PARTING WITH THE FAMILY PET.

Some Pathetic Facts Concerning an Amiable and Domesticated Mountain Lion.

The other morning, while the proprietor of the approaching circus and menagerie was picking his teeth on the steps of the Russ House, a tall, sunburned, bald-headed man, with pine burrs in his clothes and a stick of sassafras in his mouth, approached and said:

"Be you the wild-animal man, mister?"

The proprietor of the circus admitted that such was the fact.

"Then," proceeded the man from the mountains, "I think I'll get you to make me an offer for a large-sized California lion I've got."

"Good specimen, eh?" asked the circus man.

"Good? Well, I should say so. Measures eleven feet from the tip of his nose to the tip of his tail. Caught him myself when a cub. Just 4 years old to-morrow."

"Hum—good appetite?"

"Appetite? Great Scott—appetite! Well, I should smile—that's just the point—that's just why I am parting with Jay—I call him Jay Gould because he takes everything in. If it wasn't for his appetite and the queer little things it makes him do, I wouldn't part with Gould for a fortune."

"Savage, eh?"

"Well, no; I don't know as I should call Jay savage exactly—sorter nibblish, though, he may be. Has a kinder habit of gnawing up things, so to speak. In fact the neighbors—I live in Bladder's Peak—have gotten to be so fussy and particular of late that I can't so much as unchain J. G. for a little fresh air without their getting grumpy about it."

"There's no pleasing some people," said the hippodromer.

"I should say not. Now, t'rinstance, 'bout three months after Jay got to be as big as a boarding-house sofa I came home one day from a picnic and found he had eaten up Aunt Maria, who had been left at home to mind the house—leastwise she was nowhere to be found; and as Jay Gould seemed sorter bulgy-like and kept coughing up hairpins and false teeth for a day or two, we kinder suspicioned the whole thing."

"Maternal aunt?" inquired the showman, thoughtfully.

"Exactly. My wife took on dreadfully at first, and wanted me to shoot Jay right off. But I told her that he had probably suffered a good deal as it was, and that as most likely he'd catch rheumatism and things from the remains, we'd better call it square?"

"And did she?"

"Well, she kinder got reconciled after a while, especially as Jay seemed fond of playing with the children. One morning soon after that my wife's mother—whole family lived with me, you see—didn't come down to breakfast. As all her false hair was hanging over a chairback, and Gould crawled out from under the bed licking his chops, and with his tongue a good deal coated—mother-in-law was always talking things for the liver complaint—we saw at once it was another visitation of Providence, and that the heavy hand of affliction was again upon us."

"Looked that way, didn't it?"

"Well, as you may suppose, the old lady—that's my wife—pranced around a good deal then and got down the breech-loader right away. But just then arrived a gold medal from the S. P. C. A. Society, awarded on account of my forbearance in the Aunt Maria business, and so I got her calmed down after awhile."

"Pacified her, eh?"

"Yes; I managed to arrange a reprive for Jay somehow. You see, I was always awful fond of pets, and tender-hearted, and all that you understand. I argued that the poor animal didn't know that he was doing wrong—merciful man is merciful to his beast, etc. That smoothed things over for another month."

"What happened then?"

"Well, one day I sent Johnnie, our youngest boy, down to the store for some sugar, and he took Gould along for company. Now, whether it was because Jay was fond of sugar or not, I don't know, but he came home alone, and soon we noticed a peculiar bulge in his ribs about as big as Johnny, and we concluded that the dread archer had marked another Skidmore—my name is Skidmore—for his own. The whole family took on like mad, and Mrs. Skid, was about to shove the powder keg under Jay Gould and touch it off herself when I pointed out that it wouldn't do to desecrate our offspring's tomb in that way. So I just had the burial service read over the lion and tied crape around his neck for thirty days. How does that strike you?"

"After that you kept the animal chained?"

"Well, no. The fact is I set out to get a chain several times, but one thing and another prevented, until one day last week I actually missed the old lady herself. I looked around for her a couple of days, when somehow, of a sudden, I sorter cottoned to where she was. I gave Gould about a half a pound of emetic right away, but all we could get out of him was a pair of high-heeled shoes and a chest protector. It was too late—too late. We put the shoes and things in a coffin and had Jay led behind the hearse to the cemetery. Wanted to have as much of the corpse present as possible—don't you see? We had the animal all decorated with flowers and things, as fine as you please. Folks said it was the touchingest thing that ever took place in them parts;" and the bereaved husband sighed heavily.

"Don't wonder you want to sell the beast," remarked the menagerie man, after a pause.

"Well, I sorter do and sorter don't," said Mr. Skidmore, abstractedly. "There's so many memories and things clustering around J. G.—seems kinder like parting with one's family burying-lot, as it were. On the other hand, though, now that the old lady is gone, I sorter feel as if the old insect had—well, had outlived his usefulness, so to speak. So, suppose I just have this box hauled around to your show, after the performance this afternoon, and see if we can't strike a bargain."

