best disinfectants and antiseptics known, and is not used as much as it deserves. The roosts should be sprinkled with it every week. This whitewashing should be done twice at least, better three times, a year. The nests of sitting hens should be sprinkled with carbolic acid to keep off vermin; and the coops also, where young broods are kept for a time, should be purified in this way. If a hen gets lousy, the dilute acid will destroy the lice, if put under the wings, and on the head and neck. Wood ashes are excellent to be kept in fowl houses for hens to dust themselves with. They are much more effectual than sand; but sand should be kept for a bath. Without proper attention to these matters, poultry keepers cannot expect to succeed.

Broadcast Sowing.—A Maryland correspondent of the *Country Gentleman* makes a suggestion which will attract the attention of every farmer who knows what it is to pace back and forth across the plowed field, carrying a heavy load of seed slung to his shoulders. He says: "Numerous as have been the instructions of late for preserving the almost 'lost art' of sowing grain by hand, there remains one mode that has escaped mention, and which, when mentioned will probably be derided by those who have not tried it. I allude to sowing on horseback. Sulky rakes, sulky rollers, &c., are regarded as useful contrivances for the saving of human labor; but none of your correspondents appear to have thought of making the horse perform the labor of walking, and carrying the seed-bag and sower to and fro across the field during the operation of sowing the grain. And yet, after a long experience, the writer has found that he could distribute seed grain more regularly from the saddle than on foot, and with far more ease and comfort—as any goood seedsman will find after a short practice. Grass seeds, however, being lighter than grain, are best sown on foot."

Percheron Horses.—This breed of horses, now becoming quite popular, are managed very peculiarly in their own home in France. During the term of gestation the mares are worked continuously, except a very few days about the time of foaling. The colts are moved at six months, and put into the best of pastures, and for a year are simply an expence to their owner, but receive no extra attention, the food being almost entirely grass and hay, with no grain.

At a year and a half old, the colts are put into work under the guidance of a skillful, patient, careful man. They are put at light work, three or four doing the work of one full-grown horse. During this time they are very well fed, because somewhat productive; even now, however, they are not fed grain; but the greatest caution is manifested in their training and they are never overworked. Thus, after a Percheron colt attains an age of eighteen months it is employed sufficiently to pay its board and care, and still its development is not checked, but its training perfected and size and strength attained in greater and better proportion than if left to itself until three or four years of age.

Ticks on Sheep.—No good farmer who keeps sheep will allow them to become covered with ticks and make no effort to destroy them. Here is the way a successful wool-grower manages his sheep: "Seven years ago, two weeks after shearing, I immersed my lambs in tobacco water, being careful to keep their eyes and noses out. As soon as they were dry, I commenced feeding sulphur to my sheep with their salt, being careful to feed soon after a storm in order that the sheep might not get wet while the pores of the skin were open from the action of the sulphur. During the past seven years I have avoided driving my sheep into a sheep wash until the yard has been empty at least twenty-four hours. I have seen but seven ticks on my flock of 100 during these seven years, and they were introduced by the purchase of rams."

Quicksilver Mirrors.—The disuse of quicksilver mirrors must be regarded as a great sanitary advantage. Ordinarily mirrors have been coated with tinfoil amalgamated with mercury; this mercury gradually evaporates into the atmosphere af the room, and must be received in infiniteisimal quantities into the system, and not without injury—at least, it is known that the workmen who are engaged in the manufacture of such mirrors suffer severely from the effects of the mercury. In coating mirrors with pure silver the metallic substance is first precipitated upon them, a coat of 1-400,000th of an inch being sufficient. Metallic copper is then precipitated on this to strengthen it, and varnish is applied to preserve the copper from oxidation.

Setting Posts.—From many experiments made, it appears that the upper ends of posts, as they grow, when set in the ground, last much longer than the butts do. The reason is that the pores of the wood of the upper ends, when turned down carry out the water, while the pores of the butts carry it into the wood.

Never stint young stock. It is an error to keep young calves, lambs or colts short, and on poor refuse forage. It don't pay. They should have the best, and as much of it as they need.

An art easily learned — Portrait painting.

SCIENTIFIC.

