

VERY QUEER MAN.

He Couldn't Take Care of a Package Containing a Great Deal of Money.

The other day, as I was on my way from Detroit to Buffalo, and while occupying a seat in the smoking car for a few minutes, some papers were scattered around under my feet. It was but natural that I should pick it up and make an examination, especially as the only other man in the car sat at the far end. What was my horror when I came to unroll the paper to find a package of greenbacks marked \$5,000 staring me in the face! It quite took my breath away and sent cold shivers up and down my spine.

It was my money, I had found it, and I would keep it. But what on earth could I do with \$5,000? It was too much for a poor man, and not enough for a rich one. It wasn't enough to skip the country, and yet too much for a poor man to have in bank. I was wondering if it wouldn't be best to put \$200 in my pocket and throw \$4,800 out of the window, when a third man came with his appearance and I spoke to the man at the end, and then came sauntering up to me and carelessly inquired:

"Haven't you found a paper parcel containing \$5,000, late yesterday?"

"Why, yes; I picked it up off the floor two minutes ago."

"Oh, you did? I was sitting here, and I suppose the parcel worked out of my overcoat pocket. Three times I've lost that infernal package since I left Chicago. Allow me to present you with a \$20 bill for your honesty."

"Oh! no! no! I am not honest. I should have walked off with the whole bundle!"

"Well, I shouldn't have blamed you. In your place I'd have had this money in my boot long ago. Say, come back into the coach and have a sip of wine and a chat with me."

We went into the parlor car, and he produced a flask and proved himself a wholesome, good-natured fellow. That had been conversing for half an hour, when the conductor came along with that same paper parcel, containing that same \$5,000, in my hand!

"Hang it! Why didn't you take care of this money?"

"I declare! but I believe I did lay it down on the seat over there when I was unloading my traveling bag. I told my brother right before I got to Buffalo, but he has an idea that express companies are not safe."

"When the conductor had gone, this abominable man turned to me with a pleading look on his face, and said:

"My dear sir, please take care of this money for me until we reach Buffalo."

"That's nothing, sir, certainly I'll do it for you. Come, now, be a good fellow."

I took it to oblige him. At Niagara Falls he got off to secure a view, and when the train started up he was left behind. Before reaching Buffalo he telegraphed me:

"An very sorry to trouble you, but hope you will wait in the station until I arrive."

And I waited in the Buffalo station six long hours before he calmly strolled in and said:

"If I'd been you I'd have gone off with the baggage, and perhaps taken the money with me. I know how very grateful I am, and I want you to accept this diamond pin as a token of my esteem."

"But—"

"I shall lose it within a week if you don't take it," he protested.

When he was ready to go I put the money in his overcoat pocket, fastened it with pins, and he went away saying:

"If I don't leave this overcoat somewhere where I'm all right, farewell, farewell, farewell, farewell."

Russell Sage's Wealth.

Jay Gould and Russell Sage created some surprise among the people in the Superior Court by sauntering in and sitting near the bench. A moment later the case of James H. Goodsell against the Western Union Telegraph Company was called, and the two men were soon known to the moneyed men were given to qualify as sureties on a bond to be given by the Western Union on an appeal to be taken from the recent decision by a referee giving Mr. Goodsell \$200,000 damages for breach of contract, the facts of which were published recently in the papers. Mr. Goodsell, at the outset, said he was satisfied as to Jay Gould's financial position, and the millionaire walked out of court with a pleased expression on his countenance, while Mr. Sage, whose qualifications as a surety were questioned, was obliged to remain and submit to an examination as to his worldly goods.

Mr. Sage said he was now engaged in active business as a merchant and broker, and had been for many years. His business risks he said, fluctuated between \$100,000 and \$200,000, and that the state of the stock market, and that even a panic in the market would not result in a loss to him of more than \$100,000. He then told of small lots of stock held by him and of contracts which he was responsible for as surety. Continuing he said:

"I have two or three million dollars due me on collateral. I own real estate in the city of New York, my own ten first-class residences, free and clear, estimated to be worth from \$600,000 to \$700,000. I own a number of vacant lots on Eighth avenue—eight—worth \$80,000 each, unencumbered. I own six on the north side of sixteenth street. I consider them worth \$12,000 each. I estimate that I am worth above all liabilities several million dollars. If all my contracts should become a matter of law, I should be worth an million of dollars. The total loss would not be in excess of two million dollars. I would still be worth more than five million dollars."

Mr. Sage could not tell exactly the number of bonds that he is on without referring to his books, and in order to give him an opportunity to ascertain these facts the hearing was adjourned for one week.

Planet Mercury.

A sight of that seldom seen celestial object, the planet Mercury, can now be obtained in the evening twilight and the western sky. The swift planet has been in view, after sunset, for several weeks, and it is now appearing more clearly. He will soon be out of sight again. Just now his silvery blaze can be found by looking, at 6.30, a little north of the sunset point, and not very far up. He flashes up suddenly, and he you are hunting for him, and he is peculiar and beautiful way that is worth seeing.

The noted statistician, Edward Atkinson, insists that there is an abundance of room yet in this world. The 1,400,000 persons supposed to be on the globe could all find easy standing room within the limits of a field ten miles square, and by the aid of a telephone could be addressed at one time by a single speaker. In a field twenty miles square they could all be comfortably seated.

A colossal poplar in the botanical gardens at Dijon measures 130 feet in height, 40 feet in circumference near the earth, and 21 feet in circumference 40 feet above the earth. Dr. Lavallee has reason for believing that it is at least 500 years old.

FARM NOTES.