"All right," said the manager. "I'm going up Salt Lake way after awhile, and perhaps I can work him off for big money to some of the Mormon Elders."

"There's a mint of money in him as a family pet," said the other, earnestly, and after striking the circus proprietor for a season dead-head the widower shouldered his umbrella and drifted sadly down street.

Crucibles have heretofore been examined inside for flaws by means of a gas jet inserted into them. The flame and fumes have been an objection, and the electric light is now used instead of the gas.

J. C. Henry, of San Diego, Cal., through the columns of the *Scientific American*, suggests a novel means of testing the condition of horses' feet. Take a battery or magneto machine, one that gives a light current, say such as can only be felt with moist hands. Attach one terminal to the animal's bit, the other to the shoe. If the horse suffers from the shoe or nails he will squirm under the test. If there be no irritation it will pay no attention to it. A little electrical science in the blacksmith shops would locate much suffering.

Fiberite is a new insulating material made from wood pulp, and is being used for storage cells and by various electrical concerns. It is said to give satisfaction.

RARE OLD COINS.

The Remarkable Collection of a Chicago Numismatist.

"Here," said Mr. George F. Avery, "are four silver dollars. The date of one is 1795. The first silver dollar of the United States government had only been issued the year before. This is dated 1796 and this 1799, and here's one dated 1801.

"If that date were 1804," said Mr. Avery, "the coin would be worth $2,000 or more. And here is a Queen Anne farthing."

There was a time when farthings of Queen Hnne were among the rarest of coins. It was the general belief that in the reign of Queen Anne there were but three farthings coined, and that in the coinage of the third farthing the die broke. One of these were preserved in the king's museum as a great curiosity; the second was in the British museum; the third fell into the hands of an Irish gentleman named Mahar. There are some English coins which fetch high prices. A gold penny of Henry III sold in 1859 for $650; a quarter florin of Edward III for $710; a crown piece of Henry VIII for $700. Probably the largest price ever paid for an English coin was $5 piece presented by King Charles I on the scaffold to Bishop Juxon, bearing the motto, "Florent concordia regna." It was a "pattern piece," never published. The British museum having refused it for $400, it passed into the hands of a Mr. Cobb, at whose sale it was bought for $1,000 for Longmans, the London publishers.

"What do you think of this coin?" asks Mr. Avery.

It is an old coin, bearing a Greek character the name of Lysimachus. If it is genuine it is about as ancient as a coin can be. There is hardly anything known to numismatists before the silver coins of Alexander I, the king of Macedon, whose reign extended to the year 454 B. C., and Lysimachus, king of Thrace, was one of the inheritors of the empire of Alexander the Great. His are almost the first coins on which the regal portrait appears. In Lord Northwick's collection a tetradrachm of Lysimachus sold for $750.

RARE OLD ROMAN PIECES.

"And here," says Mr. Avery, "are three Roman pieces; one of Julius Cæsar, one of Augustus, and one of Agrippa."

There is no reason to doubt the authenticity of Mr. Avery's specimens. Concerning other Roman coins which he has he is more than doubtful.

And from these specimens of ancient coins Mr. Avery passes to his modest collection. Every country is represented. The United States, as in honor bound, stands first. Here is a half dime of 1792. It has upon its obverse a female bust emblematic of Liberty. This is supposed to represent Martha Washington. The coin is said to have been struck from Washington's private plate. It was not generally circulated. Here is a half eagle of 1801. This is exactly similar to the half eagle of 1801, which has entirely disappeared. It was in 1801 that the Bey of Tripoli declared war against the United States. Ships of Algiers, Tunis, Tripoli and Morocco captured American vessels and reduced their crews and passengers to slavery. Capt. Bainbridge was sent to the Mediterranean to protect American commerce. His pursuer was provided with all the half eagles of that year's coinage. They were never seen again. So, at least, runs the legend.

The dollars of 1836 and 1838 are both rare. The former has twenty-six stars in the field, the twenty-sixth being Michigan, which was then applying for admission into the Union. The latter is a "pattern" piece, and circulated mostly among members of congress. The nickel cent of 1856 sells at a high premium. "In God We Trust" first appears on a bronze two cent piece in 1866.

"And this," says Mr. Avery, "is a curious half dollar. The liberty cap is on one side, the eagle with the words 'Half dol.' upon the other. The mint offered me $10 for it. It is unique.

"That is a 'Benton Mint Drop' as they were called. This is a Franklin penny, with the motto 'A Penny Saved Is a Penny Earned.' The other is a Jackson Penny marked 'Roman Firmness'; 'the Constitution as I understand it,' and 'I take the responsibility.'"

UNCOINED SYMBOLS OF VALUE.

In an adjoining bag lie various uncoined symbols of value. Here are the silver lumps, bullet shaped, called "tekal" current in Siam; and the white cowrie shells used in Africa; and the rings of gold and silver which are common currency of Nubia; and the pieces of iron, named "Hashbash," like semi-circular knives, used in Kordofan," and bits of coarse cotton, called "Fredgat," which are equivalent to sixty pieces of "hashhash" and the beads and blocks of salt used in Abyssinia; and the fish hook money, made of pieces of silver wire, still current in China.