The English Mint.—The Spectroscope is now largely employed in the mint in London, for testing the fineness of the gold and silver. In the report by Mr. Roberts, the chemist of the mint, a diagram is given showing the comparative results of spectroscopic assaying and the ordinary parting assay. This diagram consists of a curve the coordinates of which are furnished by the indications of the micrometer in the eye piece of the spectroscope, together with the known composition of several alloys. The chief point noted with regard to this curve is that there is a much greater change in the micrometer readings for a corresponding change of composition in the alloy in the less pure than in the finer alloys. Thus the difference between an alloy containing 916.7 parts gold in the 1000, and that containing 916.6, is shown by (roughly speaking from an inspection of the drawing) thirty divisions of the micrometer scale, whereas the difference between 916.3 and 916.2 is shown by about 200 divisions. This latter fact may serve to show how infinitely more susceptible the spectroscopic method is than that in common use, when one ten-thousandth part of alloy is marked by so very considerable a change in the scale. It does not, however, appear that any great practical advance has been made in this novel application of the spectroscope, although on one occasion this instrument was used in testing the recently-made trial plate of pure gold. It was found that its spectrum, when compared with the solar spectrum showed absolutely no lines except those due to gold. The result of Mr. Roberts's long labors was thus approved by the most delicate of all possible tests. How long these labors were may be seen by a reference to the report of the preceding year, in which it is stated that over 1000 assays were made in the preparation of the two gold plates, the standard (22-carats or 916.66 parts in the 1000) and that absolutely pure. The necessity for these plates arises from the impossibility of obtaining absolutely accurate results from the usual process of chemical analysis. It has, therefore, long been the practice in the annual testing of the coinage to check the result by assaying, side by side with the alloy under examination, pieces of metal of known fineness. The test plates in use since 1829 were found not to be of their reputed standard, that for gold being actually 916.3 instead of 916.6. It was, therefore, determined to prepare new plates, and this was done, with minute and elaborate care, as detailed in the report for 1873. To still further check the accuracy of the result, plates of absolutely pure gold and silver were also prepared, and it was this new pure gold that was examined by the spectroscope. These plates having been formally tested and approved in 1873, the annual trial of the gold and silver coinage was effected by their aid in 1874. The natural result of this elevation of the standard was that the "Trial of the Pyx" showed an apparent falling off in the fineness of the coins. However the greatest variation from standard was only four ten-thousandth parts (.0004) or one fifth of the legal "remedy" of two thousandths (.002) allowed as a limit for variation.

An Ingenious Philosophical Instrument.—M. Siemens is the originator of a most ingenious instrument, by which a stream of alchohol and water mixed in any proportion is measured in such a manner that one train of counter wheels records the volume of the mixed liquid, while a second counter gives a true record of the amount of alchohol contained in it. The volume of liquid is passed through a revolving drum, divided into three compartments by radial divisions, and not dissimilar in appearance to an ordinary wet gas meter, the revolutions of this drum producing a record of the total volume of passing liquid.

The liquid, on its way to the measuring drum passes through a receiver containing a float of thin metal filled with proof-spirit, this float being partially supported by means of a carefully adjusted spring, and its position determines that of a lever, the angular position of which causes the alchohol counter to rotate more or less for every revolution of the measuring drum that takes place.

Thus, if water only passes through the apparatus, the lever in question stands at its lowest position, when the rotation motion of the drum will not be communicated to the alchohol counter; but, in proportion as the lever ascends, a greater proportion of the motion of the drum will be communicated to the alchohol counter, and this motion is rendered strictly proportionate to the alchohol contained in the liquid—allowance being made in the instrument for the change of volume due to chemical affinity between the two different liquids.

Accidents in the working of Blast Furnaces.—Engineers have at different times directed their attention to the obtaining of a metal if possible, which shall be so resistant of the action of a partially molten iron, as to prevent those accidents which now and again prove painfully disastrous in the working of blast furnaces. The smelting process should go gradually on, the iron steadily exuding, as it were from the stone, as the blast heat operates upon it. Sometimes the partially smelted materials hang, or "pocket," at a little distance above the tuyeres, and after a time come down with a rush. There is risk that during the fall particles of molten iron and cinder may impinge upon the tuyeres, burn them through, and allow the water to escape into the furnace, with the result that the heated mass coming down upon the water which has so escaped, an explosion ensues. The endeavors made with a view to obtain a material which shall not be eaten through by the hot metal show that nothing is safer than really good boiler-plate iron.

