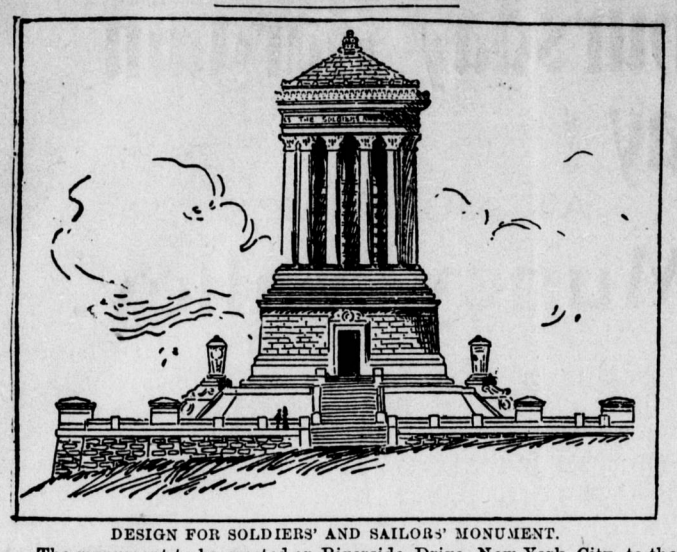
NEW YORK'S FIRST CIVIL WAR MEMORIAL.



DESIGN FOR SOLDIERS' AND SAILORS' MONUMENT.

The monument to be erected on Riverside Drive, New York City, to the memory of the soldiers and sailors who fell in the Civil War, is in the form of a temple of fame, and will be eighty feet in height, built of pure white marble. It will cost $250,000.

Mount Tom, the site for the new monument, is a round-topped rock at the foot of West Eighty-third street. It is the most elevated point on the New York side of the Hudson for many miles, and when the monument's height of eighty feet is added to this landmark the effect will be magnificent.

There has never been a monument erected in New York in honor of the soldiers and sailors of the Civil War, despite the fact that the members of the Grand Army of the Republic were unremitting in their endeavors to secure a fitting memorial; but finally the Legislature was induced to authorize the city to issue bonds to secure a fund for the building of the monument.

International Athletic Sports to Be Held Annually.

The great international athletic tourney is over and England is the winner. It was held at the Queen's Club and the Americans made a game fight, but were beaten, 5 to 4. The Harvard and Yale boys will have a chance to retrieve themselves next year if the Englishmen decide to come to this country for a return contest.

Not in many years have Britishers taken such an interest in track and field sports. What were said to be the cream of Uncle Sam's amateur athletes were sent over to do battle with the pick of the country, and royalty and commoners were alike deeply interested in the outcome. Many thousands witnessed the contests, and fabulous prices were paid for seats. Several hundred Americans were late in securing boxes and as high as $50 a seat was offered, but the

THOMAS E. BURKE.
(Harvard's star performer, who was in such bad form that he lost the half mile race, the English athletes thereby being enabled to win.)

supply had long been exhausted and the money didn't tempt the holders.

The crowd which assembled was a notable one. Two hours before the first event was called the spectators began to arrive, and by four o'clock every seat on the field was taken and spectators were lined up four deep around the entire track. In all eight thousand persons were present.

To an American the appearance of the field was a revelation. Brilliantly decorated stands, with colored awnings and innumerable flags gave the event quite a carnival-like appearance, such as is seldom seen at an American college meeting. This was, however, quite in accordance with the ordinary custom in England.

