## On Bores.

They are of use in the world—everything is, and bores give us the opportunity of acquiring the virtue of patience if we have it not already. Very few of us, unless we live in absolute solitude, but are acquainted with someone whom, as we look critically round, we dub with this appropriate but uneuphonious name. And a bore has something to do with our own temperament and mental constitution, for he is like our familiar, belonging to us and boring us, and not necessarily others. As it has been said, "everybody is lovely to somebody;" so, if we like to take a humiliating view of ourselves, we might, as we reflect on bores in general, speculate rather unpleasantly as to whether, if the "giftie" were to let us "see ourselves as others see us," we might not discover that, as everybody is probably a bore to someone else, we have perhaps small chance of not being one.

There are bores of various degrees and classes. The very accurate person is generally a great bore. Let us disclaim at once any desire to undervalue truth or depreciate accuracy; in the main, and in necessary details, truth being of importance. Of course it is. But the bore we are thinking of worries us by his desire for accuracy where it would be better dispensed with. He begins to tell us a story which interests us for its own sake, and the value of which would be in no way enhanced to us by the local colouring in the way of names, which the relater is determined we are to have. We know nothing of the people he is telling us about, and we resent his pause consequent upon some slip of memory. "I cannot remember if it was Mary or Jane who went with me on that journey. Could it have been Jane? No, Jane was at Brighton then—it was in 1866. Then it must have been Mary. It was one or other, of that I am certain." We devoutly wish his certainty would result in the story being told, and we say politely, hoping to hurry him on, "Never mind troubling about the name."

"But I must," says our accurate friend; "and if you will wait I will look up my diary"—the accurate person generally keeps one—"and tell you exactly." By the time the book is found and it is discovered that it was Mary after all, we have begun to wish the anecdote further, and when we get it ultimately it has lost its spring, or we our zest to hear it.

These bores are usually very careful about pedigree, and remember with more or less accuracy the marriages, and deaths, and dates, and all the rest of it, concerning people we do not care a straw about. We refer to some persons in the course of conversation, and our friend stops us with an enquiry as to who the uncle's grandmother of that person was. We cannot say, and he is sure he knows and has forgotten; and there we sit, as he racks his memory and tries our patience till he remembers who that maternal grandparent of the uncle of so and so was.

If he remembers. Ah! perhaps he does not; and apparently unwilling to keep us any longer from what we had to say concerning that individual, he lets us see that, as he cannot remember, we may progress. But though we are talking our best, and conscious that our conversation is going on very smooth wheels, we are equally conscious that our bore is not half listening to us. A "yes" or "no" put in with apparent eagerness but real absence of mind shows us that his thoughts are wandering. We feel ruffled, for who does not like being listened to?

Suddenly we have a moment of pleasure, for we think he is interested in our talk, as a light illumines his face and an eager look o'erspreads it. For a moment only; for quickly we discover the reason as he says, "I have just remembered—his uncle's grandmother was Jane So-and-so.

Newly-married people are often great bores. They are everything to one another, and no one else is of any account. They have the knack of making you feel out in the cold altogether, and the whole time you are thinking what bores they are, you have the pleasing reflection that you are considered Monsieur or Madame de Trop.

Their conversation is generally between themselves, and partakes of the nature of reminiscences of days we know nothing about. We cannot join, for the retrospect is one connected usually with themselves and no one else. Bored we are, and it needs all our habitual self-control to hide it.

Children are often great bores, and we feel all the more sorry for them, the fault lying generally with their parents. Who does not know the child who is allowed to be troublesome, *ad libitum*; or who is made to recite poetry to you or play her newest piece when, perhaps, you are wishing to speak to her mother.

In travelling, we all know the individual who will not be silent, and who will, when we desire to read or sleep—in any case not to talk—persist in plying us with questions, or giving us particulars of his own journey. This is not the kind of person we like to have as our neighbour at a *table d'hote*. We are not more stiff than the generality of our country people, and a little conversation in travelling is pleasant; but your persistent neighbour is not agreeable; if he were, we should not need to call him a bore.

Though by no means assuming that we are exhausting the list of this class, we must enumerate one more. That is, the individual who lends you, in spite of your protesting plea that you are busy, books and pamphlets on his own pet subject, and who puts you through your facings after a while to see whether you have read them thoroughly. "The Lost Tribes" remains impressed on our memory very strongly from the fact of a lady, whose beloved subject of interest it was, pursuing us with literature on the subject.

*A paper* chimney fifty feet high has lately been put up at Breslau. Compressed paper pulp is said to be one of the least inflammable of substances, and to make an excellent material for fire-proof doors.

A MITIGATED COMPLIMENT.—He—"You are still amiable and beautiful."

Miss Elderly—"Don't try to taffy me. I was never lovely or amiable. I was always homely and spiteful."

"Will you allow me to say that you are remarkably well preserved?"