Indian Manufactures.—According to the English papers, a great change is coming over India in the matter of manufactures. The old indigenous industries are in many places dying out, first through the competition of English looms, and latterly through the introduction of machinery into India itself. The delicate-handed natives, however, conform to the altered circumstances, and show a great readiness and aptitude for mechanical work. In jute, cotton, and sugar factories they find employment by thousands; but the traditional excellence of their work has not yet in all places succumbed to the invasion of steam, for in Orissa and in Patna the hand-loom still holds its own; and the muslin (the finest in the world, of which fabulous tales are related in connection with the most charming of princesses), though very costly, is even now to be obtained from the weavers of Dacca

The Magic Lantern in Dramatics.—Theatrical scenery is now produced at a reduced cost in London by throwing the outlines on the canvas with a magic lantern. The lines are traced, and the "filling in" only remains to be done. With the aid of the photograph and oxyhydrogen light the actual picture of the scene described is produced. So obvious an improvment is another reminder of the fact that simple contrivances often remain untried until chance suggest the shorter way. In the production of ancient dramas, the classic ruins, of which views by photographs are now so common, will enable the scene-painter to give telling, actual pictures. But genius and artistic skill will, under such mechanical contrivances, be at a sad discount.

To Fix fugitive colors in linens, muslins, etc., soak the fabrics for an hour in a pail of water containing a tablespoonful of turpentine.

—New York City eats 70,000,000 of eggs per year, and several millions more are consumed in morning drinks.

—North Carolina owes $42,000,000. N. C. should stand for "no credit" down there.

DOMESTIC.

In Case of Fire.—Keep doors and windows of the structure closed until the firemen come; put a wet cloth over the mouth, and get down on all fours in a smoky room; open the upper part of the window to get the smoke out; if in a theatre, church, or school room, keep cool; descend ladders with a regular step to prevent the vibration. If kerosene just purchased can be made to burn in a saucer by igniting with a match, throw it away. Put wire work or glass shades over gaslights in show windows, and in bedrooms with curtains; sprinkle sand instead of sawdust on floors of oil stores; keep shavings and kindling wood away from steam boilers, and greasy rags from lofts, cupboards, boxes, etc.; see that all stove pipes enter well in the chimney, and that all lights and fires are out before retiring or leaving the place of business; keep matches in metal or earthen vessels, and out of the reach of children; and provide a piece of stout rope, long enough to reach the ground, in every chamber. Neither admit any one if the house be on fire, except police, firemen, and known neighbors; nor swing lighted gas brackets against the wall; nor leave small children in a room where there are matches or open fires; nor deposit ashes in a wooden box, or on the floor; nor use a light in examining the gas meter. Never leave clothes near the fire place to dry; nor smoke or read in bed by candle or lamp light; nor put kindling wood to dry on top of the stove; nor take a light into a closet; nor pour out liquor near an open light; nor keep burning or other inflammable fluids in rooms where there is a fire, nor allow smoking about barns or warehouses.—*Dr. Hall.*

Our Recipe for Curing Meat.—To one gallon of water take 1½ lbs. of salt, ½ lb. of sugar, ½ oz. of saltpetre, ½ oz. of potash. In this ratio the pickle can be increased to any quantity desired. Let these be boiled together until all the dirt from the sugar rises to the top, and is skimmed off. Then throw it into a tub to cool, and when cold pour it over your beef or pork. The meat must be well covered with pickle, and should not be put down for at least two days after killing, during which time it should be slightly sprinkled with powdered saltpetre, which removes all the surface blood, etc., leaving the meat fresh and clean. Some omit boiling the pickle, and find it to answer well, though the operation of boiling purifies the pickle by throwing off the dirt always to be found in salt and sugar.—*Germantown Telegraph.*

Brown Fricassee of Chicken.—Cut two chickens or old fowl into handsome pieces, and parboil them in just water enough to cover them; when they are tender take them up and drain them dry. Cut a pound of salt pork into slices, and fry them brown; take up the pork, dredge the chicken with salt, pepper, and flour, and fry a dark brown in the pork fat. When the chicken is all fried, stir into the remaining pork fat half a cup of dry flour; stir this until a dark brown, then pour on it one quart of the liquor in which the chicken was boiled. (This liquor must be boiling.) Season with salt and pepper to taste. Lay the chicken in this gravy, and simmer twenty minutes. Garnish the dish with boiled rice.

