FARM NOTES.

MUTTON FOR THE TABLE.—Too much of the mutton sold in our markets is so dry and tough as to be almost uneatable. Such meat is alike unsatisfactory and unprofitable to the consumer, and is dear at any price. This is particularly the case with mutton chop, which often consists of two coarse bones and a mouthful or so of moderately tender meat growing close to where the two join at a right angle, while all the rest can scarcely be masticated, and if so, gives little nourishment and is hard of digestion.

A breed of large Merinos has been grown for some years past in Western Pennsylvania and that part of Ohio bordering on it which, it is claimed, produces a fair quality of Merino wool and a good carcass or mutton. But we should not wait the slow spread of these but continue to import from England the various breeds of downs, and in much larger numbers than has heretofore been done. Instead of hundreds we should multiply these by thousands, until our country is filled with them and our markets abound with their lean, tender, juicy mutton.

I wish every American housekeeper could have a taste of a well-cooked English chop, for after that I think he would do his best to promote the production of them in his own country. When traveling in England it was the only meat I ordered at the hotels, for I liked it much better than beef, the latter not excelling our own, as English mutton does.

WORKING BUTTER LOST WORK.—A farmer's wife, in the *Western Farmer*, says that she can make a hundred pounds of butter a week easier and better than she could make twenty pounds fifteen years ago. The has not worked a pound of butter over in two years. Her process is as follows: Have your milk brought in and strained into cans as soon as milked. Submerge them in a tank of water; if you have no ice, let them stand twenty-four hours, run off your milk and keep the cream in a cool place until you have enough to churn. Then place it where it will be at least sixty-four or sixty-five degrees to sour. Do not churn above sixty-four degrees, or the grains of butter will be too large, causing white spots. Draw off what buttermilk you want to use, throw in a handful of salt and a pail of water, turn a few times, and draw off; then wash again. We give two thorough washings that way with two pailfuls of water, and a little salt each time; the last time clean as dry as possible. Add salt at the rate of one and one-quarter ounces to a pound of butter, turning a few times, to be sure that it is thoroughly worked through the butter. Let it stand in the churn one hour, draw off the extra brine, and turn the churn carefully until it is gathered into balls. Pack tightly in jars or tubs, filling a little more than full, cutting off with a string dipped in brine. Butter made in this way, shipped fresh, will bring the highest market price, and is a pleasure to make. Thoroughly scald both churn and packer, then soak in cold water.

TERMS USED IN GARDENING.—Young people, especially those in rural life, should familiarize themselves with the terms used in garden and farm operations, and understand their meaning. A little study and attention will enable any one to do this. For example, a seedling plant is so named to distinguish it from such as have been grafted, budded, inarched, raised from suckers, or cuttings. A seed-bed is a space devoted to seed only—in smaller lots, seed pan, box, and the like, for the same reason. Seed may be sown in rows, or broadcast; if by the former process, drilling-machines are useful. There are also broadcast machines for sowing grass seed, and horse and hand-machines for drilling. A seedling is said to be pricked off when transplanted in its young or seedling state. *Race* is used when a variety reproduces itself more or less uniformly from seed.

FACTS FOR FRUIT GROWERS.—One who talks like an expert cultivator declares that a big pile of manure is the fruit-grower's bank. He adds that to raise strawberries successfully the ground must have rested the year previously as a Summer fallow. Currants will bear fruit for twenty-five years, and not lose their vigor. An established home market is worth five foreign ones. Three or four varieties of grapes are better than a large number. Grapes do not pay as well as strawberries, but they pay 200 per cent. better than common farm crops. To succeed, a man must know his trade, be vigilant and honest, and not expect to get rich all at once.

GREENHOUSE AND WINDOW PLANTS.—Plants that are set out for the summer should not be forgotten. Water is needed. The hot sun upon the pots will bake the ball of earth, to the great injury of the roots. If former advice, to make any repairs to greenhouses, heating apparatus, as well as laying in needed supplies, has not been heeded, delay no longer. For window plants a light cellar makes an admirable potting shed and store room, as well as the best place to keep tender plants that are resting.

INSECTS must still have attention. If the apple-worm was not poisoned early in the season, bands around the trees will be of service to entrap the worm as it seeks a place to form its cocoon. Bands of hay, bagging, or other coarse fabric, or even heavy paper fastened around the trunk with a single tack, should be looked to every week or ten days. This, if supplemented by picking up all fallen fruit, will materially diminish the number of worms.

IT IS is suggested that the posts to which barbed wire is fastened for fencing be painted white, as they will then be better observed by cattle. Pieces of tin, painted white and fastened along the line of the wire, have also been recommended as a safeguard against injury.

THE RAKE MIGHTIER THAN THE HOE.—It may seem like a Hibernicism that a good rake is the best hoe, if the rake have long, sharp teeth and is used before the weeds get too large among cabbages, cauliflowers and other plants that need frequent working. Try the rake early and often.