A WARM CLIMATE.—Two tourists were ascending a high mountain, when one of them says:

"I can't go any further. I am afraid of being overcome by the heat."

Second tourist—"Don't let a little heat discourage you. Follow the example of the thermometer, which keeps on rising the hotter it gets."

WILL BURN HIS FEET.—Brown, to Jones, whom he has observed to shiver—"Don't you know, Jones, there is an old saying that if you shiver it is a sign that some one is walking over your future grave?"

Jones—"Is that so? Well, he is liable to burn his feet if he keeps at it, for I have arranged to be cremated."

MAKING TIME.—Messenger, going through Western railway train—"Want dinner at Scroggs Corners?"

Starving Passenger—"Indeed I do."

"One dollar, please."

"What do you want your pay in advance for?"

"Sometimes the train is late an' don't stop."

Pride never forgets itself.

Ignorance is the mother of all evil.

Justice nowadays is not worth what it costs.

## Salads.

AND SOMETHING ABOUT SALAD DRESSINGS.

Americans have yet much to learn from the French and Italians of the virtues of a salad. It is, at the same time, the simplest of dishes, and the one most appreciated by epicures. A salad is most appetizing, and often much more tempting than richer and more elaborate dishes. It helps out a scanty dinner wonderfully, and a meal of cold meat with a fresh, dainty salad is often more pleasing, especially in warm weather, than the most expensive soup and roast. The oil assists digestion, and renders some vegetables like cucumbers less harmful; but salads are not considered good for dyspeptics, and should be eaten in moderation by every one.

Salad-herbs have a marked effect upon the nerves. Lettuce has a juice with much the effect of opium; endive or chicory, on the other hand, is often used for coffee. So the effect of a salad may be quieting or stimulating. The old herbalists insist much upon the medical value of salad-herbs, and the most skeptical must allow that they allay the excitement produced by a constant meat diet.

Salads may be made of uncooked or cooked vegetables, or of fish, meat, and game. The vegetables suitable for salads are artichokes, asparagus, basil, boiled beet-root, cabbage, cauliflower, celery, cucumbers, dandelion leaves, endive, French beans, garlic, lettuce of all kinds, lentils, mustard, mint, onions, parsley, potatoes, radishes, shallots, sorrel, spinach, tarragon, tomatoes, and water cress. There are many other herbs growing in America which the thrifty French would throw into the salad bowl, and on the continent almost all plainly-dressed vegetables are served cold as salads. But there are certain things which must be carefully looked after. The vegetables must be in good condition, fresh and young, and, if possible, gathered late in the evening or early in the morning, and kept in a cool, damp place. The French do not wash their salads, but wipe them, leaf by leaf, with a soft, dry napkin; the English entirely neglect this necessary drying process. If withered, the salad-herbs should lie in water a few minutes, then be drained in a colander, and shaken in a napkin held by the corners until quite dry. The salad should be cut with a silver knife or torn with a silver fork, and this should be done just before it is to be served. The English dip their cresses in salt, eat them for breakfast, and think it good for the blood; but the French eat no salad without oil. Our prejudice against this product of the olive is fast dying away; we have found that fat can be introduced into the system in no more simple and digestible form, and that oil has the quality of preserving the delicate flavor of the herbs used. Sidney Smith's celebrated receipt for salad dressing urges plenty of oil. Mixtures called salad dressing may be bought of the grocer; but an epicure despises them, and cream used in the place of oil does not meet with general favor. For some salads mayonnaise dressing is best, but it is expensive and troublesome. The plainer French dressing, with its delightful mixture of oil, vinegar, salt, and pepper, is in high favor. Lemon juice is now often substituted for vinegar.

The Spanish have a proverb that it takes four people to make a good salad,—a spendthrift to throw in the oil, a miser to drop in the vinegar, a lawyer to administer the seasoning, and a madman to stir it together. A salad bowl is all-important. A wooden fork and spoon are generally used, but some people prefer those of plated silver. In former times the youngest and prettiest lady stirred the salad with her fingers, and the French still use the expression, "*Retournez la salade avec les doigts*," to indicate that a woman is yet young and beautiful.

But, beside the salad and the dressing, the garnishing is all-important. It may consist of aromatic herbs, like parsley, or some member of the much-despised onion family. Boiled beet-root cut into fancy shapes, sliced cucumbers, olives, mushrooms, sliced hard-boiled eggs, nasturtium leaves and flowers, are all used. Of course, the salad should not be entirely covered.

Lettuce and celery, with either mayonnaise or French dressing, is the ordinary winter salad,—and with a garnishing of sliced cucumbers and radishes, or mushrooms, it is delicious. Tomatoes alone, or with cucumbers, are very popular. But for all the season round, there is no better or cheaper salad than that made of cold, boiled kidney potatoes, garnished with onions and parsley. Of all cooked salads, what the French call "*salade de legumes*" stands first; it is a collection of cold vegetables. Chicken, lobster, and salmon salad are all familiar, but rather rich for ordinary every-day fare. If the dressing is made before coming to the table, it may be put in the bottom of the dish, the leaves laid upon it, and the mixing done just before serving.

