Trial by Battle.

The law of trial by battle—a relic of barbarism only abolished in our own country within comparatively recent times—was frequently applied to as a means of determining guilt in days of old, not only by the nobles of the land, but even by the peasant class; the ordeal of battle, when invoked, being always regarded as a sacred, lawful, and indisputable right. The following is an account of a duel of this nature, recorded by the historian D'Arleux in his "Notice sur Valenciennes," which took place between a *bourgeois* named Jacotin Plouvier, and a certain Mahout Cocquetel, who had belonged to the army of the Duke of Burgundy, and who had been accused by Plouvier of the murder of his cousin, which accusation he had claimed to justify by an appeal to single combat.

As the ceremony promised to be both grave and imposing, Philippe the Good, Duke of Burgundy and Count of Hainault, determined to be himself present, and so on Tuesday, the 20th of March, 1445, the Grand Place of Valenciennes was converted into a list, around which an immense multitude of people was congregated. At 9 o'clock the champions were led in, dressed in *basane*, or black sheep's leather, of one entire piece, close sewed together from neck to feet, their heads naked and shaven and their nails closely cut. They were accompanied by the Bretons, or masters of exercises, who had been assigned to each of them after their first confinement in prison, and who carried their shields and their sticks. These shields were formed of willow wood covered with sheep's leather, and were three feet long. The sticks were of medlar wood, also three feet long, and sharpened at each end.

Jacotin Plouvier, the appellant, first entered the list, made several signs of the cross, and then seated himself on a chair covered with black cloth at one end of the list on the side of the Church of St. Pierre. Mahout followed immediately, knelt down, crossed himself, kissed the ground and seated himself at the other end of the list. The provost then entered the enclosure and the champions then swore on the Holy Gospels that their quarrel was just. Next their dresses were greased in order that they might have less hold upon each other; spiced drinks were brought in silver cups to invigorate them, and two other cups containing ashes, with which they rubbed their hands. When everything was properly arranged according to the usages and franchises of the town, the provost threw up the glove, the gage of battle, and on his crying, "Do your duty! do your duty! do your duty!" the combatants advanced on each other and began the combat.

The champions, after having beaten each other severely with their sticks, grappled and shook each other violently. Mahout fell, but instantly got up again. On which Jacotin rushed upon him, threw him down again, held him firmly to the ground, thrust sand into his eyes, and so tortured him for nearly three-quarters of an hour to make him confess the murder.

Philippe, who had remained in the provost's house, and watched the combat from behind a screen, sent to inquire of the magistrate if there were no means of putting an end to the horrible struggle. The magistrate replied that it could not be stopped without prejudice to the privileges of the city, and that the conflict must have its course.

At last, after being for this long while so dreadfully tortured by his adversary, Mahout, quite blind and crippled in every limb, cried, "Enough!" but on being allowed to rise, he endeavored to rush upon his foe, on which Jacotin again seized him, and twisted his arms until they broke.

The wretched man then acknowledged himself beaten, and confessed the murder, but had still strength enough to cry out so as to be heard at a distance: "My Lord of Burgundy, pity, pity! I served you well in your war with Ghent." The Duke was moved even to tears, and again sent to the magistrate to know whether it was possible to save the life of the unfortunate wretch, or at least, when dead, to afford him burial in consecrated ground. The provost answered that the law must be fulfilled step by step, and that he could not interfere.

Meanwhile, Jacotin had completed his terrible vengeance by repeated blows of his stick, and then, seizing the bleeding corpse by one leg, he dragged it out of the list; after which—and this part of the chronicle cannot be read without a shudder—he went to the church of Notre Dame, to return thanks to God for having caused justice to triumph!

The magistrate gave judgment that the murderer should be dragged on a hurdle to the gallows, and be there, for form's sake, strangled and hung. The Duke of Burgundy, justly indignant and disgusted at the frightful scene which he had witnessed, and which, in spite of all his power, he had been unable to prevent, swore to abolish the barbarous custom in his dominions, and thenceforward it was never practiced in the Low Countries.

Siberian Hospitality.

Even hospitality, that true Sclavonic virtue, has not become acclimated in this inhospitable region. The peasants like to visit and treat each other, especially on high days and holidays; but this hospitality is the result of calculation. When a man is going to visit his neighbor, he never goes straight to his house, but walks along the road, and stops as if by chance at the window and begins a conversation; then, if the master or mistress wishes to see him, they invite him in. When the samovar is ready, they drink tea out of saucers, now and then taking a bite of a piece of sugar. In this way they consume about three cups, and then turn the cups upside down, placing on the bottom the remains of the sugar they have been nibbling at.