COMB honey keeps best in a warm, dry room. The temperature should not go below 60 degrees, and a little warmer would be even better. Whiteness of the comb would be better preserved in a dark room. The honey will gather moisture when the temperature goes below 60 degrees.

BUDDING may be done as soon as the bark on the stock will "run" freely, and buds in the proper condition of maturity can be had.

ACCORDING to the best evidence obtainable on the subject there is more profit to the dairyman in medium and smaller cattle than in larger ones. Those who are now advocating the general-purpose cow, claim that she must be large in order to make good paying beef. For our part we cannot see why a large steer is any more profitable than a small one. Each animal sells by the pound and eats according to his size. Cuts from the carcasses of large animals cost no more in market than cuts from small ones.

APPLES.—Some of the best varieties are very showy. Care in picking, assorting and packing will pay with them, and bring ready sale, even in years of abundance.

Some Thoughts On Economy.

BY ROSE SHELYE MILLER.

A perplexed sister asks for a clear and full defining of the word "economy." In its fullest, freest sense, it is very comprehensive—a word of very broad meaning—though often woefully narrowed, and distorted in its acceptance by some who think it means merely the careful expenditure of money. I think it goes far beyond that. It is more by far, than the close calculating of finances, the watching of a good bargain, the buying of goods out of season, in order to get reduced rates, on standard articles. All of this may be right, may be economical, yet only a very small part of the meaning of the word, economy, Webster gives us no definition of that word but defines economics and economical as:

1. Pertaining to the household, domestic.

2. Relating to economy, or the management of household or pecuniary affairs, private or public; relating to internal system; adaption of means to ends, saving of waste and unnecessary expense.

3. Managing with frugality; guarding against loss or waste; prudent in expenditures; said of character or habits.

So it would seem that even Webster uses the word chiefly in relation to finance, and yet that one pregnant sentence, "guarding against waste," may mean vastly more. There is a financial economy, as well as a physical, and *vice versa*. Both are important, and the latter no less so than the former. I think, however, that economy is something that each one must define and practice for themselves. It must be adapted to the individual or aggregate household. What would be the highest economy for one, would be but sheer waste for another.

Webster says it is the adapting of means to ends, and in that concise wording lies the whole gist of the matter. The means one person or family possesses, vary very materially from those which another person or family may possess. One family may be just as worthy as another and yet be obliged to practice economy in very different ways.

One must not confound economy with niggardly expenditure. It isn't economy to go thinly clad, 'mid the biting frosts of winter, as many a victim to pulmonary disease can affirm. It is not economy to go without nourishing food, or a comfortable fire when such fire is needed. I have in my mind now a dear old soul who is so economical she has grown penurious. Pleasant to meet and converse with, and yet so careful of fire and light that one cannot keep comfortable in her rooms in cold weather, but there is something more than the mere discomfort of it. There is the danger to health, and the prospect of premature death to the inmates of such a dwelling. I must confess I cannot see the economy of turning the gas jets or the kerosene light so low that one's eyes must be strained to see in doing ordinary evening work, that many a poor woman must do. It is bad enough to work all day and through the long evening hours, without being obliged to strain one's organs of vision in so doing. Surely one's eyesight is worth more than a quart of kerosene or a small addition to the gas bill.

Another mistake many housewives make is in the matter of food. Their families "live well" as the common parlance goes. Their tables are always bountifully spread with the luxuries of the season, and yet how many housekeepers do not think of the nutritive value of food. In fact, I believe the greater majority cook more to please the palate than to nourish the body. A food that is both dainty and nourishing is one of happy combinations. Did the cook understand the physiological, and may I add it? the psychical value of food, how happy would be the family under her regime.

Sour bread has more to do with a sour temper than many have ever dreamed. Grease is an excellent thing in its place, but as a lubricator of household psychics it is a failure, *i. e.*, greasy food is the seed-germ of indigestion, and indigestion has broken more hearts than ever did that arch little being called Cupid.

We have heard of the lack of nutritive qualities of white bread, till like some other old stories the very commonness of the assertion detracts from its force yet it is a truth that in producing white flour the best part of the grain is eliminated and fed to domestic animals, while man "the noblest work of God," feeds upon the "husks." In talking of wholesome food one is apt to get an idea of sticky mush and heavy bread, but there the mistake arises. I hold (I do not stand alone in my assertion) that food may be nutritious, dainty, and yet be eaten with relish. Indeed, I think food should be eaten with relish, else it fails in one of its offices, and yet because a food is relished, is no proof that it is wholesome, one's taste may have become so vitiated that rich pastries and highly seasoned food seem preferable. If such is the case, total abstinence until a slice of brown bread and a dish of fruit can be eaten with relish, will not by any means prove fatal. There are enough different preparations of foods that are wholesome, so that even one with the most fastidious tastes may be satisfied. If one and all would discard from their table food known to be unwholesome, the good that would accrue to this nation would be incalculable. Here is a chance for economy to come in, and do good work. Nutritious food may cost as much as innutritious, but in the long run its economy will be seen, in the lessening of doctor's bills, the lengthening of life, and the peace, and happiness, and comfort of the home life, and that surely is a thing devoutedly to be desired.

