

## FALLING LEAVES.

"One by one they fall and fade,  
Some in the sunshine, some in the shade;  
Some in the bright and glowing noon,  
Some 'neath the cold and quiet moon.  
One whil're here, one falleth there,  
Till the ground is covered, the bough is bare.  
So every field and path receives  
These falling, falling, dying leaves."

## Women in Russia.

In the diverse conceptions of women's claims and functions encountered up and down the scale of ranks in Russia, we have the most decisive proof of the moral dualism between the curse of refinement and culture superposed by Catherine II. and the organic structure of old Moscow. As regards the high society of St. Petersburg, or even the middle grades of the nobility, or of civil and military functionaries throughout the country, it is certain that the ladies are at least equal, perhaps superior, in breeding and education to the men. It is wholly otherwise in the trading and farming class, which constitutes the mass of the population, and whose ideas and customs keep the impress of Asiatic or Bantamian manners. Indeed, the contempt for the female sex, and the debased condition of the wife, subjected to ignominious ceremonies at the time of her marriage, and to ignoble treatment on the part of her husband, are the precise features of indigenous Russian life which have most shocked foreign travelers from the sixteenth century up to our day. It is to Herderstein, who disclosed to Continental Europe the interior of Muscovy, that we owe the familiar story of the Russian woman who married a German, who complained of her husband's frigidity, because he had not once beaten her. There is a national proverb to the same effect—"Love your wife as your own soul, and beat her like a fur jacket." "A husband's cuffs leaves no mark," is another adage put in a wife's mouth. Where such manners are consecrated by tradition, it is not to be expected that public opinion should recognize in blows and maltreatment an adequate ground of divorce. The *moujik* cannot be made to understand how his right to chastise his helmsman can be questioned, and when he is summoned for this offence before a magistrate serenely explains that the victim was his wife, his property. Here and there the popular songs bear trace of the griefs which in the rough furrows of daily life the Russian woman finds it prudent to conceal. "Ages have rolled away," says the poet Nekrasov, "the whole face of the earth has brightened, only the sombre lot of the *moujik*'s wife God forgets to change." And the same poet makes one of his village heroines say *apropos* of the enfranchisement of the serfs, "God has forgotten the nook where he hid the keys of woman's emancipation."

In a word, the wife of the Muscovite peasant seems to have been until recently the slave of a slave, and to have borne on her head the whole weight of a double edifice of servitude. Yet it may be that to rehabilitate her a little liberty and comfort would suffice, and probably the freedom of the serf will in the end be complemented by the elevation of his companion. Already in some communes there are gleams of a new order, the mother of adult children, for instance, enjoying a certain consideration, and the management of the household being occasionally intrusted to the widow of the head. The progress of individualism and the development of a sentiment of personal dignity cannot but ensure to the profit of the female sex, although thus far melioration in this direction is rather a hope than a fact.

## Holy Reference in China.

Filial duty is thought of such importance in China that a profound submission of children to their parents is required by law, and, as is well known, they worship in their houses the statues and images of their parents. Even the Emperor of China himself, on certain days of the year, pays his respects to his mother in public, with great ceremony, in the following manner: She is seated on a lofty and "superb" throne, most richly ornamented, and the Emperor, four times on his feet, and four times on his knees makes her a profound reverence, bowing his head even to the ground. Father Le Comte tells us how want of duty in this particular is punished among the Chinese, insomuch that "if a son should be known to kill, or so much as strike, his aged father, not only the criminal, but his whole family, would be rooted out; nay, the inhabitants of the place where he lived would be put to the sword, the place itself razed to the ground, and its foundation sown with salt—for, say they, there must have been an utter depravation of manners in that clan or society of people who could have bred up among them so horrible an offender."

