

Ceylon Pearl Fishery.

The pearl fishery which has just closed in Ceylon has been one of the most successful on record. The pearls procured from the oysters on the banks situated off the western coast of that island, have been famous from time immemorial for their purity, shape, and color. In these attributes they far surpass those obtained from the oysters of the Persian Gulf, although they are, as a rule, inferior to the latter in size. The oyster of the Arippu banks is scientifically known as the *Margarina margaritifera*, and is of a species not existing on all pearl oyster banks, and of a different genus altogether to that found in the Tambagan Lake, near Trincomalee, on the eastern coast of the island, which is termed the *Placuna placenta*. The earliest fishery of which we can find any record took place in the year 1796, and from that date the Ceylon Government, up to the year 1874, derived a sum of £1,013,113 from this source. The pearl oyster is curiously migratory in its habits, and from one year to another the banks are for years together almost totally deserted by them, and of long intervals elapsed during which the fishery has, from this peculiarly migratory habit, been almost entirely at a standstill. Thus from 1793 to 1796, there were no fisheries at all, and it was not until 1803 that the oyster fishery had altogether deserted the banks. A few words descriptive of the system under which a fishery is conducted will be of interest. A report having been received from the inspector of the pearl oyster fisheries of mature age on the banks, the Government advises a date for its commencement. A large number of boats, known as *Ceylon boats*, are sent to the banks, and these, probably to the number of 150 to 180, are divided into two fleets, sailing under red and blue flags, which are known as the *red boats* and *blue boats*, and on their arrival they are unloaded under inspection, and the oysters placed in the government kottos—balsed inclosures with a cement floor. Here the oysters are counted, and the proportion due to the boat owners for their services is ascertained. The remainder of the oysters is the property of the Government, and is put up to auction and sold to the highest bidder. The purchasers remove their lots to private kottos, where the oysters undergo the disengaging process of the shell to enable the pearls to be washed out. The stretch resulting from this decay is fearful, and it has often happened that the operations have had to be prematurely closed in consequence of the resulting cholera. It may be said that the careful sanitary arrangements made by the officials in charge that such outbreaks are not of recent occurrence. The official estimate of the quantity of oysters from this year's fishing was 400,000, but this estimate has been considerably exceeded, the returns having been 599,353. To some considerable extent this increase is due to the improved methods of fishing, for pearls, the competition having been very keen. The total number of days on which the weather and other conditions allowed of operations being conducted was forty, and the fishery finally closed on April 27. The number of oysters fished during that period is reported to have been about 17,000,000, and the average price realized for them was a piece of five per centum, though they occasionally brought as high a price as 48 per centum.

AGRICULTURAL.

Hot in Grasses.—A correspondent says: "I have used sulphur on the twenty years, with benefit, to prevent rot. Rot is not caused by a fungus, as some suppose, but is caused by some insect puncturing the grasses, whether to deposit their eggs or not. I don't know, but I presume it is for that purpose; yet I never succeeded in finding any eggs or worms in a rotted grass. Well, says one, how do you know they have been stung by an insect? Because I have seen the puncture and a jet of juice which had oozed out. Whenever you find a grass that is stung, tie a string to it (for a mark so as to find it), and watch the result. After a long of course the grass will grow and ripen, proving there is no defect in the vine. Upon this discovery was based the sulphur remedy for the rot, being dusted on to the insect holes. Fungus with sulphur in the evening is better than the dust, as I think, the deprecaters work at night. I have no certain knowledge of the enemy, but always find a few large yellow bugs on the grass when it is rotting. They are very shy fly loaves. Whether friends or foe I know not, but kill them when I find them."
The Economy of Sowing.—Sowing saved feed and labor. One acre of oats will feed twenty-five cows for a week. An acre of good clover and orchard grass has for the past two years produced an average of half-grown corn, planted in rows three feet apart, will feed them for ten days, and when full grown will last for twenty days. Twenty-five cows will use up one acre of good clover and orchard grass in ten days. The ground can be made to produce two crops, and some of it three, and although the pasture will keep on growing, yet it will not grow so fast as the clover and orchard grass. It is a practice adapted especially for dairy farming on high-priced lands, and where there is a market for all kinds of produce. There are no panacea or specifics which will suit every case, and those persons who make hobbies of things which are supposed to be panacea, will be apt to disappoint themselves and those who listen to them. The wise course is to find out what suits each particular case and then persevere with it until it is successful.