"Don't overlook this tenpenny bank token," says Mr. Avery. "It is Irish."

The Irish coins mostly resemble the English. Those of Henry VIII have the arms of England and the Irish harp crowned between the initials of Henry and his queens. Then comes the Ormonde money, having its weight stamped in Irish numerals. But the most remarkable Irish coins are the pieces named "gun money," struck out of cannon melted down by James II before the struggle for his forfeited throne. There is also a crown in white metal with the king on horseback. This last is scarce, but specimens of the "gun money" are common.

"Here," continues Mr. Avery, "is a specimen of the "constitutional currency" of France. It is a sou of 1792, showing the head of Louis XVI, with the inscription "La loi, le roi, la nation."

It is of bell metal, made during the Revolution from the bells of demolished churches. It jingles out of the bag with a five france piece of "Napoleon, Empereur" and "Dieu protege la France" on the edge; and a piece of five lire marked "Napoleone imperatore ere," with "Dio protege l' Italia" on the edge. The Italian coins show the Conqueror in the flush of his conquests; the French coin brings him under the shadow of Waterloo. In the one he is serene and proud; in the other his face is full of care.

Severe Press Laws in Bavaria.

The other day a Bavarian newspaper announced that a decoration had been conferred upon Count von Holnstein, who was master of the horse to the late King, and after the paragraph there was a mark of surprise. The authorities forthwith seized the paper, and the luckless editor and proprietor have been prosecuted for insulting the Prince Regent Luitpold and holding him up to the hatred and ridicule of the public.

A NATIVE forage plant, called "spiked clover", is attracting attention in California. It grows in great profusion on low lands by the streams in Humboldt county, attaining sometimes the height of twelve feet. The plant puts out white blossoms on slender spikes and resembles the clover leaf in formation. It is eaten with avidity by horses and cattle.

FARM NOTES.

WINTER PROTECTION OF FRUIT TREES.—When mice and rabbits are abundant they are far more destructive to apple trees than the borers. If snows fall to a considerable depth in winter, rabbits readily travel over the surface and are enabled to reach the bark on the stems several feet above the roots, and from this point downward as the snow settles. But mice work under the snow, and usually at about the same place where the borers are found; consequently tar-paper wrappings will answer the double purpose of keeping out the borers and prevent the attacks of mice. It is well known that rabbits dislike the taste and smell of animal matter, such as grease, blood and meat, and for this reason smearing the stems of apple trees with lard, blood or stale fat pork has often been recommended and extensively employed to prevent the attacks of these pests. On the other hand mice are attracted by such applications, and while eating the grease or blood from the trees they are very likely to get a taste of the sweet bark underneath and continue their depredations so long as the snow protects them from observation. To prevent the attacks of rabbits, the stems of young trees should be wrapped with the bark, or strong paper from the ground up to the lower branches, and these wrapping should be left on until the following spring. Then remove them and lay aside for use when they shall be needed again, provided the materials used for this purpose are of a durable nature. The thinnest kind of tarred roofing paper is an excellent material for wrapping the stems of trees to protect them against the attacks of borers, mice and rabbits, and is cheap and durable.

WINTER COW FEEDING.—The German formula for a daily winter ration for a cow giving milk is twenty-four pounds of dry organic food, of which fifteen pounds should be digestible, containing of nitrogenous matter two and one-half pounds, and carbonaceous 12½ pounds, or the nitrogenous to the carbonaceous as one to five. They tell us that they may feed with profit hay, fodder corn, corn stalks, straw, corn, oats, barley, wheat, bran, shorts, beets, carrots, potatoes, in fact, everything that grows on a farm; but they should be so combined in feeding as to contain the desired amount of digestible nutriments in nearly the proportion named. Thirty pounds of timothy hay, which is about the amount that a cow is supposed to eat, when fed alone, contains eleven to twelve pounds of digestible food, of which one and one-fourth pounds will be nitrogenous and ten pounds carbonaceous. So hay alone will not furnish a full milk ration. It is claimed by a newspaper correspondent, who visited the Darlington farm where 250 cows are kept for butter, that their daily rations were eight pounds corn meal, eight pounds bran, and eight pounds of cut hay mixed and fed together. This would very nearly correspond to the German ration, but a cheaper ration, and one equally well balanced, was used by Prof. Henry in some experiments last winter. It consists of sixteen pounds hay, seven pounds wheat bran and five pounds of corn-meal.