As soon as tea is over, the guest rises to go, and then the following dialogue invariably takes place: "Why are you in such a hurry!" says the hostess.

"Time to go home," answers the guest.

"Stay a little longer."

"Thank you; you have given us plenty to eat and drink."

"There was but little."

"No; there was quite enough; we had plenty."

This conversation, which always takes place, and is almost mechanically repeated, being ended, the guest approaches the host, and taking his hands, says: I thank you for the vodka, the tea, the cakes, the sugar," etc.

It is indispensable, when thanking the host, to enumerate everything the guest consumed during his visit. At the end of this catalogue the visitor humbly begs his host to come and see him which, after a time, he does, and things go on in exactly the same way. Care must be taken that the viands provided are of equal quantity and quality. If at any time a man eats or drinks more than his host, when a guest, on a former occasion, did, quarrels, upbraidings, or sarcastic remarks are the result.

"I gave them tea and sugar, and they gave me nothing but tea;" or "I gave them cake and had nothing but bread in return

Barometers.—Paper barometers were first introduced from Paris, and can be made by soaking the paper in a solution of chloride of cobalt. It then becomes hygroscopic. If it is now exposed to a current of air it will change from blue to pink, according as the air becomes moist, regaining the blue tint as the moisture decreases.

Etching.—An Austrian scientist uses india-rubber stamps for etching on glass. The stamps are dipped first in ether so as to better keep the fluoric acid. From ten to fifteen impressions may be obtained, it is said, from one dipping, after a little practice.

Practical men say that wool well filled with grease and potash does not need the same process in washing as pulled wool or a wood that has a smaller proportion of yolk.

The Fur Trade of Alaska.

For years Spain, by her possession of Mexico and Central America, dominated the Pacific and enriched herself with the commerce of the Indies. In vain England and other powers sought for some other route into the Pacific than the long and dangerous one around Cape Horn. There existed at that time a general belief among geographers that from Hudson's Bay or the North Sea, as the Arctic Ocean was then called, and which was considered easily accessible from the Atlantic, there must be a passage into the Pacific, which was known as the Straits of Anian. Diligent search on the Atlantic side, and occasional voyages in the Pacific, failed to reveal such a geographical feature. At last, in 1728, a Russian expedition under Behring sailed through the straits which how bear his name, without being aware that they were out of the open sea.

In 1741 Behring, after a long voyage in search of the American coast, sighted the snowy crest of a giant peak, the first glimpse the great explorer had of the continent of America, and named it St. Elias. With his crew afflicted with scurvy, engendered by improper food and exposure during their long voyage, and himself failing rapidly in health, Behring sailed for home without exploring the discovered land. For months the vessel wandered aimlessly about until it was wrecked upon a small island of almost barren rock rising abruptly from the water. Here the crew passed the winter, subsisting upon fish and the fur-bearing seals and other amphibious animals they were able to capture. On this bleak isle, where the roar of the surf beating against its rocky cliffs never ceases, the spirit of Behring took its flight. He and many of his afflicted crew were buried there by their surviving comrades before the return of spring and sunshine gave them renewed vigor and hope. Constructing then a rude craft from the timbers of their wrecked vessel, the few survivors launched it upon the unknown waters, and, turning the bow to the westward, finally reached the Bay of Avatscha, from which they had started a year before. With them they took the skins of the animals they had slain, using them for clothing and blankets. These proved to be very valuable, leading to the dispatch of several vessels to the islands of the Aleutian group in search of more. Thus began the fur trade to the Pacific. The little sea-girt island is known to the present day as Behring's Isle. This was followed by the establishment of stations for the fur trade on the islands and at various points on the mainland. These furs were chiefly procured by purchase from the natives, and were all sent by vessel to the town of Petropavlovski, in Kamtschatka, from which they were forwarded by dog sledges to Irkutsk, a distance of 3,450 miles. From there some were sent south 1,300 miles to Pekin, China, and the others were forwarded across 3,700 miles of dreary waste to St. Petersburg. The poorest navigators and least scientific explorers of the Pacific were the Russians and Spaniards. One English voyage was worth a dozen such as they frequently made. Russians occupied the coasts and islands of Alaska thirty years, entertaining the belief that from Mount St. Elias westward and northwestward to the coast of Asia was a vast sea of islands; while the Spaniards, after several voyages from Mexico to Alaska, were unable to draw a chart of the coast line with the least approach to accuracy. It was left for the celebrated Captain Cook, who was dispatched by England in search of the Straits of Anian, to demonstrate to the Russians in 1778 that Alaska was a vast northwestern projection of the continent, fringed with thousands of islands great and small, and to enlighten the Spaniards upon the character of our coast line, though only following the course pursued by their own vessels a few years before.