The fewer the sweetmeats, the sweeter the temper. If you doubt it, my friend and have a bad temper, let me implore you to try it. Drop your pies and pastries, your white bread for the staff made of whole wheat, forego your tea and coffee and drop your beef simply as an experiment, and if you do not find it a paying one, then I shall be very much mistaken. I don't mean try for one day or one week, but for a length of time sufficient to make the experiment effective. Different economies may be practiced by different families but I hold this to be one that can be practiced advantageously by all.

M. Trouvelot has communicated the results of his recent investigations on the planet Mars to the French Academy of Sciences. Since 1875 he has been engaged in observing and mapping the configuration of this planet, which is believed to be in a more advanced stage of development than the earth. The latest of these observations are the most interesting, because the planet now presents his boreal or north polar regions to the earth, which have been less studied than the austral regions, owing to difficulties of observation due to the distance of the planet from the earth when the boreal pole is inclined toward us.

TOMATO PIE can be made by peeling and slicing green tomatoes; to this allow four tablespoonfuls of vinegar, one of butter and three and a half of sugar; flavor with nutmeg and bake very slowly with two crusts. If the tomatoes are first stewed there is then no danger of the pie being too juicy.

A NEW DEFINITION.—Teacher—"Now, my young friend, can you tell me what memory is?"

Master Tommy, after a moment's hesitation—"Please, sir, memory is what you forget with."

ABOUT THE LEFT HAND.

People Right Handed From Education and Inheritance.

Until of late years the most of the world has believed that it was a serious error to allow a child to use its left hand as much as its right one. It was Charles Reade who once said men were righthanded by habit, education, and perhaps by inheritance. It is no more natural to be right handed than left handed, except that having two hands we get in the habit of using one more than the other. Indeed, every mother will tell you how she fought against Willie or Johnny or Jennie being left handed, not that to have a left handed son or daughter is a positive disgrace, but all mechanical appliances and everything intended for the use of humanity is by common consent made right handed.

NEARER THE BEING.

Take a child when it is first able to sit alone and is neither right nor left handed. Offer it an object and the chances are ten to one it will reach for it with the left hand. Every one has noticed this. How it worries the mother, and how she struggles for months, or until the child has got into the habit of using the right hand, to prevent it from being left handed. The left hand is the more sensitive of the two; it is nearer the child, it is nearer its being, its life and action. Offer to shake hands with it and it extends the left.

"Not that hand," says the mother, "give the gentleman the other hand." And after being directed two or three times it extends the other, and the mother apologizes by saying she does not understand why it wants to give its left hand; that she is sure that none of her people or her husband's are left handed. Poor, deluded mother! And then when the little thing is put up to the table it insists upon taking its fork in its left hand to eat. Every child does it, with hardly an exception, as every mother can testify.

It is not natural to use either hand; that is to say, both hands are certainly made to use, but until they have been trained both seem useless appendages. The child will ram its fists into its mouth, its eyes, or into anything that is within reach. It does not know what its little hands are for, and it has not the least idea what to do with them. They are so many white elephants to it.

Go into a factory and watch the operators. How deftly they use their fingers, how accurate every movement. The variation of an eighth of an inch in a movement might cost them the price of a week's work, so accurate must they be, and yet they continue, their fingers flying swiftly day after day without an error. They are not using the right hand alone. The left is doing its part. Perhaps at this machine, or at that table, the office the left hand performs is more important than that of the right but it is trained as the right is trained, in the performance of the ordinary affairs of life, and it is true to its master.

The factory operator was as awkward at his work the first day he began at it as the child is in its efforts to handle material things, with the single exception that the operator knew what his hands were for, and they had been trained to respond to his will in the ordinary movements. But how long did it take him to become perfect? One year—two years. So can you train the left hand in the same length of time to perform any act accurately which can be done with the right. It is well known that persons who lose the use of the right hand entirely learn to write more beautifully with the left than they ever did with the right. This is accounted for, as stated at the beginning of this article, by the fact that the left hand or arm is more sensitive in its nature than the right, and, therefore, more accurate in precision.

Every person has certain things which they do with their left hand, and which, from never having done the same things with the right, they would be as awkward about, were they to attempt it, as they are about doing things with their left hand which they have trained their right to perform.