It is a sound rule, that everything should go to market as soon as it is ready to ship. This rule applies with particular force to such perishable articles as butter. It can be kept, but it requires some latitude of language to say that it is better to sell it when it is at its best than to keep it longer than thirty days, it must have a liberal allowance of salt to neutralize the effects of the buttermilk that cannot always be gotten out. The French and English markets for the highest grades of butter, require that no salt whatever be put in it. The best markets of this country are tending in the same direction. The higher the price paid for butter the less salt will be tolerated in it. Such butter is very hard to make, and must be marketed, and should be eaten within four or five days from the churn. The compensation for salt and extra salt is that more of it is consumed, and the price is generally much above that of the highest market quotations. We have heretofore described the process of making "cream butter." This is simply butter which is chilled in the churn when it is in the mustard-seed or wheat-grain condition, before it has gathered into larger masses. The buttermilk is drawn off, and the butter is washed with cold water, then it is washed with cold water, removed from the churn to a barrel or stone jar without mashing the grains, and the vessel is then filled up with strong brine. Before the first brine should be changed, as it will dissolve considerable casein and look turbid, and a second brine will probably remain clear. Making "cream butter." This is simply butter which is chilled in the churn when it is in the mustard-seed or wheat-grain condition, before it has gathered into larger masses. The buttermilk is drawn off, and the butter is washed with cold water, then it is washed with cold water, removed from the churn to a barrel or stone jar without mashing the grains, and the vessel is then filled up with strong brine. Before the first brine should be changed, as it will dissolve considerable casein and look turbid, and a second brine will probably remain clear. Making "cream butter." This is simply butter which is chilled in the churn when it is in the mustard-seed or wheat-grain condition, before it has gathered into larger masses. The buttermilk is drawn off, and the butter is washed with cold water, then it is washed with cold water, removed from the churn to a barrel or stone jar without mashing the grains, and the vessel is then filled up with strong brine. Before the first brine should be changed, as it will dissolve considerable casein and look turbid, and a second brine will probably remain clear.

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HOUSEHOLD.

AGE AND DIET.—As we increase in age, when we have spent, say, our first half century, less energy and activity remain, and less expenditure can be made. Less power to do things is possible at fifty than at thirty, still less at sixty and upwards. Less, unless, therefore, says Sir Henry Thompson, must be taken in proportion as age advances, or rather as activity diminishes, or the individual will suffer. If he continues to consume the abundant breakfasts, substantial lunches and heavy dinners, which at the summit of his power he could digest almost with impunity, he will in time certainly accumulate fat, or become acquainted with gout or rheumatism, or show signs of unhealthy deposit of some kind in some part of the body, processes which must inevitably shorten his life. He must reduce his "in-taking," because a smaller expenditure is an enforced condition of existence.

Whether onions have a soporific effect upon all persons must be determined by the use of them. The famous Mr. Frankland found them beneficial after mental fatigue, followed by sleeplessness. Onions prepared by the following method have afforded relief to many persons suffering from insomnia. To each quart of onions allow a quart of cold water with half a teaspoonful of salt. Let the onions simmer for two hours. Drain them thoroughly when cooked and let them become quite cold. Mix one tablespoonful of butter with one tablespoonful of flour, adding salt and pepper, and pour on the mixture one pint of boiling milk, stirring constantly. Put the onions in a saucepan and set them on the fire until they boil.

THE BISCUITS.—One quart of sifted flour, 1 cup of sugar or butter, one-half teaspoonful of salt, one teaspoonful of soda dissolved in the milk; mix well; then roll and beat with the rolling pin till the dough is full of blisters and cracks loudly; roll out and cut with a biscuit cutter; grease the top with butter, fold one-half over and the biscuit will not tough. Dip the fingers in milk and rub the top of each, to glaze them, bake in a quick oven.

CREAM OF CELERY SOUP.—Wash and scrape a head of celery and put in one pint of boiling salted water. When it is boiled soft mash it fine in a mortar and strain through a conical strainer. Turn this into a pint of hot milk that has been thickened by having a tablespoonful of flour wet with cold water, and add a teaspoonful of salt, a teaspoonful of onion juice (if liked), and, lastly, a tablespoonful of butter. As soon as the butter is melted give it a soup a quick and thorough stirring and serve hot. This is nutritious as well as delicate, and is much liked by epicures.

PARSNIPS ARE excellent for an entrée. Parboil six large parsnips and let them get quite cold. Cut them into gratin and grate them; beat two eggs until very light and mix with the grated parsnips, adding enough flour to give cohesiveness to the mixture; pour your hands and make into a cake the size of a pie; dip in shallow kettle and drop the balls gently in it; fry them until they are well browned on both sides. Send to the table very hot.

LEMON PICKLE.—The fruit should be small, with thick rinds. Rub them with a piece of flannel; then slit them down in quarters, but not quite through the pulp; fill each quarter with salt; hard parboil for five minutes; wash in cold water; set them upright in a jar; add a few drops of vinegar; turn them three days until they become tender in their liquor. Then make enough pickle to cover them with the juice of the lemons, Jamaica pepper and ginger; boil and skim it. When cold put it over the lemons.

THERE is not much trouble involved in placing warm plates on the table at each meal during the winter. And they are much nicer to eat from than the cold ones.

A TEASPOONFUL of lime water stirred in one-half a tumbler of cold water and swallowed directly after a hearty meal will relieve symptoms of indigestion, and the quantity to take "just forty winks" of sleep.

To remove cinders from the stove, sprinkle a common table salt on the stovetops when the stove is cold. Use plenty of it. Build a moderate fire—wood and coal—and in a day or two the cinders will all be gone.

When hanging up the family washing in cold weather, don't wait until you get out doors to shake the twist out of the clothes. That operation can be performed in