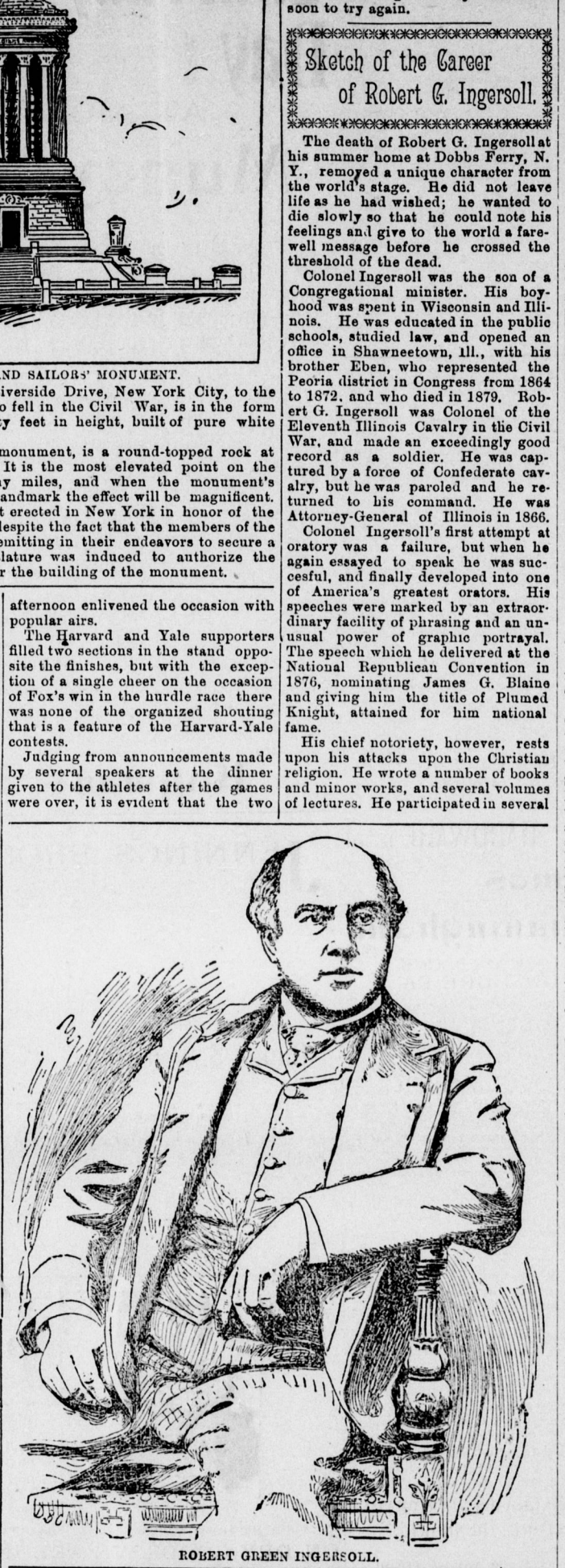
A pleasant feature of the day was the presence of the London Victoria Military Band, which throughout the afternoon enlivened the occasion with popular airs.

The Harvard and Yale supporters filled two sections in the stand opposite the finishes, but with the exception of a single cheer on the occasion of Fox's win in the hurdle race there was none of the organized shouting that is a feature of the Harvard-Yale contests.

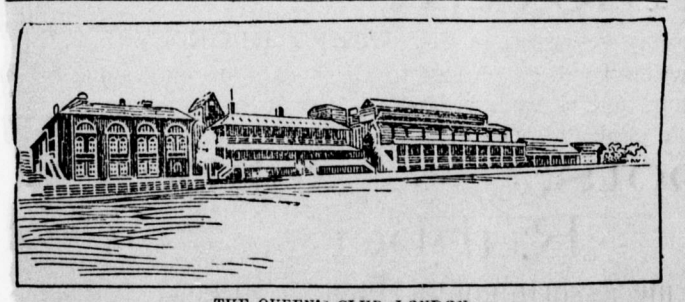
Judging from announcements made by several speakers at the dinner given to the athletes after the games were over, it is evident that the two English universities contemplate a return visit to America next year. The members of both teams were in excellent health and spirits, and made the dinner the liveliest ever given in London. They joined in all the popular airs which the band played, and when American national tunes were played, all stood in their chairs singing and cheering.