A. M. TURNER.

## The Children at Home.

The days are close at hand when the doors will be closed and the children will have to amuse themselves within the walls of home. To children who love the fresh air, and have been revelling in bright sunshine during the summer this is at first very irksome. The rain which comes in early September, sometimes seems to them the beginning of winter, and nothing can be more dismal than the sudden ending of all their pleasure. When this time comes, and the days grow shorter, the mother should make it part of her duty to see to it that there is some amusement for the children indoors. It is well during the summer and early fall to carefully select and cut from the papers and magazines such stories and pictures as will amuse the children. They read but little in the summer, but are glad indeed of a store of such little stories as one can clip from the daily and weekly papers when cool evenings begin. A mother I know followed this plan with her eldest child for her amusement. The stories were placed inside some large covers of a bound magazine, when the magazine itself had been thrown aside.

When a second child reached a reading age this collection familiarly called "The Covers" became popular once more, and so highly was it prized, that when the third one came it was again the favorite. This same mother tried to interest her children in books of well known authors and sometimes succeeded, but in trying to persuade her children to read Dickens she was not so successful. This was a disappointment, and as her husband was like herself a great lover of Dickens, they planned to read aloud some of his most popular books. There was at first a reluctant consent on the part of the children, but after the first few evenings the volume was found to be open and ready when they gathered in the sitting room for the evening. One book followed another, and now the family are all ardent admirers of Dickens.

It will sometimes happen that some one member of the family is a disturbing element at such a time; perhaps is either too young to appreciate reading, or too full of life to sit still. In such a case provide something to keep the child busy—cutting pictures or pasting—stringing beads or buttons—building blockhouses—a dozen things which will serve to amuse while the reading is in progress.

See to it that there is always a bright light on the centre of a good sized table. Children will gather about a light like moths around a candle, and bring their tasks and amusements there.

On the vexed question of study at home there is much to be said, but when the teachers demand so many hours, sometimes three or four, it is time for the parent to interfere. Above all let there be no studying done for an hour before going to bed. There should be a time to rest the brain before return, and thoughts of pleasure or at least of peace, should be the last ones at night. The writer well remembers seeing a child of twelve puzzling over problems in complex fractions at half-past ten with flushed cheeks and throbbing pulse. No wonder she tossed about all night with restless dreams and was irritable the next day.

It is always well to encourage children to bring school difficulties to the parent to settle. Many an unjust punishment or an overworked brain has been brought to light in this way.

Never say "I have not time to listen." Gradually the child will cease to care to bring trouble or joy to the mother's ear if there is no sympathy, and above all things it is essential that you should be your child's confidant. Make yourself a playmate, a companion, a friend, anything for the sake of gaining that confidence which will not be shaken in after years, when the children now growing up will learn how wise was mother's advice. Teach them not to be guided by what others do or say but with their own sense of right to walk the path of duty.

## Appreciation.

A galling thing in family life is lack of appreciation. No one would admit that his work was done in the hope of praise and yet we all acknowledge the power that discriminating praise holds in itself.

The busy housekeeper who makes a study of the well being, the comfort, of every inmate of the home, sometimes spends many precious minutes in the making of a special dish or the finishing of some bit of decoration. A little admiration, an expression of appreciation would go far toward repaying her, but the effort is received in silence, or with a wonder that she should so waste her time, and the poor woman is depressed and repressed. Every one knows that criticism is not withheld from failure, if praise is from success; all through a month, the soup, fish, meat, dessert may have been perfect, and perfectly served, and no comment made, let but one of these things fail for one single time, and there will be a shower of "My dear, where did this tough beef come from?" "Mother, this undercrust is not baked." "Don't you thing mother this sauce is too floury?"

I know a family a family of girls who declare that they never know what their father thinks of them as he is always entirely recitent at home, and seems not to notice, certainly not to be interested, in any of the family works, yet when he visits his friends he says "My wife is a wonderful woman, what do you think she has done now, covered our old sofa with new stuff, and it looks tip-top, just as if the upholsterer had done it." Else it is his daughter he praises—her bread is the "best he ever eats," her energy, her management, are so superior.

By and by the wife and daughter hear of this praise in some round-about way and feel a thrill of pleasure, which great as it is would be ten times greater had the father himself spoken to them his words or sympathy and praise.

Why not cultivate something of a demonstrative disposition if we have not one "by nature?" I do not mean that we ought to be always telling our loved ones how much we love them—but it is better to do this too often rather than too seldom—and there is nothing amiss in the expression of affection. It is true "actions speak louder than words," but words have a charm of their own, and a term of endearment, a loving word sometimes lingers in the memory as a precious possession.

