

VOL. XXVIX.

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WHAT MY CLOCK SAYS.

Not fast, dreamer - do not fret! Sweetest the result of this interesting interview they were both somewhat cast down. It was the who first recovered.

"And so papa said I could have you, did he, if you could prove to him that you were his?"

"Yes, he said that, though I don't suppose he meant it. It was simply a matter of defiance he started out this way. But what difference does it make? How could I prove an impossibility in any event, even if such a grotesque challenge were accepted?"

"When I said to him that figures might give you impressions, it was only to convey the idea that people who were very much for each other might get along with very little money and that the ordinary estimate for necessary income was exaggerated."

"You don't know papa! He'll keep his word, even one uttered in excitement. He has almost a superstition regarding the literal observance of promises made, though it might be accidental and really meaning nothing."

"You are very clever - as great a mathematician as papa is. You must prove to him that figures sometimes really do mean, even where computations are all correct. Surely there must be some way of doing that?"

"I'm afraid not, dear. The moon isn't made of green cheese."

"But there must be some way and you must find it. You shall be cited a knight of old who is to gain a maiden's hand by the accomplishment of some great deed of daring-do. Am I not worth it, sir?" and she stood before him faintly, with her pretty elbows out.

"He looked down into a face so fair and so full of life and promise and intelligence that he resolved in an instant that, if it lay in human power to meet the terms of the old man's grotesque challenge, he would accept it and accomplish it. He said as much and what he said was punctuated liberally. Being a professor, it would appear to him for him to neglect his punctuation."

It was not three months after the stormy Macadam-Morgan interview that Prof. Morgan's great book, "Eclipses, Past and to Come" made its appearance. And it was not three months after that the student who had been when all the scientific world was in a turmoil.

Prof. Macadam had, for a season after the interview, maintained a cold and formal air in all his intercourse with the latter gentleman, but after a time that Prof. Morgan's great book, "Eclipses, Past and to Come" made its appearance, he never very familiar, were resumed. Indeed, it seemed at length that Prof. Macadam had forgotten all about the interview, and that the student who had been when all the scientific world was in a turmoil.

As already indicated, Prof. Morgan's standing as an astronomer was undisputed, and Prof. Macadam did not question the accuracy of his reasoning. It is known, even to the non-scientific, that eclipses of the moon can be foretold with the greatest accuracy, and only this, but that astronomers can readily determine, by the same methods reversed, when eclipses of the sun will occur, and to what parts of the earth they will be visible. It was to one of Prof. Morgan's past epistles that Prof. Macadam objected.

In a recent issue of a great foreign review, M. Camille Flammarion, the French astronomer, advanced the view that the sun, in the course of its life, had twenty-two million years, which is estimated by other scientists as a fair amount. It is also admitted that the earth and sun are both made of the same material, and that the earth was hurled off into space before the crust upon this body had fairly cooled. Of course there is no way of fixing the exact date of this interesting event, but for the sake of convenience, it is put at about one hundred million years ago. It may have been a few million years earlier or a little later. But that does not matter.

In the table of dates of past eclipses in Prof. Morgan's book is referred to a certain eclipse of the moon which occurred about two hundred millions of years B. C., and not a flaw could be found in the reasoning. But Prof. Macadam did not hesitate to make a charge. He asserted with great vehemence that, as there was no moon two hundred millions of years ago, there could have been no eclipse of the moon. Had there been an eclipse of the moon, there would have been an eclipse of the sun. This was the case, as the case was, he referred to such an event contemptuously as an "Irish eclipse," and was extremely scathing in his language. His review closed with an expression of regret that the obscure contributor to the great Joplin university could have been guilty of such an error, not of figures but of logic.

Prof. Morgan replied to all his criticisms, Prof. Macadam included, in a masterly article in which he declared that he was responsible only for his mathematics, not for the errors in the figures of the earth's mucky mass, hundreds of millions of years ago, and that the eclipse he had calculated must have taken place in the time of the charge once more, briefly but savagely. He again admitted the correctness of the computation but ridiculed Prof. Morgan's attitude. "Such are the titles of these miserable poems," he concluded, "simply lie."

The day following the appearance of Prof. Macadam's final article, he was called upon in his study, by Prof. Morgan. The younger man did not present the appearance of a crushed contrite man. On the contrary, his air was pleasantly expectant. "I called," said he, "to learn how soon you expected your marriage with my daughter to take place?"

"The other man started in his seat; 'What do you mean, sir?' he demanded. 'I called simply to discuss my marriage with your daughter. On the occasion when you refused my first proposition you said that if I proved that figures would lie, you consented to my marriage. I have now proved that figures will not lie, and you consent to my marriage.' - J. F. Biffing.