The Alaskan fur trade was concentrated in the hands of the Russian-American Trading Company by royal charter in 1781, and was expanded until there were forty stations established on the islands and mainlands, with headquarters at New Archangel, or Sitka, as it is now called. The charter was renewed in 1839, and expired finally in 1863, and four years later Alaska was purchased by the United States. In 1870 the Government leased to the Alaska Commercial Company the exclusive privilege of catching fur seals in the new territory, confining them to the two islands of St. Paul and St. George, and limiting the number of seals to be killed annually to 100,000. This lease was for twenty years, and has six years yet to run. The yearly rental is $55,000 and $2 tax upon each seal taken, not enough to pay in the twenty years the purchase price, though the company has realized that sum many times over. The Northwest Trading Company has stations at various points, where are collected furs of all kinds, and where they are largely engaged in packing fish and manufacturing oil. The fur-bearing animals that abound, such as the wolf, fox, beaver, ermine, marten, otter, squirrel, bear, and the numberless multitude of seals that swarm about the rocks and islands of the coasts, furnish an annual supply of fur that is exceedingly valuable. It was at first feared that the destruction of 100,000 seals annually would result in their practical extermination, but observation proves the contrary to be the case.

"Bilked Again."

"I owe a man such a grudge!" he whispered to a druggist—"such a deep, never-dying hatred that I want to murder him in the most horrible manner ever heard of."

"Ah! I see. That's a good idea."

"Have you any dynamite?"

"Not a bit; but I can give you a first-class article of arsenic or strychnine."

"No, they won't do. I was going to bribe his shoemaker to put dynamite in the toes of his boots, and the first time he struck the end of a flag-stone or fell over a brickbat he would be a goner."

"Sonny," said the druggist, "but couldn't you work prussic acid in on him some way, or throw vitriol in his face?"

"Those would burn and kill, but I want to shatter him—blow him to atoms—scatter him all over a square. Do you keep gun-cotton?"

"No."

"That's too bad. I could bribe his tailor to wad his coat with gun-cotton, and then hire some one to slap him on the back."

"Why not explode a keg of powder under his house?"

"I'd thought of that——? Is that ginger ale?"

"Yes."

"I'll take a glass."

He was served, and after draining the glass and wiping of his chin he went out saying:

"I'll think it over and consult you again. Perhaps the best way would be to get him wound up on a shaft or caught in a threshing machine."

And the druggist hunted all over the counter for the nickel, failed to find it, and softly whispered to himself: "Bilked again."

If any one is fatigued, the best restorative is milk, a tumbler of the beverage as hot as it can be sipped. This is far more of a restorative than any alcoholic drink.

AGRICULTURE.

How to Transplant.—There is no part of gardening that requires more care and skill than the transplanting of plants so as to retard their growth as little as possible. As a preliminary to this operation, the young plants should be uncovered if in hot-beds and exposed to the full power of the light and air that they may be hardened and ready for the change. The ground about the roots should be kept thoroughly wet for a short time before the plants are removed, as this causes the earth to cling to the roots more firmly, and gives them life and vigor. More plants do better if transplanted in cloudy or rainy weather, but if this cannot be done they should be set out at nightfall and shielded for a few days from the direct rays of the sun. The cavity for the roots should be made large enough to admit of their insertion without cramping or crowding together. Let the soil around be thoroughly loosened and pulverized so that the new roots to be formed will have a free growth. When the roots have been set in the cavity pack some fine soil directly about them nearly to the surface and fill on top with rich, loose earth. Water frequently until the plants begin to grow again. By exercising a little care such plants as cabbages, celery, rutabagas and tomatoes may be transferred to the open ground with no perceptible change in their rate of growth.

Black Pigs.—A good horse may be of any color," and so may a good pig. But swine breeders have thought otherwise, and a pig that is not black has no friends. It is much the same with short-horn cattle, which must now be red, and everybody has heard of the popularity of solid-colored Jerseys. A few years ago it was a rare thing to see a black pig, and yet there were good bacon and ham in those days; but in recent years the fashion has all run in favor of black swine. The demand now seems to have been supplied for these black pigs, and, fancy having been satisfied the human passion for change will soon assert itself again and the white pigs will become popular. The coming event already casts its shadow before it, for there is a growing fancy for the red hogs of New Jersey, and these are masses of fat, with a very small proportion of lean muscle to carry the great load of fat. The red Jersey breeders pride themselves on the weights of their pigs, and unless these average near 700 pounds per head they are not happy. It is an easy transition from red to white, and it may be a change for the better, for since the black hogs have been in fashion we have had all those troubles about trichinæ and hog cholera.