Especially is this true in regard to children, they seem literally a-thirst for the caresses and fond words, which fortunately they seem to incite in those who love them.

I know of one little girl, who, being slightly indisposed, was being fondled and cared for by her mother, a woman generally too busy to show her warm heart to her children.

"Mother," said the child, "I would much rather be a *little* sick than quite well."

"Why?"

"Oh because, when I am not well you take me on your lap and you look at me so sweetly, and *call me darling!*"

This poor little creature had thought herself unloved, because she missed the words of affection, and was not able to understand the love that her mother showed in her daily, hourly hard work for the little family.—*Ladie's Home Journal.*

*The* lowest and most primitive of the flowering plants have flowers fertilized by the wind. So it would appear that the first adaptations to insect visits were attained in flowers adapted for wind fertilization, and that wind-fertilized flowers, then as now, received visits from insects. In comparatively few insect-fertilized flowers is the amount of pollen required by that plant itself the sole attraction for insects; the great majority either produce a large excess of pollen or else secrete honey, even outside their flowers, in which case it does not influence fertilization, render it probable that the mere excretion of honey is beneficial and may have begun before all adaptations to insect visits. While all facts go to prove that it is of advantage for flowers to be visited by the utmost possible variety of insects, since the likelihood of cross fertilization increases with the number of visitors, yet the attraction of all kinds of insects is attended with several disadvantages; for many visitors are positively hurtful, as, for instance, voracious beetles, which may devour the reproductive elements of the flower; and each class of insects will be the less attracted the more the store of food is removed by the others, and so we find the great majority of flowers possess contrivances for more or less restricting certain insect visitors.

*The* application of electric light is one of the most wonderful. Ever since its discovery railway men and inventors have been trying to adapt it to use as a locomotive headlight. The trouble was in the oscillation of the great engine frame, which shook the carbons together. Some Ohio and Indiana men have invented a perfectly balanced lamp to hold the carbons. It has been running for thirty days on the Pan Handle Railroad, between Bradford Junction and Indianapolis, and has been a success. John F. Miller, Superintendent of that division, told me it was perfect. It is run by a little engine and dynamo placed on the side of the locomotive back of the Westinghouse brake. The engine is, of course, in constant motion, and fed direct from the boiler by an eighth of an inch tap. This invention will make traveling at night safer than in the daytime. The electric light will show an obstruction a mile away. Collisions mostly occur on curves, but the cone of light sent out from one of these headlights would pierce the darkness so far in a straight line as to be seen from any part of the curve. I am told that the Pennsylvania Railroad proposes to put it on all their engines. It is the most important invention for railroads since the Westinghouse air brake.

*A Frenchman*, Mons. W. de Fonvielle, has offered English railway companies a novel suggestion for detecting the presence of infernal machines in baggage. All baggage received should be laid flat on wooden tables supported by iron feet, but not nailed to them, when the slightest noise made by clockwork in any of the parcels would become audible if a microphone were placed on each table.

## FARM NOTES.

CHICKEN SCRATCHINGS.—Save all the bones from the table, put them in an old sheet-iron pan kept for the purpose, and brown them slightly. Then pound them on a rock with a hand-axe, or if you can afford it, buy a bone-crusher.

Bone dust should not be mixed with the chicken feed. It is too stimulating and is liable to cause enlargement of the liver in hens that are not laying. Put it where the hens can get it, and those that want it, and need it, can then eat just what they care for and no more.

Have a scratching place, and do not throw the chicken grain down on the cleanest, hardest piece of ground you can find, but among leaves, or in straw, and make the hens scratch. Prepare the scratching ground in a place that is sheltered from the wind, and let it be a permanent affair.

There is no profit in keeping mongrels in your poultry-yard where pure-bloods can be had at comparatively so small an expense. Uniform chickens are not only prettier and thus more satisfactory to care for, but they may be fed to a better advantage than can a flock which is made up of large and small.

Don't cheat yourself with the belief that once a month is often enough to clean out a chicken-house. It should be cleaned every day, or at the farthest, every three days. You might as well leave the droppings under the roosts as to throw them just outside the door. Take them to the field, or under a shed, and mix with an equal quantity of dry soil.

Don't feed corn to a laying hen in summer; you might about as well give her poison. She will not only get too fat to lay but too greasy to eat. At this time of the year, a hen that can get an occasional bug, will lay well without a single bite of solid grain, provided she be well supplied with bran and shorts mixed up with milk, twice a day, and all the bones she cares to eat.