VALUE OF CORN FODDER TO THE DAIRYMAN.—Of course no more can be in the silo than is put in, and analyses of ensilage so far show that there is little, if any, gain in the digestive value of food from siloing. The feeding experiments and analyses made at the New Jersey, Wisconsin, and other agricultural experiment stations show that siloing, very slightly, if at all, increases the palatability or actual value of corn fodder as food. If equal quantities of corn fodder are taken and one well cured and the other siloed, they are equally well eaten by cattle and the products are of substantially the same value. Hence the popularity of the silo and of siloing largely rests on the more economical preservation of the fodder; and the degree of that popularity shows plainly that our methods of dry curing corn fodder were so wasteful that we realized only a fraction of its value. Prof. Henry has found by actual trials that a good Wisconsin yield of fodder from one acre (12,250 pounds) with 3,750 pounds of bran and 2,250 pounds of corn meal will make 500 pounds of butter, with cows capable of making 250 pounds of butter per year. The prices of meal, bran and butter will vary with the locality, but in few cases will they be such that a computation on the basis of the above statements will not show that the fodder has a surprising value. If the silo has shown us the real value of corn fodder, the study and money put in silos and siloing have been well spent, and the information gained worth its cost.

THE TOMATO EGG-PLANT.—This plant has the general appearance of a common egg-plant, while its fruit, when ripe, resembles a medium sized, ribbed tomato. Its skin is very glossy and bright red, much like that of a Cayenne pepper. The history of the plant, so far as we could learn, is that the year before last a single specimen of it came up among a large number of Black Pelt egg-plants, growing in Southern New Jersey. The specimen from which our illustration (representing the fruits and leaves one-third natural size) was drawn, was raised from seeds of this original plant. The flesh of the fruit is very solid and dry, apparently unfit for use, but as a curiosity and ornament the plant is worthy of a trial by those in search of unusual novelties. The cultivation of the plant is the same as that of the common egg-plant.

SEEDS.—Overhaul the store on hand and throw away all of doubtful vitality. There are but few seeds that are not good at the end of two years, while the average are good at the end of four or five, and squashes, melons, and all of that family, last almost indefinitely. Onions, parsnips and carrots are the seeds which growers are most particular about. Those who supply the market with crops should put their dependence on varieties known to be marketable, and not risk novelties until a trial has proved their value.

MORE FEED FOR HEAVIER SWINE.—Taking the amount of food required to make a pound of gain on swine weighing thirty-five pounds, 3.3 per cent more food is required by swine weighing seventy pounds, 14 per cent more by swine weighing 125 pounds, 19 per cent more by swine weighing 175 pounds, 22 per cent more by swine weighing 220 pounds, 55 per cent more by swine weighing 270 pounds, and 84 per cent more by swine weighing 325 pounds.

A Norwegian engineer, Herr Th. Thorbjornsen, of Kragero, has constructed an apparatus for discovering leaks in ships. The apparatus is very simple, consisting of a closed furnace, which is placed on the deck of the vessel, and in which smoke is produced by burning straw or bramble. The hatches having been closed the smoke is forced into the hole by means of a blower and a tube, and in the course of half an hour or an hour the smoke will escape through any leaks there may be in the vessel's sides or bottom. Of course the vessel must be in the dry dock.

Virtue is like a precious stone, best plain set.

HOUSEHOLD.

"WHAT SHALL WE HAVE FOR BREAKFAST?"—Let the chief breakfast dishes be of a kind, and cooked in such a manner as to be easily digested.

When eggs are plentiful, omelettes afford a pleasant fare, and are, when properly made, easy of assimilation; but we incline to the opinion that the making of an omelette is just one of those things that can only be learned by practice, and a badly made omelette is an abomination.

Those who have grasped the method may find the following recipes of service:

Italian Omelette. Mix a tablespoonful of cooked macaroni, cut into half inch lengths, with an equal bulk of grated cheese and a dessertspoonful or so of tomato conserve, add a grate of nutmeg and a suspicion of cayenne pepper, then stir the whole in a stewpan until hot. Put the mixture into the centre of a medium sized omelette, just before folding, and serve at once.

Indian Omelette. A tablespoonful of rice, previously boiled and drained, is to be added to a teaspoonful or less of curry paste that has been liquefied by a small quantity of cream. Heat as above directed and serve in the omelette in the same way.

Watercress and other herbs are frequently put into the omelette mixture before cooking.

Brown Macaroni is excellent. The common pipe macaroni is used for it. This is first boiled, then cut up and stewed in brown stock until it has absorbed the whole, when it should be spread on a flat dish and a little more stock poured over; the dish should be garnished with pieces of toast.

Fish Outlets. Few modes equal that of wrapping them in buttered paper and cooking on a gridiron, or in a hot oven, as the paper keeps in the flavor and goodness, but the time of cooking must be a little longer than for cutlets cooked minus the paper.

Gateau of Cold Meat. For this the meat must be underdone. Mince four ounces, add some chopped thyme and parsley and an onion chopped and fried brown. Season nicely, and mix with a tablespoonful of bread crumbs, and one of the stock or thick gravy. Lastly add one whole egg. Grease a small cake tin, sprinkle all over with bread crumbs, press the mixture in firmly, and cover with more crumbs, then bake in a brisk oven about twenty minutes and turn out.