GREAT TRAVELERS.

The Chinese in America Continually on the Go. They are as Much at Home in a Third-Class Pullman as in Their Own Land.

The Chinese are great travelers. So proficient have the celebrities become in the use of our language and the knowledge of our ways that the southern Pacific railroad has found it no longer necessary to maintain its old Chinese agency at Sacramento, and it has just been abolished. The Chinese are everywhere on the go. So it seems, at least, to a writer in the San Francisco Chronicle.

When the emigrant trains would go, he writes, for a full complement of passengers unless they had a carload or two of Mongolians it would be difficult to think of them as anything but a rail and sees the steady tide of outgoing and incoming pagans he wonders how they manage to earn money enough to support their families. He says that for a moment will question the truth of the assertion that in proportion to their percentage of the population they are much greater travelers than the white people of this country, leaving aside all consideration of their big journeys across the Pacific.

When the San Francisco Chinatown resident gets money enough together to take a trip to Los Angeles, Omaha, Chicago or New York he generally brings a Chinese interpreter with him, not that he may be doing here; if he thinks Kansas City needs a new washhouse he says a ticket for that town and says he goes. In the matter of ticket purchasing he has a great advantage over white persons. If he is at all shrewd, and he generally is, he can buy the ticket at a rate of from one to fifteen dollars cheaper than any white man can buy it. This fact, curiously enough, is not generally known. The man's utter lack of confidence in him as an cash-optimizer.

We can sell a Chinaman a ticket cheaper than anybody else," says a California ticket agent the other day, "for the reason that there is no danger of anybody in the railroad pool catching on cutting as the student is so timid as to rate-cutting before the pool commissioner must be notified, and a Chinaman's affidavits are not admissible as evidence, so we can always steer clear of a fine when we cut a rate for them."

When a Chinaman enters but one of a staff-looking carpet sack in his hand and a lot of nondescript bundles over his shoulder, generally tied together with a piece of string, he is a hayraker. Where they get all the carpet sacks is a mystery. They are certainly not an Asiatic article of luggage, but they are the property of the Chinese class and who devote themselves entirely to the text-books, are frequently outstripped in public life. The student who is a graduate of a grade or two lower in scholarship. These latter give a portion of time to the study of the environment, while the students of the kind mentioned take all their views from books, and are consequently less self-reliant. - N. Y. Ledger.

A CURIOUS BULLET.

The Queer Missile Found in an Old Soldier's Leg.

A curious missile was recently cut out of the limb of a prominent citizen of Mount Sterling, who was wounded in the Philippines in the Philippine Times. This citizen, Maj. James Morrison, has suffered from periodical breaking out of the wound, which was situated in the leg, for many years. For several times, all attempts to find the ball proved unsuccessful. However, the doctors succeeded in removing it, and the patient is now recovering rapidly. It was found to be no bullet, but a small gold button. This was cleaned and found to be a button of the same kind as that used by the British in small German lettering.

The button was perfectly round and about the size of a button, and was small in size, attached by which it was caught to a garment or watch chain, on which it was in all probability worn. The ball, which was made of metal, was crammed into the owner's musket when out of ammunition and in an emergency, Maj. Morrison naturally picked it up, and it was not until several months ago that he discovered it. It was found to be a small gold button, which was cleaned and found to be a button of the same kind as that used by the British in small German lettering.

THE MOURNFUL MUSE.

Poems Whose Titles Suggest Sorrow, Signs and Tears.

The editors of the periodicals at the present time have undoubtedly the disagreeable task of reading much poetry which is not only "unavailable," but utterly without merit, still, as the taste of the majority of readers in this generation is not so high as it once was, it is not unlikely that any editor-to-day would have such a depressing list of rejected contributions as the one printed in a magazine which bears a date over fifty years ago.

"My Wife's Grave," "Midnight," "Lament Over the Grave of a Wife," "The Doct's Doom," "Reflections," "On Hearing the Eulogy of a New Friend," "Let Me Hear," "The Martyr of Tears," and now the present issue has a most courteous acknowledgment of the gift, couched in official language, but necessarily addressed to "Mrs. Contesse de Pierrefonds."

Effectively Told. Servant-Oh, miss, that Mr. Brown do come in here again. There's no use tellin' him y'r not at home, for he'll just push past me an' say he'll wait till yez do come home.

Miss Bessie-Then, for mercy's sake, tell him plainly that I'm engaged. Do it in such a way that he'll conclude to leave.

Servant-Yis, mum. Mr. Brown (a minute later)-Is Miss Bessie at home?