The Americans came in for great applause from both the Englishmen and Americans present, Fox, Rice and Palmer being especially honored, while Davidson, as the victor in an event which all Englishmen feared would go to America, was greatly acclaimed as the saviour of the day. Then came brief speeches from the captains of the teams, Vassal saying he hoped to go to America and give them revenge, and, despite the assurance which his neighbor, Roche, had given him all during the dinner that the climate had nothing to do with today's results, he was very much afraid that the tables would be turned on them in America.

Captains Roche and Fisher, respectively of Harvard and Yale, who followed Captain Vassal, both made modest and appropriate speeches, thanking the Englishmen for their cordial reception and courteous treatment and asking that they be allowed soon to try again.



ROBERT GREEN INGERSOLL.



THE QUEEN'S CLUB, LONDON.
(Where the contests between the American and British athletes took place.)

Sketch of the Career of Robert G. Ingersoll.

The death of Robert G. Ingersoll at his summer home at Dobbs Ferry, N. Y., removed a unique character from the world's stage. He did not leave life as he had wished; he wanted to die slowly so that he could note his feelings and give to the world a farewell message before he crossed the threshold of the dead.

Colonel Ingersoll was the son of a Congregational minister. His boyhood was spent in Wisconsin and Illinois. He was educated in the public schools, studied law, and opened an office in Shawneetown, Ill., with his brother Eben, who represented the Peoria district in Congress from 1864 to 1872, and who died in 1879. Robert G. Ingersoll was Colonel of the Eleventh Illinois Cavalry in the Civil War, and made an exceedingly good record as a soldier. He was captured by a force of Confederate cavalry, but he was paroled and he returned to his command. He was Attorney-General of Illinois in 1866.

Colonel Ingersoll's first attempt at oratory was a failure, but when he again essayed to speak he was successful, and finally developed into one of America's greatest orators. His speeches were marked by an extraordinary facility of phrasing and an unusual power of graphic portrayal. The speech which he delivered at the National Republican Convention in 1876, nominating James G. Blaine and giving him the title of Plumed Knight, attained for him national fame.

His chief notoriety, however, rests upon his attacks upon the Christian religion. He wrote a number of books and minor works, and several volumes of lectures. He participated in several theological discussions with men of national and international reputations, the most notable one being with Mr. Gladstone. He delivered lectures on the subjects which made him well known in all parts of the country and they drew overflowing audiences. Colonel Ingersoll was sincere in his convictions and it was due to them that in 1877 he refused the post of Minister to Germany.

Colonel Ingersoll has enriched English literature by the eulogies which he delivered at the graves of his friends and by the patriotic addresses which he made on national occasions. The eulogy which he delivered at his brother's funeral is considered his finest effort, and his address spoken in New York City on Memorial Day in 1888 has become a classic. One of his finest compositions is a prose poem entitled "Life."

Colonel Ingersoll was a man of large sympathy. He was naturally a philantrophist and had many plans for the improvement of the conditions of the poor. He earned great sums of money, both as a lecturer and as a lawyer, but he let them go like water. It was his habit to keep money in an open drawer, to which every member of the family was free to go at any time and take what was wanted. His home life was one of remarkable happiness, and he was never so happy as when surrounded by his devoted family and by his friends who thronged his house from all the walks of life. He was a constant student of Shakespeare, whose works occupied the place in his home where in most homes in this country the Bible rests. He was never more eloqent or earnest or impressive than when talking of the master playwright. He never tired of delving in Shakespeare's works and finding and displaying beauties hidden from the careless reader. Wagner was another object of his ceaseless admiration.

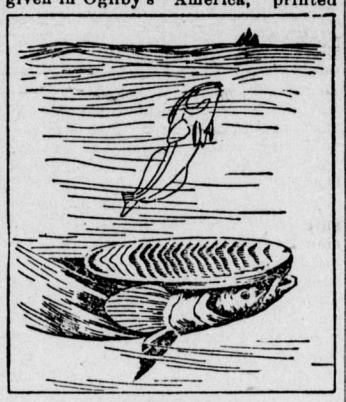
FALCON OF THE SEA.