Australian Salad. Take a pound of boiled mutton, cut it into pieces the size of a walnut, put aside the fat, and melt any jelly there may be; it insufficient, add a little stock. Arrange the meat in a dish with a few slices of boiled beets, and some celery and tomatoes, raw and sliced thinly. Put into a dish the yolks of two raw eggs, then add, drop by drop, a quarter of a pint of salad oil, when thick stir in the liquid jelly, after it has cooled, a tablespoonful of strong vinegar, and one of onion, or other pickle-vinegar. Season with salt, pepper, and a pinch of white sugar. Pour this over the whole. When time permits, the whites of the eggs may be put in a cup and steamed until set, then cut up and used for garnishing the salad. Those who object to oil may use a little thick cream.

Another way, and a more economical one, of making the dressing, is to use the yolk of one hard boiled egg and a boiled potato pounded with the yolk, then less cream or oil is needed.

In conclusion, we have a word to say about cereals. Oatmeal is good, but it is too heating for some constitutions, and it may often be supplanted with advantage by hominy grits. More use might be made of bread than is generally done. Dry bread can be steamed or scalded and utilized as a breakfast dish—scarcely anything better, for a change, can be advised for growing children. It need not be unsightly, if cut up into small blocks. Pour over the whole dish milk just brought to the boiling point.

SIRLOIN OF BEEF.—A piece weighing six or seven pounds will be large enough. Have as much of the bone taken out as possible. Wash clean, then roll the meat into a neat form and fasten with skewers. Sprinkle with pepper and salt, and put it into a dripping pan and place in a very hot oven. As soon as the outside is well seared over, which will imprison all the juice, the heat should be diminished a trifle and a pint of boiling water poured into the pan. Be very careful that the meat does not scorch before the water is added, as that would ruin the flavor; add more water as it boils off.

Baste occasionally until the meat is tender, which will be in about two hours. Lift from the pan, remove the skewers, and put it upon a hot platter. Skim the fat from the gravy and put in a cupful of hot water if the gravy is very rich; thicken with browned flour. Serve with horseradish sauce.

WHIPPED CREAM PIE.—Line a deep pie tin with a moderately rich crust. Bake in a quick oven, then spread it with any soft jam or jelly, and on this pour a teacupful of cream, beaten or whipped to a stiff foam, then sweeten and flavor to taste; the cream will beat more easily if very cold at first. More jelly can be spread on the top of the cream, or serve it without, as preferred.

FLAT IRONS—Should be kept dry and clean, and not allowed to stand on a hot stone when not in use. Scrape the starch from them with a knife, then rub with a bit of beeswax tied in a cloth with a string in a way that the ends of the cloth form a handle. Always keep this with the ironing things to use when ironing starched clothes.

A DISINFECTANT — may be made cheaply by dissolving a bushel of salt in a barrel of water, and with this barrel of water slack a barrel of lime. This forms a sort of chloride of lime which may be used freely in cellars, outhouses and drains.

MASHED POTATOES, BROWNED.—Fill the dish you intend to serve the potatoes in with mashed potatoes, and after smoothing the top and besprinkling with good butter put on the shelf of a hot oven till browned, and then serve.

COLD SLAW.—Shave cabbage into shreds, mix one well beaten raw egg in a half teacupful of condensed milk, add a teacupful of vinegar, and boil till it thickens. Pour this mixture over the cabbage. Sprinkle with salt. Some merely serve the shredded cabbage.

DOUGHNUTS. — One cup of sugar, three cups of flour, a piece of butter the size of an egg, one cup of milk, two eggs, one half teaspoonful of soda, one teaspoonful of mace. Mix together, roll out, cut in shape and fry in hot lard.

Steam pipes of copper are now made by electro deposition from sulphate of copper solution. The pipe is formed on an iron core in the depositing bath, and the deposited copper is pressed by a moving tool as it is deposited, so as to give a fibrous strength to the crystalline copper. After the pipe is thus formed it is subjected to hot steam, which expands the copper shell, or pipe, clears off the iron core, thus separating the two. These pipes have no joint, and are said to be very strong, tests showing that they break with strains of from twenty-seven to forty-one tons per square inch.

Whoever conquers indolence can conquer most things.

SONGS OF WORKERS.

How Labor's Burdens are Lightened by Music and Singing.

There is scarcely an occupation, certainly none that demands unity of purpose and regularity of attack, that has not, or has not had, its own peculiar kind of song or accompanying chant. The anvil, the loom, the dairy, the field, the wharf, the plantation, ay, and even the collier's dreary world, are each in themselves an incentive to some sort of music, and their laborers in all parts make for themselves, if not a pleasing recreation, at any rate a soothing monotony by crooning, or humming, or chanting, some rhythmical measure. Athenæus has preserved the Greek names of different songs as sung by various trades, but unfortunately none of the songs themselves. There was one for the corn grinders, another for wool workers, another for weavers; the reapers had their carol, the herdsmen a song composed by a Sicilian ox driver; the kneaders, the bathers, and the galley rowers had not without their chant. It is still the custom in Egypt and in Greece to carry on an immense labor by an accompaniment of music and singing; hence the story of Amphion building Thebes with his lyre. In Africa to this day the laborers do their work along at Yoorubi work to the sound of a drum.