Orange Cake.—One cup of powdered sugar, half cup of butter, three eggs, two cups of flour, half cup of sweet milk, half teaspoonful of soda, one teaspoonful cream of soda, one teaspoonful cream of tartar. Rub the sugar and butter together to a cream, beat the yolks and whites of the eggs separately. Bake in jelly tins. Squeeze the juice and grate the rind of one orange, and add powdered sugar enough to make it stiff enough, so that you can spread it between the layers of cake; also add the white of one egg beaten to a stiff froth. This will generally make enough to spread between the four layers of cake and over the top.

To Restore Black Merino.—Soak the goods in strong soft-soap suds two hours, then having dissolved one ounce of extract logwood, (which is the amount required for one dress,) in a bowl of warm water, add sufficient warm—not hot—water to cover the goods, which are to be taken from the suds without wringing. Allow the goods to stand in the logwood water over night; in the morning rinse in several waters without wringing; in the last water add one pint sweet milk, which stiffens the goods a little; iron while quite damp. It will not crock, and looks like new.

To Cook Codfish.—Cut up your fish, put it on the fire in cold water and let it heat very gradually, but it must not get too hot; in about an hour scrape the fish very clean and get off all the skin, then put it in clean, cold water; peel your potatoes and put them on with the fish and plenty of water in season for them to get to boiling in time to be done for dinner; the potatoes are much better for boiling with the fish. I have seen fish soaked until it was quite tasteless. It should be served with drawn butter or pork cut fine, and fried a light brown.

Lemon Dumplings.—Mix with ten ounces of fine bread crumbs, half a pound of beef suet chopped extremely fine, one large tablespoonful of flour, the grated rinds of two small lemons or of one very large lemon, four ounces of pounded sugar, three large or four small eggs, beaten and strained; and, last of all, the juice of the lemons strained. Divide the mixture into four equal portions, tie them in well-floured cloths, and boil them an hour. The dumplings will be extremely light and delicate.

Roast Ducks.—Many prefer not to stuff the canvas back duck, but a stuffing of highly-seasoned mashed potato is often used. Sage and onions are the proper seasoning. Ducks should not be overdone, nor should they be put into water, or wet at all, while cleaning and preparing them for cooking. This is true of all game. Wild ducks should be basted with their own gravy, mixed with lemon juice. Roast duck is generally sent to table with it.

Custard Cake.—One and one-half cupfuls of flour, one cuptul of sugar, three eggs, one-half a teaspoonful of soda, one teaspoonful of cream-tartar. Bake in two round tins. Split the cakes when done, and fill up with the following cream, making four layers; one-half a cupful of flour, one cupful of sugar, and two eggs, turned into one pint of boiling water. Flavor with vanilla.

Chichen Curry.—Make the same as white fricassee, with the addition of one teaspoonful of Indian curry to one pint of gravy, if it is liked strong, if not, half a teaspoonful. Dissolve the curry in a little water, and stir in. Garnish the dish with rice. Veal and mutton can be curried in the same manner.

Sausage Meat.—To twenty pounds of meat add six ounces of salt, one ounce of pepper, six spoonfuls of sage and one spoonful of ginger. We like to have the larger proportion of the meat lean, but some like more fat.

Cough Syrup.—Take a small handful of hops and some old field balsam and some hoarhound, and make a strong tea; boil down to about one-half. To be taken before eating and before going to bed.

Jumbles.—One and one-fourth pounds of flour, three-fourths of sugar, three eggs, a little nutmeg, three fourths of a pound of butter. Roll them in sugar.

Water Cookies.—Three cupfuls of sugar, one cupful of butter, one cupful of water, one egg, one teaspoonful of baking powder and one nutmeg.

HUMOROUS.