Like their fellows in many other parts of the West, California sheep-owners are now obliged to own or rent land for their ranges. Formerly they could invest all their money in sheep and pasture them on Uncle Sam's land. However, lands suitable for sheep pasture at the foot hills are still low priced, The large flocks are being broken up and the smaller flocks kept on smaller ranges and on cultivated farms. The wool product of California has increased wonderfully in thirty years, aggregating in 1854 but 154,000 pounds, in 1860 3,055,325 pounds, 1870 to 20,072,600 pounds, 1880 to 46,074,154 pounds and in 1883 declining to 40,884,590 pounds.

For years, writes a correspondent, I have cured warts very easily on animals, no matter where located, by applying butter of antimony with a feather two or three times, at intervals of two or three days. If the warts are dry scalded, I scrape them lightly at first. It simply dries the wart down to hardness, when it drops off without leaving soreness or irritation. The best milking cow which I own I purchased out of a drove of beef cattle on account of her superiority in having all the excellent milking points, and the discovery that her teats were literally covered with pointed warts, which I had no doubt was the reason why she had been fatted and sold.

Young Fruit Trees.—Fruit trees that have been lately planted should be attended to. A few minutes will only be required to see if they are loose in the ground and need the dirt trod hard around them again. If they look as though they would die, pinch off all the leaves from the tree, not strip from the tree, for the wounds you make at the tree will dry the feeble stock; but if you leave a part of the stem of the leaf on, it will not dry out. It may appear a small thing, but it is a very important one.

Many farmers, where apples are a profitable crop, are utilizing the roadside by planting some of them near or on the road line. The roots, of course, extend to the road, get the wash from the droppings of horses driven thereon, and otherwise fare much better than trees planted in fields kept in grass or grain. Another advantage the apple-tree by the roadside has is plenty of room to spread its branches and ample sunlight to color and give flavor to its fruit.

The dew which condenses on the leaves of plants is from the vapor of the lower atmosphere and is highly charged with ammonia. It is this which makes it so invigorating to plants. As the water dries off much of this ammonia passes away, but what drops on the soil is saved. The moral of this observation is that in plowing grass land the team should be got in the field early in the morning to plow under as much dew as possible. This science confirms the conclusion of practical farmers.

Lumber for Farm Use.—On every farm where there is a wood-lot it is a good plan to keep a stock of boards, planks and posts sawed and seasoned ready for use. Many farmers for lack of a little forethought are obliged to buy at high prices the lumber which they need to use, and which might just as well be cut from their own timber lot.

Soil.—Ammonia and nitric acid are the results of the decay of organic nitrogen in the soil and manure heap, and are the most part active forms of nitrogen. The former occurs in sulphate of ammonia, and the latter in nitrate of soda. About 17 parts of ammonia, or 67 parts of pure sulphate of ammonia contain 14 parts of nitrogen, while 85 parts of pure nitrate of soda contain 14 parts of nitrogen.

A Connecticut peach grower thins out his fruit, cultivates his orchard, manures with commercial fertilizers and trims his trees every year. The result usually is that he gets better crops than before, while the extra quality of the fruit brings higher prices for it in market.

New Clock.—The latest thing in clocks comes from Russia. It is a little timepiece about eight inches high on a base five inches in diameter, and covered with a glass globe. All the works are plainly exposed. The pendulum is a solid brass wheel supported at the centre, or hub, by a slender wire. It does not swing, but revolves from left to right and right to left. Being a 400-day clock, the winding of it is a small item. It will not vary five minutes in running 400 days. No temperature affects it.

The noblest mind the best contentment has.

DOMESTIC.

An old-fashioned and most delicious way to preserve strawberries is to scatter sugar over the fresh berries; sprinkle them bountifully with sugar as if you were to serve them at the table; let them stand two or three hours, then drain off the syrup which has formed, let it boil up for two or three minutes, put the berries into it and let them remain there until they are thoroughly scalded; then remove the berries, draining them, spread them on plates, and set them where the sun and wind can find them. Bring them in at night and set in the oven; if this is warm, two or three days will harden them sufficiently so that you can put them away in glass jars, sprinkle a little dry sugar over each layer; cherries and plums may be prepared in the same way, and if any syrup is left in the kettle it may be boiled until thick and be poured over the fruit after that is on the plates.