Almost all these old Grecian trade songs have their counterpart at the present time, in some land, if not universally. The corn grinders' song is imitated on the Russian wharves, where the women sing in chorus as they crush the grain for exportation; the weavers in Ayrshire, where are still to be found the almost absolute hand looms, croon some weird Highland tune as they sit at their work; the reapers in Russia have their wheat chorus and rye chorus, and the haymakers in many countries have special songs of their own. The beautiful chansons de vendange, or vineyard songs, of the champagne district are world renowned for their harmonious gayety; these, like the wheat gatherers' chorus in Russia, are sung in procession; the men and women, each with a basket on their arm, assemble at the foot of a hill, and, stopping there, arrange themselves in a circle; one of them then bursts into a joyous song, the burthen of it is chorused; then they ascend and disperse in the vineyard and work and sing. Now and again new couplets will resound from some of the dressers.

The herdsmen's songs live to-day in the cantons of Switzerland and on the wide Mexican plains. Texas provides hog feeders with a ditty that if not poetic is certainly realistic in tone. The kneaders must have suggested the chant du boulanger of the trend eating France of to-day, and the galleys must have numberless imitators in the Venetian gondoliers, the Nile boatmen, and the Chinese trackers, whose songs have become so much a part of themselves that one never thinks of dissociating them. Dr. Johnson noted in the Highlands that the strokes of the oars were timed by the modulation of the harvest song, in which all the laborers' voices were united. They accompany every action which can be done in equal time with an appropriate strain, which has not much meaning, but its effects are regularity and cheerfulness. Like the Greek herdsmen and shepherds of old, the Scotch have their sheep farmers' songs and their herders' choruses, and even the potato workers in Ayrshire their own style of singing while they pursue their occupation. Any evening in August you may see a picturesque looking group of women weeding their homeward way and singing as they go along; the bright red kerchief they adopt as headgear, and their striped petticoats and bare feet are quite a feature in the most pastoral of all Scotland's countries.

From the cradle to the grave song is the constant companion of the Russian's life. It is the delight of both sexes and of every age. The sports of childhood, the pleasures of youth, and all the varied occupations of mature years have each their own appropriate accompaniment of song. The "Khorovod" is the choral dance with which Russian boys and girls greet the approach of spring. The "Zaplachki" or wailing songs bring relief to the grief stricken. The "Bylinas," long metrical romances sung or recited by village minstrels, supply the epic element by recording famous historic exploits; and the most prosaic of employments—loading with grain the ships lying in the wharf—add some beautiful melodies to the repertorie of Russian national song, the women who carry on the work singing in chorus the while. The vaudevilles that are so prominent a feature in the repertoire of French recreation songs to-day originated as songs of labor. There was once a fuller of Vaucluse, or the valley by the river Vire, who used to make his men sing as they spread their clothes on the bank of the river. Usually the refrains would be some incident or adventure of the day, set to a rhythmical measure; and thus from the labor of the apprentices of a fuller on the banks of the Vire we get the gay, rollicking songs that resound from every music hall and cafe in Paris.

Mill songs are especially common in Normandy, and have a character of their own. Their "couplets" are wont to consist of two lines with a refrain, and the refrain is the principal part of the song. Auvergne is famous for its bourries, and Burgundy is rich in Noels and drinking songs. The Italians have no special labor songs; they seem to enliven their working hours with snatches of national music, and in Tuscany you may hear the straw platters singing as they ply their busy fingers some of the lovely stornelli or rispetti of the country. The stornello, known as "Flower of the Pea," is a particular favorite with these straw workers. What of music's past vocation as a work inspirer? Is there not ample proof of it in the many songs of many tongues that stind out as beacons of light along the dull road of labor? What of the sailors chanties, the fresh, breezy, rolling choruses that helped to lighten Jack's manifold labors, and that the present, with its ever increasing power of steam, has made things of the past? What of the weavers' songs, that formed so much part of the daily life at the loom that they seemed almost woven into the fabric? The factory girls and the "mill hands" of ty-day sing to the whirring accompaniment of the latest machinery, not as sang those refugee handweavers of old whose own limbs were the wheels they had to set in motion, and whose own brains blended the harmonious colors together and traced the wonderful and intricate designs. Here was truly need for a work inspirer, and here was it found in song.

FLANNELS—If to be worn next the skin, will be softer and more pliable if not ironed.