Nearly every one holds a garment in the left hand to put it on. Why? Well, they learned to do it that way because their mothers never taught them differently. And in putting on a garment this way—putting the right arm in first—the left hand performs all the work. It holds the garment, draws it on to the right arm, and then, while the right arm crooks and the hand comes up and catches the lapel of the coat, the "awkward" left hand goes round behind you, catches the coat, straightens it out, as it were, and proceeds to search for the place to insert itself, and, having found it, goes in and actually puts the coat on. The left hand has done it all. And now, which hand do you button with? Nine people out of ten use the left, and those who use the left cannot button with the right to save them. They never learned that way. In guarding against the use of the left hand that was one thing the mother forgot.

The man smoking uses his left hand to hold his cigar or cigarette. He will tell you the reason he does not use his right is because he has got in the habit of using his left. The fingers of the left hand of nearly every smoker are yellow with nicotine. He uses the left hand; it's simply habit. The right hand is busy with pen and pencil, and the hand is trained to perform this duty, and when it has once been trained it always performs the task, whether the right hand is engaged at something else or not.

THE PUGILIST'S BEST.

Pugilists use their left hand to protect themselves from the blows of the adversary, and probably the hardest blows ever struck in a prize ring are the "left handed" ones. "Landed one with his left" is almost as much of a chestnut in the report of a fight as "dull thud" is in a hanging report.

Delsart, famed for teaching the court children how to walk, move or sit down, and whose methods of stage fainting, falling, walking, etc., are studied by all emotional actresses, says the left arm and foot are stronger than the right.

It is an undeniable fact that left handed persons, or rather those who have trained the left hand instead of the right from infancy, are much better performers on the piano than right handed persons. One of the greatest difficulties to be overcome by the piano players in the rendition of classical music is the accurate execution of the bass—if it may be so called in such a connection—and musicians give two reasons for it; one, that the left hand is weak from inactivity, and the other, that it has lacked or does lack the education which the right hand has received.—*New York Star.*

Workers in ornamental wood now assert that yellow pine, hard finished in oil, is the rival in beauty of any wood that grows, not excepting the costliest of the hard species, it being susceptible of receiving and maintaining as high a degree of polish as any known wood, while, when impregnated with oil, it is almost indestructible. In such a condition it is impervious to even hot grease and other substances that leave an ineffaceable stain upon white pine, maple and various other woods.

Extracted honey is that which is separated from the comb by rapidly whirling the comb in a separator, thus throwing out the honey. That from poplar and buckwheat is as clear as crystal and is the only pure honey, being wholly free from bee-bread or wax. After the honey is extracted from the comb, the comb is placed back in the hives to be refilled, the object in using the comb over again being to save the bees the work of making it again, thus allowing them to gather more honey.

Somewhat Too Witty.

It's a great thing to be ready witted. I saw an instance of it recently. Over at the Union Depot, in Canal street, Chicago, they have an "information bureau," and a neat sign over the open window announces the fact. It's a very clever idea, since a great many people frequently want to know something about the town or about trains, but it is the only one in town and it strikes sophisticated folks as very queer.

I saw a very flip young fellow look at the sign recently and smile. Then he went up to the window and I knew he was going to try to be funny at the bureau man's expense. I edged up carelessly and heard him ask:

"What kind you got?"

"Kind o' what?" asked the information man.

"Kind of information," said the flip young man.

The bureau man "tumbled" in a second. He saw he had run against a joker, but he didn't show it in his manner. He just said, in a business like tone and a perfectly straight face:

"All kinds."

"Does it come with or without?"

"Both ways. Which 'll you have it?"

"Got any cut bias?"

"Plenty, and stripes down the side."

"Is it red, white and blue?"

"It is, and shot with stars; also fringed. How much'll you have?"

The humorist seemed to be disappointed in some way, for he mumbled something and sneaked away, looking crushed as a banana peel under a 200 pound man's boot. I asked the man at the window if he had many customers of this kind. He laughed and said that the travelling men usually had fun with him when they had time.

JINGLE OF THE BELLS.—Nephew—"They have many ancient customs still in vogue in Sleepytown. I watched a man as he tolled the bell at curfew, and I thought how much I should liked to have tolled that bell myself."

Uncle—"You did, eh? Well, you take my advice and you'll tell a belle nothing. I told one I'd marry her and it cost me a breach of promise suit for $20,000."

THE dam in colt should have liberal allowances of oats to supply phosphate for the coming offspring. Corn is not a bone-forming food. See that the udder is kept free of fluid, as a safeguard against garget. Bathe often after the day's work is done. See that the bowels are regular. When not at work let her have exercise, as her legs are apt to stock when standing in the stable. Attended to as we have outlined, the mare will keep in good condition and bear a better colt.

The discovery of platinum in a vein is very rare. Mr. J. A. Pond, in the *Transactions* of the New Zealand Institute, states that platinum in octahedral crystals has been found in a quartz vein in the Thames gold district.

AT THE DENTIST'S.—Assistant, learning the business—"Is there any sure way of telling whether a tooth is sound?"