To Preserve Plums Without the Skins.—Pour boiling water over large egg or magnum bonum plums; cover them until cold; then pull off the skins. Make a syrup of a pound of sugar and a teacup of water for each kind of fruit; make it boiling hot and pour it over; let them remain for a day or two, then drain it off and boil again; skim it clear and pour it hot over the plums; let them remain until the next day, then put them over the fire in the syrup; boil them very gently until clear; take them from the syrup with a skimmer into the pots or jars; boil the syrup until rich and thick; take off any scum which may arise, then let it cool and settle, and pour it over the plums. If brown sugar is used, which is quite as good except for green gages, clarify it.

Stuffed Peppers: Get the large bell pepper, cut out the stem end carefully, take out the seeds, then fill with the following: One very small cucumber, a spoonful of picalilli, and a tiny green tomato, then place the end of the pepper back and run a common wooden tooth-pick through the top of the pepper, thus securing its contents, place them carefully in a jar or firkin, heat sufficient vinegar to cover them, with a small piece of alum to each quart of vinegar, when boiling hot turn over them and close tightly, and when cool place them in a cool place.

Carrots and Cream.—Choose very small carrots, scrape them well, cut them in halves, and blanch them for two minutes in salted water; put them into a stew-pan with some butter, add a little salt and sugar, let them fry gently until the moisture is reduced; sprinkle a little flour over them, add a small quantity of good white stock; let it boil and remove to the side of the fire; when the carrots are done, thicken them with the yolks of two eggs beaten smooth with milk or cream and add a pinch of grated nutmeg and a piece of butter; as the butter dissolves dish them up.

A most excellent dish for dessert is made of a cake about an inch and a half deep after it is baked. The cake should not be rich. Put a light meringue on the top; brown this in the oven; cut the cake in square pieces and serve warm with wine sauce or with lemon sauce. The sauce must be at the boiling point, and it should be poured around the cake so that it will penetrate it readily. If properly made this is delicious.

Apple Jelly. — Wash and quarter the fruit without paring, and put in a kettle and cover with water. Boil till perfectly soft, strain off the juice and to every pint allow a pint of sugar. Don't put in a spoon after the sugar dissolves. Boil an hour or more, or until it jellies. When done strain through a flannel bag. I prefer straining when the jelly is about half done, following directions as given in plum jelly, then when my jelly is ready to congeal I heat my jelly glasses, first with lukewarm water, then boiling and pour the jelly right in. After it cools fasten them up.

Quince Jelly. — Take clean nice parings and seeds, Put them in your porcelain kettle, cover with water and cook until very soft, drain through a flannel bag (without squeezing), boil the juice from twenty minutes to three-quarters of an hour; you cannot tell when it is boiled enough unless you cool a little of the juice; do not put sugar in until the juice begins to be thick; skim off all the froth that rises, for on this depends the purity of the jelly.

A delicate and nourishing dish is made of one pint of perfectly sweet cream, one heaping tablespoonful of gelatine dissolved in a little water, a wine-glass of port wine or of brandy, with sugar enough to suit the taste. Heat gradually and when almost at the boiling point, or indeed, just after bubbles begin to rise remove and pour into a bowl, or mould; flavor with lemon or vanilla unless you prefer the brandy flavor.

A teaspoonful of borax in the last water in which clothes are rinsed will whiten them surprisingly. Pound the borax so it will dissolve easily. This is especially good to remove the yellow that time gives to white garments that have been laid away for two or three years.

Lima Beans are now in market. They must be dropped into water that has been salted and is just beginning to boil. A tablespoonful of salt to every two quarts of water. Cook till tender.

Some one asks how fruit jellies can be preserved from mold. If the surface is covered one-fourth of an inch deep with loaf sugar, finely pulverized, they will keep in good condition and no mould penetrate.

It is not known to every woman, but it is a fact that matting can be sewed together; a stout thread is needed, and the edges must not be drawn too closely together, as of course there must be no seam, but simply a joining of the edges.

The livers of chickens and turkeys are nice fried with a few thin slices of bacon. Cut the liver and bacon very thin; season with pepper and salt. This is a good breakfast dish.

Coffee pounded in a mortar and roasted on an iron plate, sugar burned on hot coals, and vinegar boiled with myrrh and sprinkled on the floor and furniture of a sick room are excellent deodorizers.

The body burns, whether placed in the earth or fire; in one case it takes ten to twenty years, and in the other so many minutes. Cremation is the proper and scientific way to dispose of dead organic matter. When the body is cremated, there is no further fear from disease germs in the body. The only plausible objection which has been offered against cremation is that in case of homicide through the administration of deadly poisons valuable evidence might be destroyed, but this is not a serious objection in the face of the many advantages gained. All innovations in sanitary science have had to fight their way inch by inch. Vaccination had a hard struggle, but came out triumphant, and so we predict for cremation a glorious victory, a triumph of good sense and science.