A submarine boat, invented by M. Ramazoti and intended to revolutionize naval warfare, was launched at Toulon, France, recently. It is so constructed as to be able to drive beneath the keel of the largest ironclad, fastening at the same time, by means of a special apparatus, cartridges to the side of the enemy's vessel, which are exploded by means of a steel wire charged by electricity. This new engine of destruction combines all the requisite conditions of speed, steering capacity, submersion, immersions, and habitability. Reservoirs of compressed air allow renewed air for breathing. The vessel is 17 meters long between perpendiculars, and 1,80 meters beam, and is propelled by Kreb's electric machine of fifty horse-power.

'TWAS a snug retreat from the chilly winds and raw rain that made the night outside unpleasant. The portieres were drawn at just the proper angle, and they two practically had the best of the parlor situation.

"George," said she tenderly, sweetly. Do you know I think that when we are married I ought to carry the purse."

"Certainly, my dear," replied he, thoughtfully. That's what I intend, of course. And, by the way, I shall expect you to furnish the purse, also."

In a little financial matter like that it was quite easy to come to an understanding. He stood under his umbrella in less than five minutes.

IN THE SHOE STORE.—Mrs. Bascom—Young man, I want to git a good pair of shoes.

Clerk—Yes'm; what size, please?

"Well, I kin wear fours, but I guess you might try me this time on sixes and a half."

Pains and Aches

In various parts of the body, more particularly in the back, shoulders, and joints, are the unwelcome indications that rheumatism has gained a foothold, and you are "in for it" for a longer or shorter period. Rheumatism is caused by lactic acid in the blood, and is cured by Hood's Sarsaparilla, which neutralizes the acidity, and eradicates every impurity from the blood.

"I suffered from an acute attack of rhematism induced by a severe sprain of a once dislocated ankle joint. One bottle of Hood's Sarsaparilla, restored circulation, cleansed the blood and relieved the pain." L. T. Huey, Springfield, Mo.

Hood's Sarsaparilla

Sold by all druggists, $1; six for $5. Prepared only by C. I. HOOD & CO., Apothecaries, Lowell, Mass.

100 Doses One Dollar

Dr. Alexander Zoroastroff, of Belostock, emphatically recommends to military men, sportsmen, etc., a grease for boots which is said to completely prevent sore feet, and so protects pedestrians from the whole train of familiar affections caused by that minor accident. The ointment is made of four parts of lard, four parts of olive oil, and one part of caoutchouc (raw rubber), which are melted together on a slow fire. Having moistened the sole of the boot with water, the inventor warms the boot in a stove or before a fire, and then smears it over with the compound. The boot is said to become soft, pliable shining, waterproof, and even more durable.

"By the way, John," said a wife to her husband as he was leaving for the office in the morning, "I wish you would tell Mr. Stuckup to inform his wife that I won't be home this afternoon."

"Where are you going?"

"Oh, I'm not going out, but I hear that she has a sealskin sacque, and I don't want her parading it here before me. We have a prayer meeting at the church to-night, and I don't want to go there with my heart filled with hate.

"Consumption can be Cured."

DR. J. S. COMBS, Owensville, Ohio, says: "I have given *Scott's Emulsion* of Cod Liver Oil with Hypophosphites to four patients with better results than seemed possible from any remedy. All hereditary cases of Lung disease, and advanced to that stage when Coughs, pain in the chest, frequent breathing, frequent pulse, fever and emaciation. All these cases have increased in weight from 16 to 28 lbs., and are not now needing any medicine."

Happiness is like an echo, it answers to your call, but does not come.

Thousands of people have found in Hood's Sarsaparilla a positive cure for rheumatism. This medicine, by its purifying action, neutralizes the acidity of the blood, which is the cause of the disease, and also builds up and strengthens the whole body. Give it a trial.

Avoid anger and excitement; a moment's anger may prove fatal.

A Radical Cure for Epileptic Fits.

To the Editor—Please inform your readers that I have a positive remedy for the above named disease which I warrant to cure the worst cases. So strong is my faith in its virtues that I will send free a sample bottle and valuable treatise to any sufferer who will give me P. O. and Express address. Resp'y, H. G. ROOT, M. C., 183 Pearl St., New York.

All actual heroes are essential men, and all men possible heroes.

FITS: All Fits stopped free by Dr. Kline's Great Nerve Restorer. No Fits after first day's use. Marvelous cures. Treatise and $2.00 trial bottle free to Fit cases. Send to Dr. Kline, 931 Arch St., Phila., Pa.

So far as a man's knowledge extends he requires no instruction.

Nothing Cures Dropsy, Gravel, Bright's, Heart, Diabetes, Urinary, Liver Diseases, Nervousness, &c., like Cann's Kidney Cure. Office, 831 Arch St., Phila. $1 a bottle, 6 for $5. At Druggists. Cures the worst cases. Cure guaranteed. Try it.

We are saved "by the skin of our teeth" every week or two.

Rupture cure guaranteed by Dr. J. B. Mayer, 831 Arch St., Phil'a, Pa. Ease at once, no operation or delay from business, attested by thousands of cures after others fail, advice free, send for circular.

Many who are at their wit's end are not at their faith's end.

Catarrh Cured.

