

VOTING IN ENGLAND.

The Method by Which Members of Parliament are Selected.

The polls are open on election day from 8 o'clock a. m. until 8 o'clock p. m., and the presiding officer, with his clerk or clerks, is on duty at the polling station all that time. The returning officers of the borough sit in the vestry hall at the parish church, and the sheriff in the shire hall, to receive applications from persons who may have changed their residences since the register was completed, or for some other technical reason are not allowed by the presiding officer to cast their ballots.

Shortly before 8 o'clock in the morning of election day a complete list of voters stand at the gate. There the presiding officer and his clerk bring in the ballot box, seal it up, and the package of papers. Each candidate is entitled to a reasonable number of copies of the ballot, and in the presence of these agents the seal of the ballot box is broken and the box shown to be empty.

The box is made of tin, is about a foot and a half high, and is made of a top and bottom board, with a half inch thick top and a half inch thick bottom.

In the sealed package of papers are, first a complete copy of the register of the borough; second, that portion of the register which contains the names of the electors entitled to vote in that polling district; third, a book containing the names of the candidates; fourth, a book containing fifty ballots printed on colored paper, to be handed out under the objection of the "personation agent" of either candidate. There is also a stamp with which to stamp each ballot, a corresponding number being printed on the stub which remains in the book.

Above each table where the electors write their ballots hangs a notice printed in large letters, setting forth what the voter may and may not do when seated at his table. In place of the books laid out on the table, the presiding officer and his clerks take their places, and at 8 o'clock the polls are declared open.

Not until all the questions are answered in accordance with the printed form does the presiding officer offer the voter a ballot paper. The presiding officer gives the ballot paper from the small ballot box, and writes in ink on the stub of the ballot box, immediately below the number of the ballot, which is printed on the stub.

Then he tears up the ballot paper, stamping it with his stamp, and hands it to the voter, who goes over to one of the tables. There pens, ink and blotting paper are provided. There, as he is directed by the printed notice above the table, he marks the name of the candidate for whom he is voting, blots his ballot, folds it, and returning it to the table by the railing, holds it up and drops it into the ballot box. Having done this, he makes room for the next voter.

In case any objection is made by the agents of either candidate, and the voter insists upon casting his ballot, the presiding officer gives the ballot paper from the small ballot box, and writes in ink on the stub of the ballot box, immediately below the number of the ballot, which is printed on the stub.

The polls are closed at 8 o'clock in the evening, after having been open for twelve hours. The presiding officer is expected to be present all the time; he is allowed to be absent not more than thirty minutes during the twelve hours, and for those thirty minutes he must appoint a deputy.

Immediately on the close of the polls the ballot box is sealed up, all the papers and books made into a parcel, all ballots spoiled by voters placed together and sealed up, and an account made of every piece of paper used in the polling booth during the day.

The presiding officer and his clerks, with the agents, then take the box and packages to the shire town of the county, where he swears to his returns and where the votes are counted.

Early Spring Botany.

Begin at once the study of nature in garden, field, woods and meadow. The work can not be begun too soon. Start to-day. Do not wait until to-morrow. Already the early spring flowers are peeping out, on the sunny side of a hill or near a fence. The crocus is one of the earliest flowers, the liverwort and the anemone soon follow. Among the anemone sends forth its red and white blossoms, the grayish buds. The red spathe of the skunk cabbage peeps out of the ground, and the dandelion is already beginning to get up. What a field for studying the whole vegetable kingdom, awakening from its winter sleep, presents.

As an American He Fought the Duck.