## Hardeur.

A lazy, tranquil village is Hardeur dominated by its tall florid spire that has something English in its look, like Grantham, perhaps, or Newark. Times have changed very much with it since the days when its placid river was crowded with shipping, and Genoese, Portuguese, Spanish and English thronged its quays. And that an English king should bring an army to capture this insignificant place seems quite incredible. But if you take a stroll round the outskirts of the village to the eastward, you come to the old town ditch, with remains of crumpling walls and shattered towers, devoted now to market gardening purposes, which show a wide and imposing *encinte*. The importance of Hardeur was in a great measure fictitious and artificial. Nature never designed it for a great port, and the efforts of the French kings that direction were never very successful. It was at the end of the thirteenth century that the French king installed himself at Hardeur, bought up all the sieves which hindered the full possession of the town, and had the port dug out and fortified. The object was to hold the key of the mouth of the Seine, and to keep a check upon the turbulent and almost independent city of Rouen, where the royal power had often but a feeble hold. The same policy led to the creation of Havre as a seaport in the sixteenth century by Francis I. It was a royal and sovereign port, then that our Henry V. attacked in the year 1415—the castle memorable to us as Shakespeare's siege of Hardeur. It could have been barely defensible, even against the imperfect artillery of those days, as the walls, and indeed, the port and whole town, are commanded by heights adjacent, from which the English were able in safety to discharge their huge stone bullets into the town. And these stone bullets, curiously enough, are almost the only relics existing of the English siege. You may see some of them adorning the garden wall of the *Mairie*—a delightfully quaint and shady little place that is worth a visit.—London Society.

## What a Plant Did.

A little plant was given to a sick girl. In trying to take care of it the family made changes in their way of living. First they cleaned the window, then more light might come to its leaves; then when not too cold they would open the window, that fresh air might help the plant to grow. Next, the clean window made the rest of the room look so tidy that they used to wash the floors and walls and arrange the furniture more neatly. This left the father of the family to mend a broken chair or two, which kept him at home several evenings. After the work was done he stayed home to mend his clothes, and the family thus saved went to buy comforts for them all. And then, as the house grew attractive, the whole family loved it better than ever before, and grew healthier and happier with their flowers. Thus the little plant brought a moral as well as a physical blessing.—The Sanitarian.

## AGRICULTURAL.

**THE CROP OF POTATOES.**—Many farmers have large crops of potatoes that cannot be sold readily. Now what is best to do with them? Shall they be sold for what they will bring, or is it best to put them in the cellar? Or in the absence of cellar room is it better to cover them in the field? When they can be sold at a fair profit, my advice is to sell them in the fall; but if they cannot be thus sold either store them in your cellar or bury them in the ground and trust to your chance to be able to sell them during the winter around home, or to forward them to a market early in the spring, when there is a transportation by water in April. Canals are of little benefit to potato growers except in the fall, as they are not open early enough in the spring. A great many potatoes are sold in the villages and large towns during the mild weather; and they must be sold before they sprout much. Potatoes are worth 25 cents a bushel to feed to stock—raw to cows and horses, and cooked with meat for swine.

To get the best out of the field, select a piece a little elevated, and dig down as low as you can drain the excavation. It may be two feet, one foot, or but a few inches, according to the drain that will command it. Suppose that you have 200 or 300 bushels to bury, the bed should be made about eight feet wide and as long as the field, with the potatoes for 20 or 30 feet deep. When all are in, take long dry straw and set it against the two sides of the heap thick enough to shed rain. Then throw earth against the sides of the pile six or eight inches thick, but at the top where the straw meets, an air space must be left open here and there to allow the heat to escape. The straw will be covered with a layer of earth over the top, and the earth will be covered with a layer of straw again, and so on till packed full, with a layer of ice last. The proportion should be about three-fourths ice and one-fourth salt. Pack very solid, pounding the salt into the ice several times, until the cream is well frozen and you can no longer turn the beater. The above quantity ought to freeze in half an hour, but the more pure cream used the longer it takes to freeze. Brush the ice and salt from and remove the ice down again, drain off most of the water, add a few more pounds of salt, repeating this operation several times until the cream is well frozen and you have just added the well whipped whites into the freezer, filling two-thirds full to give room for expansion, replace the cover and begin turning the freezer; after ten minutes pack the ice down again, drain off most of the water, add a few more pounds of salt, repeating this operation several times until the cream is well frozen and you can no longer turn the beater. The above quantity ought to freeze in half an hour, but the more pure cream used the longer it takes to freeze. 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