HUMOROUS.

A Little Previous.—They were talking across the lunch table about a prominent Eastern man who married his cook within six months after his wife's death, and one of the gentlemen observed:

"If that is the case I want nothing more to do with him."

"But he was pinched, you know," protested a second.

"How?"

"Why, he had been cleaned out by a deal in oil, while the cook had made $60,000 in wheat."

"Oh—ah—I see. That alters the case. One must protect his commercial integrity, even if he marries his washwoman with the crape on his hat. Still, I should have advised him to put up a reasonable margin on pork, and held the cook off for three months longer."

"Ma," said the small boy, as they were taking the train out of town a few days ago, you'll see something funny when we get back." "What will it be?" inquired his mother. "Why, all the building's will be a different color." "Nonsense, child, what gave you that idea?" "Well, pa told Mr. Smith last night that when you and me went away he was going to paint the town red," and then he wondered why his mother wouldn't let him stand up on the seat or buy him any candy.

Important.

When you visit or leave New York City, save Baggage Expressage and Carriage Hire, and stop at the Grand Union Hotel, opposite Grand Central Depot.

Elegant rooms, fitted up at a cost of one million dollars, reduced to $1 and upwards per day. European Plan. Elevator. Restaurant supplied with the best. Horse cars, stages and elevated railroad to all depots. Families can live better for less money at the Grand Union Hotel than at any other first-class hotel in the city.

Pastor—"Yes, my dear sir, there is high authority for believing that riches, if not a sin, are at least a bar to entrance into enternal bliss."

Wealthy Bachelor—"Dear! dear! I did not suppose that passage about the camel and the needle was to be taken literally."

Pastor—"But it is."

Wealthy Bachelor—"I must reduce my wealth; allow it to be returned to general circulation and once more become poor."

Pastor—"Noble man! Will you found a memorial church?"

Wealthy Bachelor—"Oh, no! I shall get married."

Higher Price for Butter.

All dairymen who use Wells, Richardson & Co's. improved Butter Color, agree that it increases the value of butter several cents a pound. It is pure and harmless, convenient for instant use, has no taste or odor, and gives a clear, golden richness to the butter. It is the very best butter color obtainable, and is not expensive. In every state in the Union the demand for it is increasing.

Alm-house Steward — "What was your former occupation?"

New Inmate—"I was a barber, sir."

"A barber? It certainly should not take much physical strength for that work. Why don't you keep at it instead of coming to an almshouse? Are you not still able to shave a customer?"

"Yes, but I would starve at it."

"That is strange!"

"You see I am bald."

"What has that to do with it?"

"I can't sell any more hair restoratives."

Carbo-lines.

On every banner blazon bright,
The motto strong for which we fight,
Of all the oils that e'er were seen,
There's none that beats our Carboline.

If you happen to notice a young man with a merry light in his eye, and a roll of manuscript under his arm, entering the office of a newspaper, and shortly after emerging with a haggard expression of countenance, but still clinging to that manuscript, you can wager your existence that he is a college graduate, who was going to spring upon the public a grand and moral theory, and also that the theory had no spring in it.

"Rough on Pain" Plaster.

Porous and strengthening, improved, the best for backache, pains in chest or side, rheumatism, neuralgia. 25c. Druggists or mail.

"Are there notimes," said a man, entering the office of a busy editor, "when you can write better than at other times?" "Yes." "Ah, I thought so. That men who write must consult their mental condition I have no doubt. Now, tell me, when can you write best?" "When I am alone," the editor replied, but the bore, on whom the hint made no impression, continued to talk until the exasperated newspaper man suggested that a section of the wall swung on hinges.

A Remarkable Cure of Scrofula.

William S. Baker, of Lewis, Vego county, Ind., writes as follows: "My son was taken with scrofula in the hip when only two years old. We tried several physicians, but the boy got no relief from their treatment. Noticing your Scovill's Sarsaparilla and Stillingia, or Blood and Liver Syrup, recommended so highly, I bought some of it of you in the year 1862, and continued taking it till the sores finally healed up. He is now twenty-one years of age, and, being satisfied that your medicine did him so much good when he used it, we want to try again in another case, and write to you to get some more."

"What is this?" asked a bore of a western editor, as he got up to examine a long strip of paper pasted on the wall; minutes for a new dictionary of profanity?" "Oh, no," replied the editor, nonchalantly; "that is only a list of adjectives to be applied to my esteemed contemporaries during the election campaign."

"Rough on Pain."

Cures colic, cramps, diarrhœa; externally for aches, pains, sprains, headache, neuralgia, rheumatism. For man or beast. 25 and 50c.