INN-BREEDING AND INTER-BREEDING.—These terms have often been used by writers on breeding domestic animals, as synonymous; but they are really of quite a different signification. In-breeding means the mating of animals which are more or less closely related; while inter-breeding is the mating of cross-bred animals, that have no relationship with each other. For example, suppose a Shorthorn and Hereford are bred together, the offspring possesses half the blood of each. Next, suppose the same of a Sussex and a Devon, then the offspring of these two crosses bred together. This would be inter-breeding, their parents having no consanguinity of blood between them. It is a safe course to pursue; and for the attainment of special ends may at times prove quite an advantage to the cattle breeder. In-breeding, or breeding in-and-in, as it is more generally termed, is dangerous unless to a person of great experience, and who is a perfect judge of the perfection and imperfections of animals; then it may be advantageous. It is frequently followed by the unskillful with a loss of size, thrift, and constitution; and, finally, by barreuness. Fatal diseases are also to be dreaded; for suppose one parent is touched with a disease in consequence then of its consanguinity to the other, this will be likely to be intensified in the offspring; and if both parents have the same disease, it will probably be doubled or quadrupled in virulence.

A DAIRYING DOT.—It is on record that the dairy interests of the United States foot up to the enormous amount of $3,000,000,000, while the entire banking capital of the country is only about $971,000,000. The number of milch cows is 21,000,000, giving an average of 350 gallons each, annually, 7,350,000,000 gallons in a year. The value of the dairy products last year was about $5 0,000,000, being $20,000,000 more than the value of the whole wheat crop of the country.

Commenting upon the foregoing large figures a progressive and hopeful contemporary observes that if by careful breeding and feeding the product of the cows could be doubled, without materially increasing the cost of production, the increase in profits would be simply enormous, with present prices maintained. Yet such an increase is more than possible, judging from what some dairymen have accomplished.

TRUTH FOR RURALISTS. Here is a bit of gospel truth which is worthy the consideration of farmers who are tempted to extravagance, either by pride or the display of their neighbors. A farmer can live happier in his old house, out of debt, than he can in a new, fine one with a mortgage on it. A family can worship more devoutly going to church in a farm wagon, when they are not afraid of any creditor meeting them than to go in a fine carriage with a chattel mortgage on the horses, subject to be foreclosed at any time.

COMPLETE protection of choice plants exposed to the attacks of cutworms may be secured, according to Mr. A. W. Cheever, of the *New England Farmer*, by surrounding the stems with strips of folded newspaper. Last year, he says, while away from home, a dozen tomato plants set in the usual way in his garden were nearly all destroyed in two or three days. This year, of more than two dozen, set with a fence of folded newspapers around each, not one has been touched, although cut-worms are abundant in the garden.

FARMERS who object to paying large sums for choice animals should estimate the increased value due to improvement, for a single season, of the young stock. Such a calculation will show that, if the flock or herd is large, the gain of the stock will be greater than the cost of a male or any of the thoroughbred breeds. It is consequently economical to improve, and the farmer who does not do so is really extravagant, as he deprives himself of the advantages of better stock, higher prices, and larger profits, without any increase in the expenses of food and labor.

THE Emerald Gem cantaloup is one of the most delicious varieties that has been grown this season. It is of medium size, but cracks some times when ripe. The rind is dark, and it does not present an attractive appearance, though deeply ribbed and netted. But with these disadvantages against it there is no variety that equals it in flavor, while the quality of flesh is superior to any other.

ORCHARD grass will thrive well on damp locations. It is an excellent grass, but "stools," which gives it an uneven appearance in the fields. As it becomes more compact each season it soon forms an even pasture.

*Although* the headquarters of the manufacture of articles of amber and meerschaum must be considered to be Vienna, this industry, which has risen from small dimensions to normous proportions, is pretty well distributed among several of the large cities of the Austrian Empire. The amber is imported from Dantzig, and the meerschaum is brought in blocks from Asia Minor, where the meerschaum is quarried. Imitation meerschaum, introcuced into the market of late years, is made of the chips of the genuine meerschaum.

WHAT has he done? is the divine question which searches men, and transpierces every false reputation.

## HOUSEHOLD.

WHEN the tired guests arrive they are always tired, hungry or needing a bath, usually all three. If it is not very near meal time inquire if a cup of tea or coffee and a slice of toast or some cake will be agreeable; if so have it prepared without a moment's delay and sent up tastefully arranged on a small waiter; be careful to have everything as dainty and delicate as you know how to make it, remembering the stomach of a guest is not necessarily the "stomach of a cassowary." Plenty of water, both hot and cold, should be ready in the room. In damp, cool or cold weather a fire is indispensible, and a small vessel for heating water is sometimes a convenience. Most persons expecting to remain away from home any time take their own toile te paraphernalia—towels, soap, combs, etc., but a guest chamber should be supplied with some nice soap a clean bright comb and brush and plenty of clean towels. As people have preferences in the qualities of towels I always provide two handsome damask towels, smooth and glossy, one fine huckaback, one fine bleached crash, one tufted bathing towel and two square flannel wash towels, those that are used may be replaced by others of the same kind; clean towels every day. A well-bred, considerate visitor will always be careful of the fine things in the room. To make assurance doubly sure it is well to place a neatly folded night dress on the pillow. If the visitor is of the male pursuasion rather less attention is required. Men like to ferret out their own way, except when at home; there there the poor fellows can not even help themselves to a towel or a collar. Before leaving your guest, ask if anything else is required, state at what hour you dine and take supper, and at what hour your visitor would like breakfast. If you are early risers a guest should not be disturbed except by particular request.