Dentist—"Yes. Hit it with your hammer. If the patient knocks you down you may infer that the tooth is decayed and pull it out."

What wrought the change? This woman's face
Is ruddy with a rose's grace.
Her eye is bright,
Her heart is light,
Ah, truly 'tis a goodly sight,
A few brief months ago her cheek
Was pallid and her step was weak.
"The end is near
For her, I fear."
Sighed many a friend who held her dear.
I can tell you what wrought the change in her. She was told by a friend, who, like her, had suffered untold misery from a complication of female troules, that Dr. Pierce's Favorite Prescription would certainly cure her. This friend "knew whereof she spoke," for she had been cured by the remedy she advised her friend to use. She is enthusiastic in its praise, and tells her friends that Dr. Pierce deserves the universal gratitude of woman-kind for having given it this infallible remedy for its peculiar ailments. It is *guaranteed* to give satisfaction in every case or money refunded.

Dr. Pierce's Pellets, one a dose. Cure headache, constipation and indigestion.

JULY is the turnip month. It is easy to raise a large crop of turnips. The young plants require extra care when they first appear, but soon crowd out weeds and grass as they become large. Ruta-bagas are the best for winter storage

This is the age of wonders, and the average American citizen is no longer surprised at anything. If you want to experience that sensation, however, just write to B. F. Johnson & Co., 1009 Main St., Richmond, Va., and hear what they have got to say of the success of some of their agents. They have got the goods that sell, and any one out of employment will consult their own interests by applying to them.

Hosiery worn with low walking shoes should be the color of the shoes, usually, of course, black.

That tired feeling is entirely overcome by Hood's Sarsaparilla, which creates an appetite, renews the liver, cures headache, and gives renewed strength and vigor to the whole body. Be sure to get Hood's Sarsaparilla, which is peculiar to itself. Sold by all druggists.

A cloth mantle for children is made with a yoke, the skirt portion gathered to it, and pinked all around. It is inexpensive and picturesque.

Cann's Kidney Cure for Dropsy, Gravel, Diabetes, Bright's, Heart, Urinary or Liver Diseases, Nervousness, &c. Cure guaranteed. 831 Arch Street, Philad'a. $1 a bottle, 6 for $5, or druggist. 1000 certificates of cures. Try it.

Sand-burrs come from seed, and may easily be destroyed in one season by cutting them down as fast as they appear.

Ever since 1864 there have been women (*more each year*) who claim that there is no soap half as good, or as economical as Dobbins' Electric. There must be some truth in their claim. Try it, see how much. Your grocer has it.

The earliest lima beans should be left to dry on a few vines to be gathered for seed next year.

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.

The red raspberry sells better than the black, and brings a higher price in market.

Frazer Axle Grease.

There is no need of being imposed on if you will insist on having the Frazer Brand of Axle Grease. One greasing will last two weeks.

The total assessed valuation of the real and personal estate in New York city, for the year 1889 is $1,603,839,113.

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.

A crop of late string beans may be secured if seed is now planted.

Best, easiest to use and cheapest. Piso's Remedy for Catarrh. By druggists. 50c.

The run of a good pasture will bring the pigs into excellent condition for fattening.

If afflicted with sore eyes use Dr. Isaac Thompson's Eye-water. Druggists sell at 25c. per bottle.

Thou shalt always have joy in the evening if thou hast spent the day well.

A pocket match-safe free to smokers of "Tansill's Punch" 5c. Cigar.

Weak and Weary

Describes the condition of many people debilitated by the warm weather, by disease, or overwork. Hood's Sarsaparilla is just the medicine needed to overcome that tired feeling, to purify and quicken the sluggish blood, and restore the lost appetite. Try Hood's Sarsaparilla.

"My appetite was poor, I could not sleep, had headache a great deal, pains in my back, my bowels did not move regularly. Hood's Sarsaparilla in a short time did me so much good that I feel like a new man. My pains and aches are relieved, my appetite improved." GEORGE F. JACKSON, Roxbury Station, Conn.

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

HUMOROUS.

AN INTEMPERATE CONCLUSION.—Two ladies met in a street car the other day, when one remarked to the other that she had a bad cold, and asked her if she was doing anything for it.

"Oh, yes," she said, "I have been advised to take a good hot dose of gin——"

"Why, Mrs. ——," said her friend, "it can't be possible that you would set such an example as that in your responsible position. It would be moral suicide."

"You interrupted me," said the other coolly, "I was going to say a good hot dose of ginger tea taken every night was a sure cure for a cold."

"Oh!"

OUT OF CONDITION.—Hostess—"Miss Hightone, won't you sing for us?"

Miss Hightone, society soprano—"Really, you must excuse me to-night, I have such a cold."

Hostess—"Mr. Lowvoice, I am sure you will sing."

Mr. Lowvoice, society basso—"Pardon me, but I do not see how I can sing to-night; I haven't a cold."