Fishing in Cuban Waters With the Trained Remora.

The occupation of Cuba and Porto Rico by Americans, gradually taking place, may enable some of the sportsmen among them to revive in those islands an ancient sport which would be a decided novelty—fishing with trained remoras.

It was reported by the early voyagers to the Antilles that the natives of those coasts were accustomed to use live remoras in capturing other fishes, and such other marine animals as turtles, by keeping their trained captives tethered, and pulling them in, prey and all, as soon as they had attached themselves to a catch. It must have been good sport, and one well worth reviving.

One of the oldest accounts of this curious method of fishing is that by Columbus or one of his companions, given in Ogilby's "America," printed



THE REMORA.
(From the only photograph of a living specimen in existence.)

in 1671, as follows, attested by a very quaint illustration:

"Columbus from hence [that is, Cuba] proceeding on further Westward, discover'd a fruitful Coast, verging the Mouth of a river, whose Water runs boyling into the Sea. Somewhat farther he saw very strange Fishes, especially of the Guiacan, not unlike an Eel, but with an extraordinary great Head, over which hangs a skin like a bag. This Fish is the Natives Fisher, for having a Line or hansom Cord fastened about him, so soon as a Turtel, or any other of his Prey, comes above Water, they give him Line; whereupon the Guiacan, like an Arrow out of a Bowe, shoots toward the other fish, and then gathering the mouth of the Bag on his Head like a Purse-net, holds them so fast that he lets not loose till hal'd up out of the Water."

Now this quaintly described "guiacan" is the large sucking-fish or remora (Echineis naucrates), fairly common in the warmer parts of the American Atlantic, and shown in the accompanying picture. This illustration is notable as a reproduction of the only photograph of a living remora in existence—photographs of any living fishes are a rarity—which was taken by Dr. Tarleton H. Bean from a fine specimen in the aquarium of the United States Fish Commission. It is the species best known of the five along our Eastern coast, because it is the one that most commonly clings to the hulls of ships.

These fishes, which constitute a family related to our bluefishes, are spread all over the world, however, most numerously in the warmer latitudes—one, inhabiting the Mediterranean, having been known from antiquity as the remora, the literal meaning of which is "hold-back," in allusion to many quaint fables and fancies, as we shall see.

None is of large size, the biggest, probably, being that shown in the photograph, which may reach a length of five feet, while the well-known Mediterranean species is only eight inches long.

The extraordinary feature of these fishes that gives them their name and singular parasitic habits is not shown in the photograph, though indicated by the peculiar flatness of the top of the head, which is covered with an oval "sucker" reaching back to the two little erect fins, which are really pectorals, properly pendent from the

MAKING FOR HIS PREY.

chest, but here strangely misplaced almost upon the back of the neck. The other fins are much modified, but none so completely as the forward one of the two dorsal or back fins—which is no longer, indeed, a fin at all, but has been modified into the adhesive organ that surmounts the head.

These fishes are excellent swimmers, have a wide though somewhat misshapen mouth, well furnished with teeth, and are quite as well able as other fishes, apparently, to pick up their living by seizing the small fishes, crustaceans and other living creatures or bits of carrion upon which they feed. The possession of the sucker, however has led them to abandon independent exertion as much as possible, and has given them the great advantage of forcing larger sea-animals to relieve them of a large part of the labor that would otherwise fall to their share.

A ton of oil has been obtained from the tongue of a single whale.

FOR FARM AND GARDEN.

Level Culture Best for Cabbages.

Cabbages grown on level land in Arkansas produce 40 per cent. greater yields than when grown on ridges four inches high and 46 per cent. greater than when grown on ridges eight inches high. Level culture was decidedly the best. In the same series of experiments cabbage plants set deep so that the bud was just level with the surface of the soil produce much larger yields than if set the same depth as the plants grew in hotbed.

Give Sheep a Variety.