Soon after the Cubans were compelled to surrender the Virginia to Uncle Sam I landed in Havana as the agent of an American agricultural works. Fortunately for me in this case I could count on the assistance of a Spanish-speaking and, though I was born and reared in Ohio I was supposed to be an Englishman. Had I given out that I was a straight-livered Yankee the chances of being mobbed would have been great. Mix oil meal (oil process) with the bran, one pound to four or five, and when feeding put to soak the required quantity to make feed. In other words, feed out each time what you have prepared, and put to soak enough for next feed. Add to this the skim milk and kitchen slops, and nothing outside of this will beat it. Feed this during the summer and fall, and you have a frame and constitution to assimilate corn. If fed corn all summer, when the new crop comes they are partially butted with it, and it does no harm. The best food they eat is a mixture of corn, bran and skim milk. Thrift is what we want, and perfect health is the result. Push the pigs and sell young, thereby reducing the chances of loss. When there are three crops of pigs on the farm, and the plague catches them, the mortgage on the farm is not lifted.

HOW TO DISAPPOINT A BALKY HORSE.

The Pittsburgh Standard tells how a Locomotive farmer cured his horse of a balky fret by gentle means: He drove him, attached to a rack wagon, to the wood lot for a small load of wood. The animal would not pull a wheel. He did not beat him, but told him to "let him stand." He went to the lot at sunset, and asked him to draw, but he would not straighten a leg. "I made up my mind," said the farmer, "when that horse went to the barn, he would take that load of wood. I went to the barn, got blanketed, and covered the horse warm, and he stood until morning. Then he refused to draw. At noon I went down, and he was put to work again. I was some. He drew that load of wood the first time I asked him. I returned, and got another load before I fed him. I then rewarded him with a good dinner, which he eagerly devoured. I have drawn several loads since. Once he refused to draw; but as soon as he saw me start for the house, he started after me with the load. A horse becomes balky and discontented when left alone as much as a person, and I claim this method, if rightly used, is better for both horse and man than to beat the animal with a club.

A SPINKLING of weak brine every time any grass appears will easily keep it down. This may be applied as a common watering-pot. When grass comes up in the crevices of flag walks, salt in the grain may be applied to kill it.

Line a plate with a good paste and fill with ripe raspberries sweetened abundantly. Lay the upper crust on it, and bake in a hot oven. The raspberries will be cold and stiff when you lift it to cover the contents with a cup of whipped cream, sweetened with powdered sugar. Repeate the upper crust still sugar over it and send to table.

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FARM NOTES.

SEEDING DUCKS.—Clean and trust but omit the stuffing. Sprinkle the bottom of a pot with onion and a little green grass. Lay in the duck, cover with a layer of fat salt pork, and pour in a large cup of cold water. Put a light top on the pot and set where the contents will not boil in less than an hour. Slice slowly two hours and once-half hour raising the lid, then turn the ducks and leave until tender, probably for an hour more. Lift the fowls to a hot dish to keep warm, strain the gravy, thicken with browned flour, and pour, partly on the ducks, partly into a boat. An excellent method of disposing of tough fowls.

DEVILED TOMATOES.—Cut large, firm tomatoes, when you have pared them, thick with browned flour, and roll on an oyster broiler. Lay on a hot dish and pour over them a sauce made thus: Three table-spoons of oil and the same of vinegar, yolks of three eggs, a dash of salt, and a dash of cayenne. Put sugar, pepper, salt and mustard into the vinegar and beat into one-half hour of trawling. Every kind of material gives more or less sound in different colors and utters no sound in others.

THE LONDON TIMES, referring to the deep shaft being sunk near Schladbach in the Tyrol, and inquiring into the special object of obtaining reliable data concerning the rate of the earth's increased temperature toward the interior, concludes, from all that has thus far been developed, that the earth's crust cannot be more than about one-ninth of its radius. It seems that the plan pursued has been to ascertain the temperature at successive stages by means of a special thermometer, the principle of construction being that as the heat increases, the mercury will expand so as to flow over the lip of an open tube the difference of the overlying giving the rate of increase. At the depth of 1392 metres the temperature indicated 49 degrees Centigrade, or 120 degrees Fahrenheit. If the temperature increases regularly at this rate, the boiling point of water would be reached at a depth of 3000 metres, or nearly two miles, and at forty-five miles the heat would be that at which platinum melts.