QUITE RIGHT.—Mrs. Dumpsey—"For shame, Willie! You have been fighting again. Your clothes are torn and your face is scratched. Dear me, what a trial you are! I wish you were a girl—girls don't fight."

Willie Dumpsey—"Yes, ma, but do you not think it better to have a good square fight and get all the mad out of you, than to carry it around, the way the girls do, for months?"

HE EXPLAINED.—"Mr. Affable, I have looked over your expense account, said the head of the house, peering over his glasses at his traveling salesman, "and there is one item here I do not understand. It is mucilage $118. What does that mean?"

"It means," said the salesman, who had had a good week's business, and was correspondingly reckless, "it means that is where you got stuck."

MR. GRUMPY, of Hoboken—"Mary Jane!"

Miss Grumpy—"Yes, papa."

"Just ask that young man from the West if he isn't running his watch on Chicago time. It was 11 o'clock here an hour ago."

EGGS AND EGGS.—"Waiter, bring me a couple of soft boiled eggs."

Voice at next table—"The same for me. But, waiter, be sure they are fresh."

"All right." Waiter's voice in the distance—"Four soft boiled eggs; two must be fresh."

"CAN you play poker," asked a tourist of a traveling man who was occupying the same parlor car with him.

"Well," said the traveler, in a hesitating tone, "I don't exactly play. I understand a little about the game, but I will try a couple of hands with you if you like."

"No," said the stranger positively. "I've changed my mind. It hasn't been two weeks since I tackled a man who didn't think he could play."

A LOGICAL MIND.—"Oh, papa, how funny you are still alive!" said Master Tommy, aged five, running up to the bedside of his father, who had been attacked by an epidemic disease. "Why, there's Mr. Smith, next door, has just been buried, and he was took sick a whole week before you."

FIGURES LIE SOMETIMES.—Bobby—"Papa, how many feet are there in one yard?"

Papa—"A linear yard contains three, a square yard nine and and a cubic yard 27 feet."

"Can't there be more than 27 feet in any yard?"

"No."

"That's where you're off. Our barn has got ten cows in it, and each cow has four feet, which makes 40 feet."

SELDOM ENCOURAGED.—Rev. Primrose—"Your mother must take a great interest in you, my little boy. Does she always praise you when you are good?"

Little Johnny—"Naw. She never pats me on the back except when she thinks I'm choking."

"LOOK here, Pete," said a knowing darkey to his companion, "don't stan' on the railroad."

"Why, Joe?"

"Kase if de cars see that mouth of yourn, dey will tink it am de station, an' run rite in."

At the United States Assay Office are specimens of pure tin obtained by assaying rock forwarded by Professor Bailey, the geologist of Wyoming Territory. It is stated that the specimens sent average over 15 per cent. pure tin, and that vast masses of such rock are found in the Black Hills, while the "black stuff" which has long annoyed the gold miners in that region, and is found in great quantities, appears to be "stream tin," brought down from the hills by the action of the water, and assaying about 47 per cent. pure tin. These statements, if true, are of the utmost importance to the country. Deposits as rich as these are said to be, exceeding by far the ore of the Cornwall mines, would soon supply the needs of this country, and affect the price of tin the world over. The Australian mines were first discovered in 1872; last year they supplied 10,625 tons of tin, against 16,761 tons from the Straits, and 8114 tons from Banaca and Billiton, and 9300 from Cornwall. While the East Indies yield over half the world's production, which was 45,770 tons last year, the United States probably consumes more tin than any other nation. The imports during eight months ending with February were 19,813,199 pounds, or 2,475,400 pounds per month. But besides this consumption, 1105 tons per month, or 13,260 yearly, this country also imports tin and terne plates at the rate of 162,000 tons during the same eight months, or 243,000 tons yearly, and though these have only a thin coating of tin on the iron plates, a vast quantity of the more costly metal is consumed. Hence it may be estimated that this country consumes about one-third of all the tin produced in the world, and the cost now about 19 cents per pound, or $425 per ton, is at least $6,400,000 yearly, apart from the cost of the iron plates and the labor of coating. If the deposits of the metal in the Black Hills correspond in any reasonable measure with the statements of geologists, there is no reason why the production here should not be developed as rapidly as it has been in Australia, so that within ten or twelve years we may become entirely independent of other countries in this respect.

HOUSEHOLD

CARROT JAM TO IMITATE APRICOT PRESERVE.—Select young carrots, wash and scrape them clean, cut them into round pieces, put into a saucepan with sufficient water to cover them, and simmer till they are quite soft; weigh the pulp, and allow to each pound one pound of pounded sugar, the grated rind of one and the juice of two lemons, six chopped bitter almonds, two tablespoonfuls of brandy; put the pulp in a preserving pan with the sugar, and let boil for five minutes, stirring and skimming all the time; when cold add the lemon rind and juice, almonds and brandy; mix well with the jam; put into pots, cover in the usual way, and keep in a dry place.