All animals on a farm love a variety of food, and sheep are no exception to this rule; but in some cases it is thought by farmers that they are, for there is probably no animal on the average farm that receives so little variety of food.

Sheep will adapt themselves very quickly to a change along the line of food, and it is no doubt caused by no other reason than their love for the change. It is even said of them that in cases where the pasture is of a luxuriant growth they will leave it daily, and in some cases frequently, to nip off sprouts of many kinds and also obnoxious weeds.

Use Care When Packing Poultry.

Always be sure that the poultry to be packed is thoroughly dry and cold, for if cased while the animal heat is still in the body it quickly decomposes. Boxes holding from 100 to 150 pounds are preferred for turkeys and geese, while barrels do very well for chickens and ducks. Both must have some ventilation, which can be secured by cutting a few holes in the sides. Do not pack all kinds of stock in the same package. The neatest way is to wrap each carcass in a piece of brown paper, then pack in snugly, and when the case is full, fasten carefully, so as to avoid shaking, and mark the number, kind and weight on each package.

Uniting Bee Colonies.

All weak colonies and all having no queens, should be united in the fall, writes A. H. Daff, the well known authority on bees. It never pays to go into winter with weak colonies, and there is a certain loss of all that do not have queens. I have never had any loss to speak of, and have prevented it by simply placing the weak colonies together. I practice setting one hive on top of the other, and allowing the bees to come together at their pleasure. The queens may be removed or not, but it is better to remove the queens from the different colonies to be united several days before uniting. The queen that is to remain may be left in the colony she is already in, and the other hives placed on this one. Uniting should be done early in autumn, but it may be done at any time before cold weather. In doing it early, it gives a chance to feed, and to put the colony in better shape as to stores and also bees and brood.

Pruning Young Trees.

It should be the constant aim so to trim the young tree, giving it annual oversight, that the necessity of removing large branches will be entirely obviated. The first four or five years in the life of the young tree usually determine its future symmetry and usefulness as a hardy, long-lived tree. The young trees should be allowed room to grow. Thirty by forty feet, trimming to form heads four or five feet from the ground, is close enough for apple trees. The spaces between the trees while growing can be profitably used for small fruits, practising good husbandry, so the trees will not suffer for necessary fertility.

Pruning of these young trees should be done during active vegetation, as then the wounds heal over quickly, a matter of importance in trees that are long lived. Later, when the trees come to bearing age, the fact that pruning a tree when the sap is active promotes the formation of fruit buds, but pruning when the tree is dormant promotes its growth of wood, should be kept in mind. Rapidly growing trees when treated with the knife will not bear much while young, but if not overpruned they will grow into large-topped, healthy trees, and when sufficiently matured bear constant and abundant crops of fruit, climatic and other conditions being favorable.—New York Tribune.

How to Exhibit Live Stock.

The real genuine exhibitor knows his business, comes with good stock and brings it out in the pink of condition. He knows the society, and his superintendent has spared no pains or expense to secure as good judges as they could get, according to their best knowledge. While he hopes to get his share of the prizes, yet after he is beaten by a rival he is good enough judge himself to know he was honestly beaten, and not a sign or a word is given that shows dissatisfaction. With this kind of exhibitors it is a pleasure to show, to judge or to have in your department. It is this kind of a showman that can lead a bullock into the ring and place him in a position to show every good point about him, and if his animal is entitled to the blue ribbon he usually gets it.

The preparing and showing of his stock is a hard task, so let us show none but the best, and show it in proper show yard form. It is a great advertisement to the breeder and owner for his business, and is an educator to the admiring crowd at the ringside. Many a young man has watched the shows at our great fairs and exhibitions, has seen the magnificent animals brought out, and has got his first ideas regarding improved live stock breeding. He has gone home with the feeling that he must drop the scrub and raise better stock or none, and in after years has become one of the foremost breeders and showmen of his day, and is a benefit to the community in which he lives.—A. J. Lovejoy before the Nebraska Improved Live Stock Breeders' Association.

Stacking Small Grains.