"Indeed, I'd like to see a woman who would blow me up as Sprigg's wife blows her husband up," remarked a Cottage Hill man on Tuesday. "I know of a woman who might," suggested a bystander. "Who is it, I'd like to know?" "Dinah might."

Dr. Kline's Great Nerve Restorer is the marvel of the age for all nerve diseases. All fits stopped free. Send to 931 Arch Street, Philadelphia, Pa.

"What do you think of Brown's case?" asked White. "Do you think he'll win?" "No," replied Bass; "the result will be a disagreement of the jury." "What makes you think so?" Why, Brown, you know is a confirmed dyspeptic. Nothing agrees with him."

Night Sweats.

Headache, fever, chills, malaria, dyspepsia, cured by "Wells' Health Renewer." $1.

"Yes, my boy," said Mr. Malaprop to his son, "animals that eat meat are carboniferous, while those like ourselves, that eat both flesh and vegetables, are amphibious."

Piso's Remedy for Catarrh is a certain cure for that very obnoxious disease.

Physicians say that medicines given to an infant to make it sleep are exceedingly injurious. We don't think so; the rest of the family are much more comfortable.

This is the season when the men have their hair cut so short that their wives can use the top of hubby's head for nutmeg graters.

American—"Do you mean to say that you have actually abandoned your large estate in Ireland and come to America to begin life anew?"

New Arrival—"Yes, it is true."

"But I understand that you owned a great many acres, and that the land is very fertile. What did you raise principally?"

"Rents."

"Ha! ha! I forgot that in Ireland the land-owners don't do their own farming. But what did your tenants raise?"

"Cain."

First New Yorker—"How did you hurt your arm?"

Second New Yorker—"I missed the last boat from Bedloe's Island the other night, and while wandering around in the darkness I stumbled and sprained my wrist.

First New Yorker—"Ah, I see. You must have fallen over the Bartholdi pedestal."

Amateur Tragedian—"Yes, sir; I claim that the mantle of Forrest has fallen on me."

Unsympathising Stranger—"Indeed! How you must suffer."

Amateur Tragedian—"Suffer?"

Unsympathising Stranger—"Yes, it feil from such a height, you know."

"Whar you been?" he asked as the other boy suddenly came around the corner. "To the doctor's!" "What ails you?" "Tongue all coated—see there?" "What does that mean?" "Heaps!" chuckled the other. "That means rhubarb to begin on, and loaf-sugar, sweet cake, a velocipede, roller skates and a jackknife before I get through! Don't you wish you was me?"

Although a great improvement was made in the ferro-prussiate process for the reproduction of drawings in giving blue lines on white ground, it was never quite satisfactory. It has been superseded by a process which, indeed, requires a lithographic press for printing off the copies, but which otherwise is effected by means of the same apparatus as the "blue" copies. This process, which is now adopted by the Belgian department of Ponts et Chaussees, affords black lines in printer's ink on a white ground. A zinc plate is coated with Jews' pitch, thinned with organic acids. The tracing is placed over it in a frame with glass above, as in the ferro-prussiate process, and exposed to the sun. The pitch becomes hard, except where protected by the black lines of the tracing. The plate is washed, which has the effect of removing the portions still soft that have not been protected by the lines. Acid is then poured over the plate, which bites into the lines, as in ordinary etching, and the plate is polished to give sharpness to the lines. Any number of copies may then be struck off with printers' ink, as in copper-plate printing. The plates may be prepared in the office, and sent to a copper-plate printer for the requisite number of copies to be struck off.

A Smyrna letter says: "The horses of Palestine are shod with a shoe that covers the bottom of the foot, except a slight opening sometimes in the centre, without calks and turned up behind. This flat shoe is nailed on with three nails, having large, projecting heads answering as calks on each side close together near the toe. This method of shoeing the horse is necessary to protect the whole foot from the endless confusion of sharp rocks or stones which fill most of the roads. The horse picks his way carefully and lifts and plants his feet delicately and yet quickly among the rocks, rarely hitting his toe or failing to find the one secure footing within reach. He is a perfect mountain horse when under the saddle and put down to work, but the moment he reaches camp and is left where he can get close to his associates he is ready to try his teeth or his heels.

Oil Marks.—Good housekeepers are frequently annoyed by oil marks on papered walls, against which careless or thoughtless persons have lain their heads. These unsightly spots may be removed by making a paste of cold water and pipe clay or fuller's earth, and laying it on the surface without rubbing it on, else the pattern of the paper will then likely be injured. Leave the paste on all night. In the morning it can be brushed off and the spot will have disappeared, but a renewal of the operation may be necessary if the oil mark is old.