DOMESTIC.

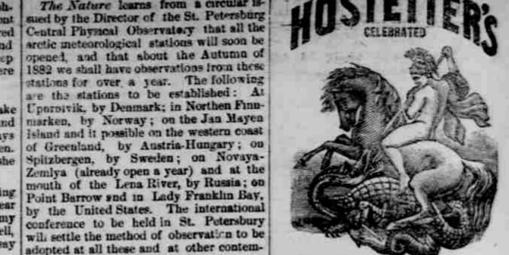
How London girls-geared their milk stands. There are dairies in the milk stands for twenty-four or thirty-six hours, according to the season of the year, and in some cases is skimmed a second time after having stood a second period. My cure has been wonderful. I am pastor of the First Methodist Church of this place, and my whole congregation can testify to the great virtue of your letters. Very respectfully, R. H. EBERHART, Rochester, N. Y., March 11, 1890.
Hop Bitters Co.
I desire to express my grateful acknowledgment for the Hop Bitters you were so kind to donate, and which were such a benefit to us. Yours very gratefully, Old Ladies of the Home of the Freedmen.
Delecan, Wis., Sept. 24, 1878.
Gentle.—I have taken not quite one bottle of the Hop Bitters. I was a feeble old man of 73 when I got it. To-day I am as active and vigorous as I did at 30. I see a great many that need such a medicine. D. BOICE.
Anorexia, Mich., Sept. 25, 1875.
Sirs.—I have taken Hop Bitters for inflammation of kidneys and bladder; it has done me what four doctors failed to do. The effect of the bitters seemed like magic to me. W. L. CARTER.
If you have a sick friend whose life is a burden, one bottle of Hop Bitters may restore that friend to perfect health and happiness. Will you see that that friend has a bottle of Hop Bitters.
Bradford, Pa., May 8, 1877.
I have cured me of several diseases, such as nervousness, sickness at the stomach, monthly troubles, &c. I have not seen a sick day in a year since I took Hop Bitters. Several of my neighbors use them. F. B. GREEN.
Immense Sale.
Evanville, Wis., June 24, 1879.
Gentlemen.—No Bitters have had one-half the sale here and given such universal satisfaction as your Hop Bitters have. We take pleasure in speaking for their welfare as the Hop Bitters cause. One who has gained eleven pounds from taking only a few bottles. SMITH & IDE.
Bay City, Mich., Feb. 8, 1890.
Hop Bitters Company.
I think it my duty to send you a recommendation for the benefit of any person wishing to know they are good for general debility and indigestion; strengthen the nervous system and make new life. I recommend my patients to use them. DR. A. PRATT.
Trenton of Chronic Diseases.
Superior, Wis., Jan. 1890.
I heard of your Hop Bitters, and I was glad to hear of it, as I had been troubled for fifteen years with nervousness, indigestion, headache and general debility. I took one bottle according to directions. It at once did me a great deal of good, and I used another bottle. I am an old man, but am now as well as I ever was. My wife and family in your place using Hop Bitters for their family medicine, and are so well satisfied with it they will not use any other. One lady here had been bedridden for years, and was lying her work from the use of three bottles. LEONARD WHITEHEAD.
A Voice from the Press.
I take this opportunity to bear testimony to the efficacy of your "Hop Bitters." Expecting to find them nauseous and bitter and composed of bad whiskeys, we were surprised at their mild taste just like a tonic. The extract will be fit to use. Keep it tightly corked, and it will never spoil.
Extract of Vanilla.—Use one long or two short stems. Split the pods, scrape out the seed and discard it. Put the pods into a bottle containing a quart of the seed, and shake it well. Shake off and at the end of two days put in a quart of a pint of pure water. Set away in the course of three or four days, and the extract will be fit to use. Keep it tightly corked, and it will never spoil.