The sooner small grains are in the stack after cutting the better. There will then be less waste if storms should occur, less waste from bleaching or growing of grain in the cap sheaves and less waste from quails, prairie chickens and other fowls. If grain is well stacked it matters little whether it is put in round stacks or long ricks. The whole secret of successfully stacking small grains is to keep the middle of the stack high and solid. If this is done and the bundles are of moderate size, the grain will keep for months without much danger of spoiling. There is an occasional season, however, of driving rains, during which no stack that is not under cover of canvas will turn water, and consequently the best method is to thresh soon after the grain is in the stack.

Unless you have rail foundations for your stack, start by standing bundles on end just as you would in shocking. Keep the middle solid, but not very high until the stack is about six feet above the ground. Then by adding additional rows of bundles to the middle and tramping carefully, make the middle high and solid, keeping it three or four feet above the outer row of bundles until the top is almost reached. As stated before this is a very important point and must not be neglected under any circumstances. Of course stacking is more difficult with a high middle, particularly with grains that have a stiff, harsh straw, as wheat and rye. The outer layers are very apt to slip, but this can be partially overcome by putting on the outer layer with a fork and not stepping on it at all. In placing these put down the butt of the bundle first so that some of the straws will stick into the lower bundle and thus tend to prevent slipping. Keep this up till the top is reached, avoiding any very high stacks, then cover with two layers of bundles well broken and keep in place by using stakes not less than four feet long. Treated in this manner stacking will be found satisfactory and as a rule there will be little cause of complaint.

Although wheat is more difficult to stack than oats because of the straw, a wheat stack, turns water better than an oat stack and as a consequence the topping out of an oat stack must be given more attention. It is much better to top with some kind of hay, particularly prairie hay, if it is too large to weight down. This is not necessary where threshing is to be done at once, but if the stack is to stand very long it should be well topped.—New England Homestead.

Science in Butter Making.

Everybody ought to know in these days that butter making is a science and should never be satisfied until he has mastered the science so far as it can be mastered. Thousands are yet making butter on the hit or miss plan, and in the course of a year produce about as many grades as there have been churnings. Denmark and Sweden are the most successful butter making nations in the world, and they are such because they have gone the furthest in adopting scientific principles. They were the earliest to adopt the cream ripening system through the cultivation of the proper bacteria. The old foggy butter making world stood aghast at the thought of breeding microbes to hasten and regulate the ripening of cream, but these northern people went on with their work and have captured the butter markets of the world. What is to prevent any butter maker in the United States from adopting these methods? The starter, as it is called, is simply the addition to the cream of a sample of milk that has been soured to the proper degree. But, if there is a hesitancy to do this, go to the dairy supply houses and buy a commercial starter which will come with directions for use.

And what will be the gain? Millions of pounds of butter are made in this country that is not eatable. Some of it has a disagreeable odor and taste; it may taste fishy or bitter; it may be oily or it may have the appearance of tallow. There are a number of causes for these and other off conditions of butter, but it is largely the work of bacteria—often fostered by uncleanliness—that should not be permitted to increase; and with a due regard for cleanliness at all times, and the proper feeding of the cow, the bacteria that has been cultivated in the starter will overcome these undesirable bacteria. The aim should be to make these dangerous bacteria harmless, and by the addition of a pure bacteria—before the dangerous ones get too much of a foothold—a fermentation will be started that will destroy the ferment caused by the dangerous microbes, and prevent it entirely if the pure organisms are added soon enough. By cultivating every day a pure lactic acid—or buying it—we can get butter of delicious flavor every day in the year, provided, of course, that cows, stables and utensils are kept clean.

The thousands who are making practically an unsalable and uneatable article of butter, and trading it at the country store for less than it costs to produce it, may make a butter that is uniform in quality and appearance and that will bring the highest price, if they choose to do so. They can turn an unprofitable business into a profitable one, by simply observing strict cleanliness and scientifically ripening the cream. Is it not worth the comparatively little trouble?—The Epitomist.