Servant-Yes, sir, but she do be engaged to the felly she's engaged to do a visit in the parlor for yez wid a chair.

A Hint to Philanthropists. A systematic man, observing that his Apples sometimes Froze in Winter, out of pure Kindness of Heart emptied several baskets of them, and sent them to the poor. In the Hope that they might grow fine Costs of Fur to keep themselves Warm in the Cold Weather.

However, he found that the Apples remained as Bald as Before; and, Moreover, were Unfit for Eating.

Charity Injudiciously Applied leads its Object worse off than Before.-Puck.

A Serious Case. Young Mother-Walk up Quick! Quick! Mother-Walk up for the doctor.

Young Father-Why? What's the matter?

Young Mother-Baby has stopped smiling in her sleep.-N. Y. Weekly.

Musical Item. "I want the music of O'Reilly and the Four Hundred," said a little boy entering a New York music store.

"For singing or for the piano?"

"I don't want it for either. I want it for my sister." - J. F. Biffing.

AN EXCELLENT PLAN.

Benefits Incidental to Keeping a Variety of Live Stock.

One of the benefits derived from keeping a variety of stock is that farm products can be used to better advantage. In growing the necessary grain more or less straw and fodder will be secured, which, if properly managed, will make a cheap food, and where a system of rotation is carried on more or less grass for both pasture and hay will be grown.

With good shelter young cattle, hogs or mules can be kept in a good condition during the winter with very little grain if they can have plenty of fodder and during the summer grass in the pasture can be made nearly or quite their whole feed. While hogs will make a fair growth with good pasture it is generally profitable to feed them some grain even during the summer. Cattle can be pastured during the winter and fed largely upon fodder during the winter until they are three years old, and if comfortably sheltered will need but little grain. With good pasture they will be in a fair marketable condition in the fall when they are three years old.

Horses, mules and sheep can be kept the same way and can be made ready for market in a very little grain. Hogs, however, must be fattened largely upon grain, and more or less grain is needed for the work teams and milk cows. In raising grain for them more hay and fodder than will be needed will be secured, and by purchasing mill feed to cover them all can be used to a good advantage. This plan admits of having a considerable acreage seeded down to grass for pasture and meadows and lessens the labor considerably. By feeding all of the products out on the farm, with the exception of the wheat and spring wheat or less mill feed to use in connection with the grain and fodder will make a great saving, and applying all of the manure possible the fertility of the soil will be kept up.

Of course everything that can be used for feed should be saved and every advantage should be taken of the food possible, and then feed out to the best advantage in order to realize the largest profit.-Prairie Farmer.

THE HIDEBOUND HORSE.

How an Animal Afflicted with the Ailment Can Be Cured.

This disease occurs often with the horse and sometimes with the dog. The animal is always hungry and thin, the skin sticking to the ribs, and the bones almost as tight as a drum. The disease is caused generally by a fault in the animal being a greedy feeder and not digesting its food. A farmer who feeds poor, starchy food, and not very often, will get his horse into the habit of plunging his head into the manger and gulping food as if he were going to catch a train. He will eat anything that comes to look thin and does not act as lively as usual and the owner does not know his condition powder, but with any ordinary care he will be cured before his horse is run down. First, say the writer in New York Tribune, give the animal a dose of some good purgative, and let him eat his fill of hay and rest. Then I would give about every three days in his evening feed a teaspoonful of powder composed as follows: Gentian root, three drachms; iron, two drachms; which can be obtained of any reliable druggist. When I say of oats and hay but of something in the style of bran, fine feed or middlings. When I have given about five or six doses of this powder, I discontinue them for about three weeks and then give him three or four more. I tried this on a very bad case and the animal in less than a week was as lively as ever, it having put flesh on her and life and soul into her. When she was sick I think she was one of the greediest feeders I ever saw, but now she is quite calm when the feed is brought to her and eats with ease and digests every bit of it, so that everything she passes her lips is of benefit to the system.

High Roosts an Abomination. High roosts are an abomination. The large, heavy hens can only reach the high roosts with difficulty, and they are liable to be dislocated from their position, thrown off and injured by the fall. Make the roosts low-a foot from the floor, and the hens will not have all the roosts on a level, instead of making them step-like, that is one higher than the other. Bumble foot, lameness of the joints and other ailments are often due to high roosts, and it is to their seeking lofty perches that young turkeys are usually affected with swollen feet and legs. It is really doubtful if roosts are at all necessary in a poultry house, as those who have the plan of providing litter for the hens, and cleaning it away daily, report that the hens keep in much better condition, being less liable to lameness, and are more contented. It is an experiment worthy of a trial, as the removal of the roosts will render the interior of a poultry house more roomy and convenient.-Farm & Field.