Extract of Lemon.—To half an ounce of the very best oil of lemon, put a pint of deodorized spirits of wine, and shake the two together until the oil is all cut, then add the thin yellow peel of three fresh lemons. Cork tightly and let stand for two weeks. Get a sheet of two of filtering paper from the drugist, sprinkle it with a little magnesia and let it stand in a large mouthed bottle. Filter the liquid through this paper, wrap the bottle in thick paper and keep it closely corked, and the extract will not grow rancid and spoil.
TARBAUGH VINEGAR.—Cover a bunch of fresh herb and with a pint of hot vinegar; let stand for twenty-four hours and strain through a piece of muslin into a glass bottle. Let it stand two days then add fresh vinegar to the top. Continue to add fresh vinegar a little at a time until it stands over one inch above the liquid. It is much better than any other for making salad dressings. If preferred the herb may be dried and a little vinegar prepared at a time when it is needed.
CELERY SALT.—Sift four ounces of finely powdered celery seed with an equal quantity of fine salt. Put into bottles, cork tightly and use for seasoning soups, salads, and other dishes. Economical house-wives will save all of the roots, stalks, leaves and trimmings of fresh celery, dry them in a slow heat then put away in tight boxes to be used for seasoning soups.
PANS for bread should be greased very lightly, either with butter or lard; for yeast cakes or grubs, they may be greased more thoroughly, as they dough clings to the pans more. Bread or anything containing much starch should be eaten slowly. A crust of French bread eaten very slowly at the beginning of a meal, improves the appetite of delicate persons.
MEAT PIE.—Take mashed potatoes, seasoned with salt, butter and milk, and lay on a tin plate. Lay upon it slices of beef or mutton, or any cold meat, with a little sup and butter, or any cold gravy; put in a layer of potatoes and another layer of meat in the same way till the dish is full; have a layer of potatoes on the top. Bake it until it is thoroughly heated through.
To cure bunions use pulverized saltpeter and sweet oil. Obtain of a druggist five or six cents worth of saltpeter, put it into a bottle with sufficient oil to dissolve it, shake it up well, and rub the inflamed joints night and morning, and more frequently if painful.
A Good way to cook liver is to fry it in butter, with an onion cut in small pieces scattered over it. Cook lively; when done add a lump of butter, and serve; or, still better, turn over the liver. Serve with Saratoga potatoes.
This reason why cabbage emits such a disagreeable smell when boiling is because the process dissolves the essential oil. The water should be changed when the cabbage is half boiled, and it will thus acquire a greater sweetness.
The following contribution to the literature of the prevention of drowning by floating is made by Prof. Joseph L. Conte Berkeley, Cal.: The case of a man who can really float are of two kinds, viz: (1) Those who are very fat, and (2) slender persons with very small bones and proportionally very large lungs. The latter is my case. I never knew a heavy, fat man, large-boned man without excess of fat who could float. Such men make powerful swimmers, but are less easy and graceful in the water than those who are slender.
BIRDMEN often come in disguise. The birder who had the most luck at a late deer hunt they were all shipped back to a deer island and had to draw lots to see who should be killed and eaten, when by common consent he was allowed to live.