A man during a life time of 50 years, according to a paper recently read before the Academy of Sciences, Paris, sleeps away an aggregate of 6,000 days, works away the same period, eats away 2,000 days, walks away 800 days, is ill during 500 days, and amuses himself with the remainder of his half-century on earth.

An electric railroad will soon probably be finished, uniting the Hotel des Alps, at Territet Chillon, and the Hotel de Mont Fleury, which is situated on the steep mountain-side immediately above Chillon. It is intended to drive the dynamo-electric machines, as the supply of available water is abundant

So satisfactory the trial of the electric light in the portion of the British House of Commons where it has been introduced proved itself to be, in the experience of members and others, that there is an intention on the part of the authorities to extend the new system of illumination to the whole of the building.

Only the Goulard-Gibbs system for transmitting electrical energy to a great distance from the generating source was entered for the prize of 10,000 lire offered by the Italian Government in connection with the exhibition held at Turin. Too little was proferred for the magnitude of the performance demanded.

Messrs. Ramsay and Young find that the decomposition of ammonia by heat commences at about 500 degrees and that it is nearly in extent with porcelain, glass, iron and asbestos, but at 700 degrees ammonia is almost completely decomposed by passing through an iron tube. Copper when heated, is not so active.

According to Professor Loomis, of Yale College, the average diameter of violent storms in the United States is 1587 miles, and in the Atlantic Ocean 2022 miles. Severe storms in the interiors of Europe have nearly the same geographical extent as those which occur on the Atlantic.

Cherry stain for fine wood is thus prepared: Boil until dissolved four ounces of annatta in three quarts of water in a copper kettle; put in a piece of potash of the size of a walnut; keep the whole on the fire half an hour longer, and then the stain is ready for use.

The Hope of the Nation.

Children, slow in development, puny, scrawny and delicate, use "Wells' Health Renewer."

An International Industrial Congress will be held in Brussels on the occasion of the celebration of the fiftieth anniversary of the commencement of the Belgian railroads.

Dried leaves of the bitter orange tree are much used by the inhabitants of South America as a household remedy. An infusion of the leaves is regarded in Brazil as a specific for sick headache, flatulence, indigestion, hysteria, spasms, recent colds, and chills and fever. Its free use is considered to promote perspiration.

A Greek Olive-oil Factory.

From the churches our host took us to inspect an olive-oil factory, of which there are several in Pyrghi, so that the stream which waters the village is brown with olive juice, like water tinged by peat in an Irish bog. Here they use no machinery or modern appliances in pressing the oil, only the old primitive wooden press. Women, or sometimes mules, walk round and round revolving a wheel which crushes the olives; in this condition they put them into that "black-faced heifer which devours oak-wood," as the Chiotes, in their figurative way, are wont to describe their ovens. The sacks are then placed one over the other in the press, and two men turn a post which pulls a rope, which drags a stick, which tightens the press, and the oil oozes into the receptacle prepared for it, with water inside. The oil and water of course do not amalgamate, the dregs sink to the bottom, and the pure oil flows into jars prepared for it.

It is impossible to realize the affection people have for olives in a purely olive-growing country. "An olive with a kernel gives a boot to a man," is a true adage with them. It is the principal fattening and sustaining food in a country where hardly any meat is eaten. It takes the place of the potato in Ireland, and on the olive crop depends the welfare of many. An olive yard is presented to the Church by way of glebe, and the peasants collect on a stated day to gather these sacred olives, which they buy from the Church, and always at the highest market value.

The French metrical unit for length is the meter; the ten-millionth part of the distance from the earth's equator to the pole. The unit of bulk is the liter; it is the cube of a decimeter side. The unit of weight is the gramme; the weight of a cubic centimeter of distilled water at 40 deg. Fahrenheit. The unit of force is the kilogrammeter, being the force required to raise one kilogramme weight one meter high. The unit of electric resistance is the ohm; it is the resistance which a current undergoes when passing through a column of mercury one meter long and one square millimeter in section at the freezing point of water. The unit of electromotive force is the volt, it is the amount of electromotive force produced by one Daniel cell. The unit of electrical intensity is the ampere; it is the current produced by one volt through the resistance of one ohm. The unit of quantity of current is the coulomb; it is the quantity of electricity given by one ampere in one second.

Engineers have been sent from the Caucasus to Teheran to obtain permission to unite Baku with Resht by a new railroad running for 350 miles along the shore of the Caspian Sea.

Despite the attempts of the agricultural journals to urge the improvement of stock over 75 per cent. of the cattle in this country are scrubs, and yet there is no investment that makes a surer return than stock improvement.

The first step to virtue is to love virtue in another.

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