MIXED PICKLES.—Take all kinds of vegetables, such as cauliflowers, radish-pods, French Beans, capsicums and gherkins, put them into an earthen pan, cover them with salt, and let them remain twenty-four hours, then drain them and dry on a cloth, put them in a jar with some thick slices of cucumber; pour the following mixture over them: To one gallon of vinegar put four ounces bruised ginger, two ounces whole black pepper, two ounce whole allspice, one-half ounce bruised chilies, one-half pound shallots and one-half pound bay-salt; boil these ingredients together for half an hour; before pouring it over the vegetables, mix a dessertspoonful of tumeric and one of mustard in a basin with cold vinegar, then mix with hot vinegar, and pour over the vegetables.

TO BOTTLE FRESH FRUIT WITH SUGAR.—Gather the fruit in dry weather, pick it carefully, and drop it into clean and very dry quart bottles, sprinkling over it one-quarter pound of pounded sugar to each quart; put the corks in the bottles and place them in a copper of cold water up to their necks, with hay between to prevent the bottles from knocking together; light the fire under, bring the bottles gradually to the boil, and let simmer gently till the fruit has decreased one-third. Extinguish the fire, and let the bottles remain in the water till it is quite cold, then take them out, cork, and cover the corks with sealing-wax or resin.

TOMATO SALAD.—Six tomatoes, the crisp part of one head of lettuce, half a cup of mayonnaise dressing. Peel the tomatoes without scalding, and put them on ice until they are very cold. Make the mayonnaise, and stand it on the ice until wanted. The lettuce may also be washed and dried. When ready to serve cut the tomatoes in halves. Make twelve little nests with two or three salad leaves each, arrange uniformly on the dish, place half a tomato in each nest, put a tablespoonful of mayonnaise on each tomato, and serve immediately.

BLACK CURRANT JAM.—The fruit must be gathered on a dry day; strip it from the stalks and put it into a preserving pan, allowing to each pound of fruit one gill of water; boil these together for ten minutes, then add three-quarters of a pound of loaf sugar to every pound of fruit, and boil again for half an hour, or even longer if it does not appear to set when a little is poured on the plate; keep stirring so that it may not burn; remove the scum as it rises, pour into pots, and when cool cover in the usual way.

EGG SALAD.—Boil six eggs fifteen minutes; while they are boiling make a French dressing and add to it one tablespoonful of tarragon vinegar, one tablespoonful of onion juice and one tablespoonful of finely chopped parsley. When the eggs are done remove the shells, cut into slices, and arrange them on a salad dish so that one overlaps the other; pour the dressing over while the eggs are still hot, stand away in a cold place for one or two hours, garnish with parsley, and serve.

LETTUCE SALAD.—Chop the crisp centre leaves of the head lettuce. Wash them, if necessary, and dry thoroughly and carefully with a soft towel. Break or tear the leaves into convenient pieces with a silver fork. Cover with a French dressing, turn the whole upside down to mix it well, and serve immediately. It is customary in this country to serve mayonnaise with lettuce salad, but after one has had a heavy dinner the simple French dressing is more refreshing. The following may be made and served the same as lettuce salad: Watercress, sorrel, dandelions, nasturtium blossoms, peppergrass and corn salad.

CUP CAKE.—Take one cup of butter, two of sugar, three of flour, one-half cup of sweet milk, five eggs, one teaspoon cream of tartar, one-half spoon soda. A plain cake to be baked in loaves is also made by using the above ingredients, only substituting half molasses and half sugar, and adding plenty of spice.

QUICKLY-MADE PUDDING.—Warm one pint of milk, stir in a quarter of a pound of butter, and let it cool before the other ingredients are added to it, then stir in a half pound of flour and five eggs, which should be whisked, and omit the whites of two; flavor with a little grated lemon rind, and beat the mixture well. Butter some small cups, rather more than half fill them, bake from twenty minutes to half an hour, according to the size of the pudding, and serve with fruit or custard.

SIMPLE LEMONADE is greatly improved by rubbing the peel with sugar. When made for patients recovering from fever a far more grateful drink than strong lemonade is made by using one lemon to a quart of water, with one lump of sugar rubbed on the peel, sweeten very little. This, given in teaspoonfuls when the mouth and tongue are parched, is inexpressibly refreshing.

TO POLISH NICKEL PLATING.—To polish nickel plating when it becomes dull, use jewelers' rouge and fresh lard or lard oil, applied to a piece of chamois skin. Rub the parts using as little of the mixture as possible, and wipe off with a clean, slightly oiled rag, or some cotton waste. In many cases, perhaps in most, no preparation is needed to clean or polish nickel, a simple rubbing with chamois skin or very soft cotton being all that is required.