OUR BEST REWARD

WESTER, FORTNER, Co. N. C., March 16, 1890.
To the Hop Bitters Manufacturing Co.
GENT.—I desire to express to you my thanks for your wonderful Hop Bitters. I was troubled with dyspepsia for five years previous to commencing the use of your Hop Bitters some six months ago. My cure has been wonderful. I am pastor of the First Methodist Church of this place, and my whole congregation can testify to the great virtue of your letters. Very respectfully, R. H. EBERHART, Rochester, N. Y., March 11, 1890.
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THE NATURE

The Nature learns from a circular issued by the Director of the St. Petersburg Central Pharmacy Observations, that all the arctic meteorological stations will soon be opened, and that about the Autumn of 1892 we shall have observations from these stations for over a year. The following are the stations to be established: At Upernivik, by Denmark; in Northern Fennoscandia, by Norway; on the Jan Mayen island and in the western coast of Greenland, by Austria-Hungary; on Spitzbergen, by Sweden; on Norway (already open a year) and at the mouth of the Lena River, by Russia; on Point Barrow and on Lady Franklin Bay, by the United States. The international conference to be held in St. Petersburg will settle the method of observation to be adopted at all these and at other contemplated points.
For the purpose of arriving at a proposal with respect to Employers' Liability and Insurance, the Iron Trades Employers' Association, England, taking all the different arctic meteorological and machine-making trades into calculation, found that 88,290 men who had been under risk in these several trades during the three years 1878-80 thirty-one had met with fatal accidents, and 2,092 with minor accidents, including among the latter every accident, however trivial, if reported. These figures showed, that taking all risks without classification, the fatal accidents were as many as one for every forty-four men and boys employed during the period stated.
In a paper on the theory of the galvanic element, Dr. F. Exner shows that between metals and liquids, where no chemical action takes place, there is more electric repulsive power than between two metals. The entire effect of a galvanic element depends exclusively on the chemical action.
Japanese cement is made by mixing powdered iron rice with a little cold water, and then gradually adding boiling water until the desired consistency is acquired, care being taken to keep it stirred. Lastly, boil for one minute in a glass sauce-pan. This cement is very strong and nearly colorless.
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STOMACH BITTERS

Thou shalt live in Every Joint and fiber with liver and bowels regular, the system may be freed from the malignant virus with Hoyer's Stomach Bitters. Treat the system against it with this beneficial tonic, which is a certain cure for all ailments for liver complaint, constipation, dyspepsia, indigestion, nervous debility, and other ailments. Put safe by all druggists and chemists generally.

A QUINETTE OF NEW MUSIC BOOKS!

HERALD OF PRAISE, (40 cts.) The new Church Music Book for 1890. Send 25 cts. for specimen copy.
IDEAL, (75 cts.) The new and superior book for Singing Classes. Send 50 cts. for specimen copy.
SONG BELLS, (50 cts.) The new and beautiful collection of School Songs. Send 25 cts. for specimen copy.
BEACON LIGHT, (50 cts.) All radiant with beauty, and full of the most beautiful songs. Send 25 cts. for specimen copy.
LIGHT AND LIFE, (50 cts.) A large, well filled, admirably selected and complete book of songs. Send 25 cts. for specimen copy.
OLIVER DITSON & Co., Boston, CHAS. F. WELLS, N. Y., 122 CHURCH ST., N. Y.

Advertisement for the Blatchley Pump, featuring an illustration of the pump and text describing its uses for various ailments like rheumatism, neuralgia, and sciatica.

One Dollar A YEAR.

Payne's Automatic Engines. Reliable, Durable and Economical. For sale by all druggists and chemists.

KIDNEY-WORT

Does WONDERFUL WHY? Cures! Because it acts on the LIVER, BOWELS and KIDNEYS at the same time.

WANTED!

Garfield. Contains the full history of his noble and eventful life. For sale by all druggists and chemists.

ONLY \$20

Advertisement for a medical product, likely related to kidney health, priced at \$20.

LIVER COMPLAINTS

Advertisement for a medical product specifically for liver complaints.

Will Cure Cancer.

PROOF! PROOF! PROOF! I have cured many cases by the use of your Hop Bitters. It is a great relief to me.

Vegetine

Will Cure Cancer. I have cured many cases by the use of your Hop Bitters. It is a great relief to me.

WIT AND HUMOR.

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