A FAMOUS PUDDING.—Gimaud de la Reviere, one of the most learned of chefs, discourses eloquently on pastry, but the most famous of all French cooks fails to make so delicious, so delicate a pudding or pie as the celebrated Mrs. Goodfellow, half a century or more ago, of Philadelphia, where her memory, as well as her inventions, are yet fresh. Her baked lemon pudding rarely, if ever has been surpassed. Neither flour nor bread forms part of its perfection. The mixture consists only of eggs, sugar and butter, with the lemon flavoring; it cuts smoothly when baked like a firm custard. For this pudding the lemon was used, the thin yellow rind grated off upon a large lump of loaf sugar, then squeeze the juice into a saucer through a strainer to avoid the seeds. Add to this sugar half a pound of powdered white sugar into a deep earthen pan, and cut up in it half a pound of the best fresh butter, adding the juice. Stir the mixture to a light cream with a wooden spaddle. Beat in a shallow pan six eggs till they are very thick and smooth; stir them gradually into the mixture. Butter the rim of a china or white-ware dish having a broad rim, and lay around it a border of the finest puff paste made in the proportions of a pint or half a pound of fresh butter to a pint or half a pound of sifted flour. There must not be any paste inside the dish beneath the mixture. Fill the dish to the top and set it immediately into the oven. Bake for half an hour. Serve in the dish it is baked in, with fine sugar sifted over it. For a larger pudding double the ingredients.

GERMAN HONEY CAKES.—The delicious honey cakes are not often seen now-a-days, and few of the younger generation know of this good variety of cakes. Six ounces of honey and two generous tablespoonfuls of butter are to be gently warmed together. Mix lightly with six ounces of sifted flour, half a teaspoonful of grated nutmeg, with the same quantity each of grated lemon peel and carbonate of soda. Mix with the honey and butter, and let it stand over night. Roll out thinly, cut into shapes and bake in a gentle oven. All cakes that have either molasses or honey in them should bake with a slow heat. The acid in the honey is sufficient to combine with the soda, and no cream of tartar is necessary. It is the same way with molasses in combination with soda.

VEAL OLIVES.—Cut two pounds of veal into strips three inches long and two inches wide. Make a dressing of one cup of stale bread crumbs, one tablespoonful of melted butter, seasoned with salt, pepper and sweet herbs. Mix and spread on the strips of veal; roll them up and tie tightly; roll in flour and brown in boiling fat. Then put in a saucepan, pour over a pint of soup stock, thicken with a little flour and let simmer two hours. Take up, remove the string, put the olives in a dish, strain the sauce, flavor with mushroom catsup, and pour over.

PUREE OF TOMATOES.—Take a quarter peck of tomatoes, cut them up into quarters and remove from each the pips and watery substance it contains; put them into a saucepan with an onion, plenty of butter, pepper, salt, a bay leaf and some thyme; add a few spoonfuls of either stock or gravy; keep stirring on the fire until they are reduced to a pulp. Pass this through a hair sieve. Put an ounce of butter into a saucepan, and mix with it on the fire two tablespoonfuls of flour; as soon as it begins to color add the tomato pulp, a little at a time, and keep stirring on the fire until the puree thickens.

SPINACH.—Look it over carefully and wash thoroughly, holding the stem side up as you shake it about in the water. Put it in a saucepan without any water except the moisture on its leaves. Cover closely and cook for half an hour. Put it in the colander to press out all the water; return it to the saucepan to heat again. Season with butter, red pepper and salt, and serve with either sliced, hard boiled eggs or sliced lemon. Instead of butter, three tablespoonfuls of rich cream may be heated with it.

VEAL CUTLETS WITH TOMATO PUREE.—Cut from a piece of leg of veal some slices three-eighths of an inch thick, and trim them pear shape to the size of cutlets; sprinkle them both sides with pepper and salt, and lay them in a well buttered flat pan; put a buttered sheet on the top of them, and put the tin in the oven just long enough to thoroughly cook the cutlets. Dispose them on a dish in a circle round a puree of tomatoes and serve.

MORE butter is injured by keeping the cream too long before churning than in any other manner. The churning should be performed as soon as the cream is ripe, even if there is only a small quantity to churn.

*A new* direct-action tricycle has been introduced, enabling the rider to take his vehicle up steep grades without dismounting. Pressure from the foot is made to bear directly upon the main axle and so transmitted to the driving wheels on both sides, without loss, and the position of the rider is so regulated as to allow only so much weight to bear on the back wheel as will insure certainty in steering.