A correspondent of the German Telegraph says: I have for many years been studying the habits of the Italian bee, and I have been struck by the fact that the Italian bee is more intelligent than any other bee in America, and worth at least double the value of our common native bee.

RASPBERRY PIE, WITH CRAM.—Line a plate with a good paste and fill with ripe raspberries sweetened abundantly. Lay the upper crust on it, and bake in a hot oven. The raspberries will be cold and stiff when you lift it to cover the contents with a cup of whipped cream, sweetened with powdered sugar. Repeate the upper crust still sugar over it and send to table.

SCALDED CODFISH, WITH CRESS.—Soak a pound of salted codfish six hours in tepid water, then boil it three times with the flour and butter. Mix a fork and season with pepper. Heat a cup of milk to a boil, stir into it a tablespoonful of butter rolled in a teaspoonful of flour; mix with the picked fish, and pour into a hot oven. Bake in a quick oven to a delicate brown. It is yet nicer if you add a raw egg to the mixture before cooking it.

STEAMED POTATOES.—Cook in your steamer with the skins on until they are all over. Take these off, lay the potatoes in a deep dish, press each one hard enough to break up the skin. Mix a fork and season with pepper. Heat a cup of milk to a boil, stir into it a tablespoonful of butter rolled in a teaspoonful of flour; mix with the picked fish, and pour into a hot oven. Bake in a quick oven to a delicate brown. It is yet nicer if you add a raw egg to the mixture before cooking it.

THE tomato is almost the only garden vegetable that succeeds better with the richness of soil of the garden. Too large a growth of the fruit and more liable to rot. In field culture the fertility of soil is a good crop of corn or potatoes is ample for this crop. The yield is generally good, and the fruit is of a similar soil, and the price averages higher, making it a profitable crop to grow.

CROSS-BRED FOWLS, where the parents on at least one side are pure birds, are often more valuable for some purposes than those not intermixed. They will usually excel in hardness and vigor. Every poultry raiser knows how quick-fowls left to themselves will run. Now is the time to change this by getting a rooster or setting of eggs from some pure-bred stock. At almost any reasonable price this will prove a good investment.

WHAT applies to inventions in industrial art generally applies with equal force to farmers. There is too little adept manual art on the farm—too little careful study of the possibilities of agriculture. If farmers would educate their children aright, their calling must not only be made honorable but pleasant as well. The successful farmer is no longer a drudge, but a thoughtful, reading man, who makes labor subservient to consecutive thought.

THE highly-injurious causal effect of lime is usually introduced into the eye, as frequently occurs in those engaged in building, may be entirely neutralized by the use of cold sugar-water, owing to the formation of a compound of the lime and sugar, which is without any action on the eye.

WASH Iwery well in soap and water, with a small brush to clean the carvings, and place while wet in full sun for several days, and in three days still steeping in the sun with a glass shade over, then wash again and it will be beautifully white.

As the weather becomes warmer all the vegetables should be got out of the cellar and the walls thoroughly whitened with a wash containing carbolic acid. This will dispel noxious odors, and the whitening will insure a room which is always poorly lighted.

HOUSEHOLD.

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AGRICULTURE.

A K. street girl and a young Congressman were engaged the other evening in buttering bread. The Congressman said prettily, after one of his soft speeches, "I see a flush on your cheek."

"No!" he exclaimed nervously, putting his hand to his face. "It is a hot day, isn't it?"

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100 Doses One Dollar.

W. L. DOUGLAS.

Best quality, perfectly equal to any other made in this country. Made in the U. S. A. by W. L. Douglas, 107 N. 2nd Street, Philadelphia, Pa.

NO LADY IS REALLY BEAUTIFUL Without a Clear, White Complexion.

W. M. SCOTT & CO., PHILADELPHIA, PA.

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