A clergyman, after years of suffering from that loathsome disease, Catarrh, and vainly trying every known remedy, at last found a simple combination which completely cured and saved him from death. Any sufferer from this dreadful disease sending a self-addressed stamped envelope to Prof. J. A. Lawrence, 88 Warren St., N. Y., will receive the recipe free of charge.

The beginning of all learning is ignorance.

Frazer Axle Grease.

The Frazer Axle Grease is the best and, intrinsically, the cheapest. Don't work your horses to death by the poor axle grease. Try it.

"I HAD an admirably advantageous seat in the Senate gallery while Jackson was speaking," remarked one of the Senator's kind friends, the other day.

"But I saw you away back—clear out of ear shot," protested a bystander.

"Yes, that's what I mean," was the amiable response. "I couldn't hear a word."

OLD MR. BENTLY, at the Eden Musee—Now, there's a statoo, Mariar, of one of them fellers they calls a dood. It looks like it was alive, don't it?

Old Mrs. Bently, poking it with her umbrella—It beats all how nateral like they gits 'em up.

Statue, indignantly—Aw, aw.

AN English dean, at the close of a sermon in which he warned his hearers of the speedy end of all things, asked for a liberal contribution to rebuild the tower of the church in which he was preaching.

"BLOBSON," said Dumpsey, as he met his friend on the bank steps, New Year's morning, waiting for the building to cave in, "here's a conundrum for you. Why is champagne like the brightest boy in his class?"

"Because he never gets left," ventured Blobson.

"No!" replied Dumpsey, emphatically. "Because it always goes to the head."

JONES—Do your ears freeze so easily that you have to wear ear muffs?"

Smith—No.

"Then why do you wear them?"

"To avoid hearing blamed fools say so much about the cold weather."

LINEN that has turned yellow.—Boil in a strong solution of soap and milk, then wash and dry as usual.

My Poor Back!

That "poor back" is held responsible for more than its share of the sufferings of mankind. If your dog bites a man who kicks it, do you blame the dog? On the same principle the kidneys utter their protest against nervousness, impure blood, and resulting constipation. These force them to do extraordinary work in ridding the system of the poisons which are the result of effete matter retained in the blood. Then the sufferer says the back aches; the kidneys are disabled. "Not yet;" but they will be unless the nerves are strengthened, the blood purified, and the constipation removed. These are the causes of kidney troubles, and Paine's Celery Compound removes them quickly. With its tonic, purifying, and laxative effect, it also strengthens the weak kidneys, making it almost infallible in curing all diseases of the nerves and kidneys. If your hopes of cure have not been realized, try Paine's Celery Compound; it gives perfect health to all who complain of "their poor backs." *Price $1.00.*

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WELLS, RICHARDSON & CO., Proprietors,
BURLINGTON, VERMONT.

W. L. DOUGLAS $3 SHOE FOR GENTLEMEN.

Best in the world. Examine his
$5.00 GENUINE HAND-SEWED SHOE.
$4.00 HAND-SEWED WELT SHOE.
$3.50 POLICE AND FARMERS' SHOE.
$2.50 EXTRA VALUE CALF SHOE.
$2.25 WORKINGMAN'S SHOE.
$2.00 and $1.75 BOYS' SCHOOL SHOES.
All made in Congress, Button and Lace.

W. L. DOUGLAS $3 SHOE FOR LADIES.

Best Material. Best Style. Best Fitting.

CAUTION If any dealer says he has the W. L. DOUGLAS SHOES without name and price, stamped on bottom, put him down as a fraud. If not sold by your dealer, write W. L. DOUGLAS, BROCKTON, MASS.

"WHAT a quick tempered fellow Gapeleigh is!"

"Why, what has he been doing now?

"We were at dinner the other day, and Gapeleigh—who never had any use for a fork, you know—was quite in earnest in what he was pleased to call the unreasoning prejudice against the knife at table. He contended, with much warmth, that the knife was the proper thing to eat with. It was the most convenient, every way—at least, he found it so."

"Well, and what then?"

"Oh, I simply remarked that all persons were not gifted with a mouth like the mouth of a river; and, if you will believe it, Gapeleigh took it as a personal affront, and he hasn't spoken to me since. But then he's so quick tempered it's hard to get along with him, any way."

A SPOTTED DEER.—Two young ladies were examining the animals in Central Park, New York, one Sunday.

"Oh, what a beautiful spotted deer!"

The other woman bowed her head and wept.

"Why, what is the matter with you now?"

"You don't know how it hurts my feelings to have you talk about spotted deer. I once had a spotted dear."

"You had?"

"Yes; my dear was a street car conductor, and we were going to be married, but the company spotted him, and my dear had to resign his position, and ever since I have to sigh whenever I hear anybody talking about spotted deer."

AN OBLIGING ANIMAL.—Horsedealer—That's a beautiful hoss, sir, just beautiful. I wouldn't part with that hoss for the money to anyone but you.

Inexperienced buyer — But there seems to be something the matter with his