*The* general government owes New Jersey 73 cents, an excess paid on the state by the direct tax of 1861. The United States treasury book shows this—and with interest added the amount would be $1.76—but there is no way of paying it without an act of Congress.

*The following is from the London Electrician*: "An experiment described by M. J. Borgman has an important bearing upon the explanation of the remarkable discovery of M. Hallwachs, in which a beam of light seems to act as a conductor for an electric current. The latter experiment consisted in placing a piece of metallic gauze parallel with, but insulated from, a second sheet of metal. The first is connected with the positive, the second with the negative, pole of a battery, and in one of the leads a delicate galvanometer is placed. If, now, a beam of light be made to pass through the gauze, and to fall on the plate behind, a current is set up in the circuit, and continues to flow as long as the illumination is maintained. It has, moreover, been shown that the action is due to the ultra-violet waves. Now, M. Borgman wanted to ascertain whether or not the effect was instantaneous; that is to say, whether the commencement and the cessation of the current was or was not instantaneous with that of the illumination. M. Borgman probably reasoned that, if the beam acted in some sense as a conductor of the current, the effect must be instantaneous; while if the phenomenon resulted from some secondary action, it would probably go on increasing up to a certain point with the duration of the illumination, and it would also probably continue for a time after the light had been cut off. His method of making the test was equally simple and ingenious. The light was interrupted at rapid intervals by means of a rotating disk with holes or slits, and he placed a telephone in circuit with the battery. It is, then, obvious that, if the effect is instaneous, the telephone will produce a note corresponding in pitch to the velocity of the disk; if otherwise, there will be silence. There was silence. A make and break in any other part of the circuit could be heard, but not in the beam of light; hence we must seek for some secondary action on the surface of the plates to explain M. Hallwach's experiments."

*Ayrton & Perry's* electrical tricycle is an open-fronted machine of the ordinary pattern with the treadles and riding gear removed. The driving wheel is 44 inches in diameter, and close to it is a large spur wheel containing 248 teeth. The motor is slung from the seat platform. The armature spindle carries a spindle of 12 teeth, gearing into the spur wheel, the machine being thus speeded down 20 to 1. The battery, composed of Faure, Sellon-Volkmar cells occasionally, and sometimes of a combination of the two devices, is slung from the backbone and axle, and when fully charged contains a store of electrical energy equal to the conventional two-horse power.

QUALIFIED.—"Hello, Lamb, are you still striking it rich in Wall street?"

"No; in fact, I lost all that I had there!"

"I'm sorry for that. What are you doing now?"

"Just now I'm writing 'Tips for Speculators' for the daily press."

NOT IMPOSSIBLE.—Smith—"Do you know Miss Brown?"

Jones—"I have spoken to her, but I never met her."

"Spoken to her, but never met her? Come, come, that's impossible."

"It isn't impossible. I've spoken to her through the telephone."

"Come and take a cigar."

THE STATE SUPPLIES THEM.—Jones—"I saw Slimkins yesterday. He is doing first rate and has a new watch and chain."

Brown—"He must have gotten down to steady work."

"Yes, he has. He's in the penitentiary."


**Confidence Begot of Success.**

So confident are the manufacturers of that world-famed remedy, Dr. Pierce's Golden Medical Discovery, that it will do all that they represent, in the cure of liver, blood and lung diseases, that, after witnessing its thousands of cures for many years past, they now feel warranted in selling it (as they are doing, through druggists) under a positive guarantee of its giving satisfaction in every case, or money paid for it will be refunded. No medicine of ordinary merit would be sold under such severe conditions with profit to its proprietors, and no other medicine for the diseases for which it is recommended was ever before sold under a guarantee of a cure or no pay. In all blood taints and impurities of whatever name or nature, it is most positive in its curative effects. Pimples, blotches, eruptions and all skin and scalp diseases are radically cured by this wonderful medicine. Scrofulous disease may affect the glands, causing swellings or tumors; the bones, causing "fever sores," "white swellings" or "hip-joint disease;" or the tissues of the lungs, causing pulmonary consumption. No matter in which one of its myriad forms it crops out, or manifests itself, "Golden Medical Discovery" will cure it if used perseveringly and in time.

Its thousands of cures are the best advertisements for Dr. Sage's Catarrh Remedy.


Bulls are very treacherous. It is usually the gentle bull that injures his keeper. The older they become the more dangerous they are.


Dobbins' Electric Soap is *cheaper* for you to use, if you *follow directions*, than any other soaps would be if *given* to you, for by its use *clothes are saved*. Clothes cost more than soap. Ask your grocer for Dobbins'. Take no other.


When young chicks come out this month examine them for lice, which come from the hens to the chicks.