EGG LEMONADE.—Break an egg into a tumbler, rub two lumps of sugar on the rind of a fine lemon, put the sugar into the tumbler, squeeze the lemon into it with a squeezer, and half fill the tumbler with ice broken small, fill up with water, and with a shaker shake the whole vigorously a few seconds, then grate a little nutmeg over the top. If you have no shaker, beat the egg with a fork.

An ingenious contrivance is about to be brought out by Captain Woolward, of the royal mail steamer, Don, by which it is proposed to do away with oars as a means of propelling ships' lifeboats. It consists of a handpower screw propeller, which enables the boat to be driven by any one in it though unacquainted with rowing. This, Captain Woolward points out, will obviate the chance of passengers who may get away from a stranded ship finding themselves in a boat without oars or having them without any one skilled in their use. The machinery takes up little room and seems to be both efficient and simple.

SHE TELLS HIM THE SECRET.

"Later unto Amicola
Came a pale face preacher, teaching
Peace and progress to the natives,
Wooed and won by Uanita.
She nobler to make his calling,
Whispered to him nature's secret—
Told him of the herbs so potent
For the healing and the saving."

—EXTRACT FROM POEM OF "UANITA."

An Editor's Experience.

Major Sidney Herbert, a well-known journalist in agricultural circles, writes Apr. 18th, 188[illegible]: Five years ago I wrote a letter stating that Swift's Specific had cured me of severe rheumatism. Since that time I have had no return of the rheumatic troubles, although frequently exposed in the influences that produced former attacks. Several of my friends had a similar experience, and are from the same conviction that S. S. S. brought a permanent cure. The searching power of this medicine is shown in the fact that it developed a scrofulous taint that was conspicuous in my blood over thirty years ago and has removed the last trace of it. I have recommended S. S. S. as a tonic after a severe attack of typhoid fever, which kept me in bed for three months, and am convinced that its curative and strengthening properties insured my recovery from that dangerous illness. I was in a very low condition of health.

SIDNEY HERBERT, Atlanta, Ga.

Treatise on Blood and Skin Diseases mailed free. SWIFT'S SPECIFIC COMPANY, Drawer 3, Atlanta, Ga.

CAUTION W. L. DOUGLAS' name and the price are stamped on the bottom of all shoes advertised by him before leaving his factory; this protects the wearer against high prices and inferior goods. If your shoe dealer does not keep the style or kind you want, or offers shoes without W. L. DOUGLAS' name and price stamped on them, and says they are just as good, do not be deceived thereby, but send direct to the Factory, for you can get what you want by mail, postage paid. Dealers make more profit on unknown shoes that are not warranted as worth $3 to $5. To not be tempted to buy shoes that have no reputation. Buy only those that have W. L. DOUGLAS' name and price stamped on the bottom and you are sure to get full value for your money. Over [illegible] dollars are saved annually in this country by the wearers of W. L. DOUGLAS' SHOES. Ordering by mail state whether you want Congress, Button or Lace, Coarse, Medium or Fine toe, plain or cap toe, low cap toe, and be sure to give size and width you wear. I can fit any foot that is not deformed. Shoes are made in a great variety of widths, sizes and half sizes. I guarantee a fit, promptness and perfect satisfaction or money refunded upon return of the shoes in good condition. W. L. DOUGLAS, Brockton, Mass.

W. L. DOUGLAS $3 SHOE FOR GENTLEMEN

Is a fine seamless calf shoe, with [illegible] Oak Leather Bottoms. They are [illegible] Burlington Lasts on London Co. Toes, Narrow Opt Toe and Plain French Toe Lasts, to meet [illegible] it, including half sizes and to all widths [illegible] have been paying from $4 to $6 for shoes of the quality do not do so longer. One pair will prove [illegible] long as two pairs of common shoes. [illegible] that are not warranted to fit as well and wear as well as custom shoes costing from $4 to $6.

Our claims for this shoe over all other $3 shoes advertised are:

1st. It contains better material.
2d. It is more stylish, better fitting and lasts longer.
3d. It gives better general satisfaction.
4th. It costs more money to make.
5th. It saves more money for the consumer.
6th. It is sold by more dealers than any other $3 shoe.
7th. Its great success is due to merit alone.
8th. It cannot be duplicated by any other manufacturer.
9th. It is the best in the world, and as a large demand then any other $3 shoe advertised.

$5,000 will be paid to any person who will prove the above statements to be untrue.

The Following Lines will be found to be of the same quality of excellence:

$5.00 SHOE GENUINE HAND-SEWED, which takes the place of custom made shoes that cost from $7 to $9.
$4.00 SHOE THE ORIGINAL AND ONLY HAND-SEWED WELT $4 SHOE. Equals custom-made shoes costing from $6 to $8.
$3.50 SHOE FOR POLICEMEN, Railroad Men and Letter Carriers all wear them. Smooth inside as a hand-sewed shoe. No Tacks or Wax Thread