Cheap Dinner.—A colored man in Detroit has a sign on his house, which reads, "Meals for eight cents." The sign attracted the attention of a hungry man of color the other day, and he stepped in and said he would have a dinner. A slice of bread and a bowl of water was placed on the table, and he was told to draw up. "Dat's an eight-cent meal, my friend." "I isn't prepared to squar' off in front of no such dinner," growled the stranger, getting out of doors. "It isn't no festival, dat's true," replied the proprietor, "but when de price is limited down to eight cents, you must spec de food will be limited down to about two courses. Dar's bread and dar's water, and if you want to make it ten cents, I'll put on the pepper-box and a knife and fork."

Heaving the Lead.—The steamer Fanny was coming down the upper Mississippi loaded with pig lead. As she was going over a shoal place the pilot gave the signal to heave the lead. The only man forward was a greenhorn. "Why don't you heave the lead?" "Is it the lead, yer honor? Where to?" "Overboard, you blockhead." The man snatched up one of the pigs of lead and threw it overboard. The mate, in endeavoring to prevent him, lost his balance and fell into the river. The captain, running to the deck, asked: "Why don't you heave the lead, and sing out how much water there is?" "The lead is heaved, yer honor, and the mate's gone down to see how much water there is."

I Happened to mention that a certain clergyman, a common friend of ours, was about to be married. "Oh, indeed!" said my fair young friend. "How long has he been a widower?" "A widower!" quoth I. "Why, he has never been married!" "Oh, you are quite mistaken, I assure you." "But, my dear young lady, I knew him at school and college before you were born; and he is about, for the first time in his life, to part with that disgraceful title of 'bachelor.'" "Well, all I can say is," said the pair of rosy and pouting lips, "that Mr. Dash told me, only three days ago, that he had got a *family living.*"

Take a Walk.—As a couple of ladies were passing along the street, they were approached by a dandified fellow, who blandly accosted them by saying:

"It's a pleasant evening, ladies."

The ladies did not reply, and the gentleman (?), nothing daunted, kept pace with them, and again ventured to say:

"It is a pleasant evening, ladies, to take a walk."

"Do you really think so?" asked one of the fair damsels, with a merry twinkle in her eye.

"Why, of course I do," said the fellow, smiling his sweetest.

"Well, then, suppose you take one."

A party met at a public table, and the conversation turned on the subject of transmigration. Mr. K. was a firm believer in the doctrine, and was expatiating largely upon its points. He was interrupted by a gentleman with, "K. what do you suppose yourself to have been before you were K?" "I do not know," replied K.; "I might have been a pig, for aught I know." "Well," rejoined his friend, "you have not altered much—only got upon your hind legs."

"I've got another, my dear," said Mr. Dorkins, as he hurried into the house. "If you were on the top of Trinity Church spire on the back of a goose, how would you get down?" Mrs. Dorkins thought she'd jump down, slide down the lightening-rod; fly down on the goose, fall down, and then gave it up. "Why, if you wanted to get down, you could pick it off the goose," said Mr. Dorkins, exultantly.

The *Churchman* tells the following story: "A little boy, after hearing at his own request the history of the flood for perhaps the twentieth time, suddenly inquired: 'What did Noah do with the ark after the dry land came again?' 'It was left on Mount Ararat,' was the reply. 'Oh,' rejoined Johnny, 'I should think Noah would have wanted to make a burnt sacrifice of it.'"

The French census is being taken again and such dialogues as this are frequent: "If you please madame, what is your age?" "Twenty-seven years." "And the age of mademoiselle your daughter?" "Twenty years!" The census-takers who are invariably very polite, always take down such answers without the slightest objection.

A certain community resort to what they call "cure by criticism" when any of their band is sick. They get around his bed and faithfully tell him all his faults, as far as known, and this, they say, "throws him into a profuse perspiration, usually resulting in a speedy recovery."

When a Chicago shoemaker sells a young lady of that city a pair of gum shoes, he makes the bill out in the following form: "To twenty-seven pounds of India rubber at $1 per ℔., $27.00. And even then he feels as if he were on the very verge of bankruptcy.—*Brooklyn Argus.*

Two little boys were met after dark by a fellow who demanded their money. Said one of them, "I have no money." This might have been a sufficient answer. But the other made assurance doubly sure by adding, "And I haven't any pocket to put money in."