"It is a fact," that Hood's Sarsaparilla does cure scrofula, salt rheum, and other diseases or affections arising from impure state or low condition of the blood, overcomes that tired feeling, creates a good appetite, and gives strength to every part of the system. Try it.


Continued damp weather is very unfavorable to sheep, especially if they have no shelter.


**Frazer Axle Grease.**

The Frazer Axle Grease is the very best. A trial will prove we are right. Received first premium at North Carolina State Fair, Centennial, and Paris Exposition.


It will pay to shake off a large proportion of the fruit from trees that are overloaded.


**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. 10 0 certificates of cures. Try it


The total length of the submarine cables at present in use is given by an Austrian paper as 113,031 miles.


**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.


Washington claims to have the handsomest equipages drawn by the best horses in the United States.


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.

We are shaped and fashioned by what we love.

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


How shall a man escape the eyes of that which never setteth?


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


Love cannot enter the heart without bringing with it a train of other virtues.


Smoke the best—"Tansill's Punch" Cigar.


The innocence of the intention abates nothing of the mischief of the example.

TRAGEDY OF A WET SEASON.—"Poor Bob is pretty deuced hard up, they tell me," said young Mr. Stratner, dropping a lump of sugar into his coffee

"But you told me a while ago that Bob's father left him a large property!" exclaimed Stumpkins.

"Yes, he did leave him a large property—a very large property."

"Then how in the dickens is Bob so hard up?"

"It was a summer hotel that his father left him."

"SO, MR. HANKINSON, you are going on a tour around the world?"

"Yes, Miss Whitesmith."

"And will you promise to write to me from every country you may visit?"

"Promise? Ah, you know not how I will value the privilege. And you will really care to hear from me?"

"Yes. I am collecting the postage stamps of all countries."

A PRUDENT HELPMEET.—Wife—"I read in the paper that they are likely to have a war in Behring Sea and kill all the seals."

Husband—"Yes, the price of seal-skin sacques will be so high next winter that we must not think of buying."

"That was what I was afraid of, so I ordered two to-day before the rise in price occurred."

A TRANSPORTATION PROBLEM.—An expressman was busily loading his wagon one hot noontide, and as he piled the bundles high an assistant appeared in haste, carrying a small dog in his outstretched hands.

"Well," said the first man sharply, as he took him, "where does he go to?"

"I don't know."

"Don't know?"

"No, I don't; nor nobody don't. He has eat up his tag."

MISTRESS—"See here, Uncle Henry, there was as much as a bushel of corn left in a bag out here by the door last night. What do you think has become of it?"

Uncle Henry—"Dun know, missis, but 'spec' dem pesky hens eat it up."

Mistress, with small respect for Uncle Henry's ideas of meum and tuum—"Two-legged hens, I guess, sir!"

Uncle Henry, gravely—"Well, misses, de hens about hyah am mostly constructed on dat ar principle."

A LITTLE REASONER.—A little girl was sitting on one side of the horse car with her mother, when a man, evidently afflicted with a bunion, came in and sat down opposite her. Looking at his shoe, which he had cut to give greater comfort, the little girl said:

"Mamma, I know what made that man cut his shoe."

"Hush, deary."

"It was because his corns were sprouting, wasn't it?"

L'ENFANT TERRIBLE.—Johnny Freshly—"Say, pa, punch Mr. Green now, will you, before I have to go to bed?"

Freshly, of 'Change, who is entertaining Mr. Green, a future victim—"What do you mean, Johnny?"

"Why, I heard you tell ma this noon that we must be very agreeable to Mr. Green, because you were going to pinch him pretty soon."

SANITARY ITEM.—Mrs. A.—"You say brandy is a good remedy for colic, but I don't agree with you."

Mrs. B.—"What do you know about it?"

"A great deal. Before I had brandy in the house my husband never had colic more than once or twice a year, but as soon as I kept a supply he had colic almost every day."

A NECESSARY WEAPON.—Jersey Farmer, to ugly looking tramp—"You ain't goin' to do no harm, eh? Ain't one of the harmful sort, eh? What are ye carryin' that there big club fer, then?"

Tramp—"That's fer ter keep off musquitoes."

HIGH UP.—Hollis Holworthy—Yes, I've been looking up some of my ancestors, and——"

Miss Beacon—"I guess you found a good many of them up a tree, didn't you?"

*A couple* of reliable astronomers, Profs. Hough and Burnham of Dearborn Observatory, have been making some careful micrometrical measurements of the planet Sirius and his moon. This planet is the brightest in the whole firmament, and its distance from the earth is estimated to be 1,345,000 times greater than the distance of the sun, or about 123,75[illegible],000,000 miles. Or, to measure its distance in another way, its light, traveling at the rate of 18[illegible],000 miles per second, would be more than twenty-one years in reaching the earth. In other words still, the astronomer who turns his telescope now on that star sees it as