Hints About Tilt Draining. In tilt draining a good man or outlet is essential. I use either five or six inches, according to amount of water to be carried. Lay the main with the natural flow, if practicable, and a foot deeper than the laterals, so as to make the connection perfect on top of the main, giving a free flow. Make the connections perfect so there will be no earth working out through them. The arrangement, as accompanying cut shows the connection of the main, b the connecting arm and c the lateral. A flat stone will close the top of the arm all right. I place laterals about two feet deep, more or less, according to soil, etc., and place them three to seven rods apart, and if possible, across the natural flow, thereby cutting off surface water more quickly. - J. F. Jamieson, in Ohio Farmer.

Living an Order for Dinner. Cook-What will yez have for dinner the day, mum?

Young Mistress-Is there any nice fresh pork in the house, Nora?

"Yes, mum."

"Then take some of it and cook a mess of nice smothered ham. Close the door as you go out, Nora." - Chicago Tribune.

He Knows Them Both. Teacher-Johnny Cumso, if your father can do a piece of iron, how many days, and your Uncle George can do it in nine days, how long would it take both of them?

Johnny-If yez never get it done, they'd sit around and swap fish stories. -Epoch.

The Open Fireplace. Host-What do you think of my new open fireplace? Just see how merrily the flames leap.

Visitor-It's beautiful (teeth chattering, simply). Host-You feel cold come down the kitchen and get warm.-Yankee Blade.

Only One Patehook. Penelope-He told me you were not nearly so good looking as I.

Perditia-Deary me. He told me you were not nearly so good looking as I.

Perditia-Then he has talked to both of us.

Perditia-Oh, no. Only to you, dear. Life.

SIMPLE MILK TESTER.

Valuable Information from Prof. J. M. Hutton, of Connecticut.

One of the prime elements of success in dairying at the present day is a knowledge of the commercial value of the milk handled. It is generally conceded that the value of milk is increased by every purpose in proportion to its percentage of fat, and many attempts have been made to devise a satisfactory method of testing milk on the basis of the fat contained. To be of popular use such a method must be rapid and simple, and the amount of labor comparatively inexpensive. The principal methods that have been tried are lacking in one or more of these requirements.

The machine and method here described are the result of an effort to cheapen and simplify still further the work of testing milk. The method, similar to those now in use, consists in mixing a measure of the milk to be tested with enough alcohol and sulphuric acid, and rapidly whirling the mixture to separate the fat. Fig. 1 represents only one of a number of very cheap and simple machines, which anyone can make, and only one way of attaching it to the test bottle, which while being whirled, are supported in a piece of 2x4-inch scantling, fifteen inches long, centered on the upper end of the shaft. This is made of five-eighths-inch rod iron, eight inches long, with upper end squared and slightly tapered to fit into a square hole in the shaft, which is cut through the shaft in a block at the side and turns in a hole (with tie bearing) in the top of the table. A small pulley on the shaft, connected by a band with the wheel at the left, turning on a bolt through the leg of the table. One turn of the wheel makes about ten revolutions of the whirler, which should make about 800 per minute while testing. The capacity of the whirler is easily increased by increasing the amount of gear teeth further by a continuous wheel. The cost of the machine is about fifty cents.

The work of making a test is briefly as follows: One alcohol is added to a test bottle (Fig. 2) to a depth of one inch. In this the milk to be tested is added to a depth of one inch; the pipette (Fig. 3) is then filled with a fair sample of the well-mixed milk; six titenets delivered (Fig. 4) are then added to the milk. Strong sulphuric acid is added up to the neck of the bottle. The mixture is then whirled in the machine, and the fat is separated from the milk. The fat is then poured into a test bottle (Fig. 5) and the bottle shaken vigorously until the fat is separated from the milk. The fat is then poured into a test bottle (Fig. 6) and the bottle shaken vigorously until the fat is separated from the milk. The fat is then poured into a test bottle (Fig. 7) and the bottle shaken vigorously until the fat is separated from the milk. The fat is then poured into a test bottle (Fig. 8) and the bottle shaken vigorously until the fat is separated from the milk. 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The fat is then poured into a test bottle (Fig. 72) and the bottle shaken vigorously until the fat is separated from the milk. The fat is then poured into a test bottle (Fig. 73) and the bottle shaken vigorously until the fat is separated from the milk. The fat is then poured into a test bottle (Fig. 74) and the bottle shaken vigorously until the fat is separated from the milk. The fat is then poured into a test bottle (Fig. 75) and the bottle shaken vigorously until the fat is separated from the milk.