Josh Billings says, "The mewl is a larger burd than the guse or turkey. It has two legs to walk with, and two more to kick with, and it wears its wings on the side of its hed."

A sharp talking lady was reproved by her husband, who requested her to keep her tongue in her mouth. "My dear," she said, "it's against the law to carry concealed weapons.

A placard in the window of a patent medicine vendor, in Paris, reads as follows: "The public are requested not to mistake this shop for that of *another* quack just opposite.

"Are dose bells ringing for fire?" inquired Simon Tiberius. "No, indeed," answered Tibe, "dey hab got plenty of fire, and de bells are ringing for water."

"My land lady," remarked a man, "makes her tea so strong that it breaks the cups." "And mine," said another, "makes hers so weak it can't run out of the pot."

"Anything pite you? inquired one fisherman of another, while engaged in angling. "No, notting at all." "Vel," returned the other, "notting bite me too."

"Mary," said an uptown woman to a new servant, "when you hang out the clothes be careful to always put the nicest pieces nearest the street."

Snooks says if you wish to recollect a man's name, go security for his house rent. For keeping your memory fresh, there is nothing like this plan.

"These returning boards," said Mrs. Partington, "show that there are honest men who return them."

Why is a philanthropist like an old horse? Because he always stops at the sound of woe.

To destroy rats—catch them one by one and flatten their heads in a lemon squeezer.

Duellists must have their seconds, and widows are entitled to their thirds.

A woman's right—A right to a husband, if she can get one.

A nimble fellow—The man who ran up his flag.

YOUTH'S COLUMN.

Johnnie's Dreadful Punishment.—Johnnie had been naughty. It's astonishing how naughty 2-year-old babies can be when they try; and Johnnie had tried. His blue eyes didn't look as blue as usual, and his hair wasn't as golden, and instead of a bright smile, a cunning—oh! dear, what am I saying?"—an ugly pout rested on his pretty little mouth. There he stood in the middle of the floor, baby fists on baby hips, feet very wide apart, the sweetest—I mean the mightiest—wee rebel that ever defied mamma. Just think of it, only 2 years old, and defying mamma! "Will you be good?" asked mamma, sternly. "No, mamma!" replied Johnnie. Mamma opened her eyes—they were not as blue as Johnnie's—very wide. "You won't?" she said. "No, *ma'am,*" repeated Johnnie. "Then," said she solemnly, "you must be punished. Go into the store room and stay in there until you can say 'Yes, ma'am.'" Johnnie went, and mamma closed the door, expecting to hear the wished-for "Yes" shouted forth instantly. But, to her great surprise, she heard not a word or cry. "Five minutes passed; utter silence. Ten minutes went by; not a sound; and mamma began to grow impatient—for, after the manner of mammas, she was longing to kiss and forgive her boy. "Oh! the blessed darling," she said to herself, as the twelfth minute stole away; "the punishment is too dreadful for him. How could I have been so hard-hearted? To shut a merry little thing like that in a dark place; a baby, that should never be out of the sunshine except when he's asleep; it's too bad." And she flew to open the closet door. "John," as his father calls him, looked up at her, his whole face sparkling with fun. The blue had come back to his eyes and the gold to his hair and the smile to his lips. In his chubby hand he held the last piece of what, just fourteen minutes before, had been a fine, brown, fragrant, fresh baked loaf of cake. Crumbs covered his face from chin to eyes, his cheeks shone, and sundry crisp fragments clung to his neck and bib. "Good gracious!" said mamma. "Dood take!" said Johnnie.—*Madge Elliot in Baldwin's Monthly.*

The Dipper and its Motion.—In order to see the dipper in its different positions, and also in that portion of its course which in December it traverses during the day-time, it is not necessary to keep a long watch upon the group, or to study the heavens during those "wee sma' hours ayont the twal" wherein the professional astronomer does the best part of his work. If you come out in the evening (say at about eight) once or twice a week on clear nights, all through the winter half of the year, and a little later during the summer months, you will see the dipper and all the polar groups carried right round the pole. For though, speaking generally, it may be said that they complete a circuit once in every day, yet in reality they gain about four minutes' motion in the twenty-four hours, and thus get further on little by little night after night—gaining an hour's motion in about a fortnight, two hour's motion in a month, twelve hours' motion (or half a complete circuit) in half a year, until finally, at the end of the year, they have gained a complete circuit.

It is because of this steady turning motion or rotation around the pole of the heavens, that the stars of the dipper (say, for instance, the pointers) form as it were a clock in the sky, by which the astronomers at any rate, though also any one who is willing to give a little attention to the matter, can tell the hour within a few minutes on any night in the year.

A few observations made in this way on a few nights during the course of the year, will give a clearer idea of the steady motion of the star-dome (resulting in reality from the earth's steady rotation on her axis) than any amount of description either in books or by word of mouth.—*St. Nicholas.*

How a Pig Became a Horse.—A lady, who has several grown sons and daughters, told me that when her first born boy was a very young baby, a gentleman gave him half-a-dollar. She told her husband that she would, with that, provide the little fellow a horse to ride by the time he should be twenty-one years of age. With the half-dollar she bought a pig. She fed the pig with such scraps, etc., from the kitchen, as would otherwise have been thrown away, for she had determined that her husband should not incur any expense in the plan which she had adopted to get the horse. In about twelve months, when the pig had become large enough to be fattened for pork, she bought eight bushels of corn, promising the neighbor of whom she bought it that she would pay him when she had killed and sold the hog. So in a few months the animal had reached such a size that he brought about fourteen dollars. With fourteen dollars she bought a calf, using the balance of the money to pay her husband all expense of keeping the calf, except the grass which it ate in the fields. In the course of two or three years the calf had grown so well that it brought thirty-five dollars. This amount, after paying all expenses not before paid, was quite sufficient for the purchase of a colt, almost ready for to be put under the saddle; and by the time her little boy was six years old, his horse was ready for him; but he was not quite large enough to take a ride.—*Children's Friend.*

What Made Them So?—I must say it! Human beings, considering how talented they are, are very foolish. If not, why do they make other living things afraid of them instead of teaching love and confidence by their own example? Almost all animals who see men for the first time approach them without fear.

I am told that when the naturalist, Darwin, went to the Galapagos Islands, he there found hawks that had never seen men, and they were so tame that he shoved some of them gently off a branch with the muzzle of his gun, while others came to drink from a pitcher he held in his hand. It is only because, for generations, beasts and birds have been so often deceived and cruelly treated by men that they have become suspicious of them.—*St. Nicholas.*

"Pa," said little Jimmie, "I was very near getting to the head of my class today." "How is that, my son?" "Why, a big word came all the way down to me, and, if I could only have spelt it, I would have gone clear up."

Breaking Down.

Men who often have their hands full, are over-crowded with business and drive hurriedly along at it, but they may not be overworked. We cannot always tell when we are overworked. A man does not always know himself no more than he knows the strain on the mainspring of his watch what will break it. But there comes a time when the watch breaks—a click, a snap, and the watch stops. Men break down in this way. They go on, day after day, the pressure bearing harder each successive day, until the vital force gives out, and the machine stops. It is a great pity that the indications of this state of things cannot be seen beforehand, and if seen, regarded. It is one of the last things that men will admit to themselves, much less to others. They flatter themselves it is only a little weariness of the flesh which will pass off with a few hours' rest, when, in fact, every nerve power and resource are exhausted, and the system is driven to work by sheer force of the will. When the oil on the shaft or in the oil box is exhausted, every revolution of the wheel wears on the revolving part, and soon will ruin it. The same is true of the human body.

—Boston has a baggage-smasher seventy-five years of age, who has been forty years at the business.

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Lions About!

It is a dangerous thing to trifle with a cold. A darkey preacher once told his hearers that he thanked God, "that the devil went about as a roaring lion, seeking whom he might devour. He might catch a poor fellow who didn't know that he was near him; but when he heard the roar he could get out of the way; if he didn't, he deserved to die." So when one hears the wheeze or the cough which tells of the old lion of Consumption lurking around, he should fly to Dr. Wistar's Balsam of Wild Cherry, and get out of the way of danger. This preparation is well known, has been tried nearly fifty years, and is acknowledged by all who use it to be unsurpassed in its soothing and healing properties.

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