

CIVIL WAR RECORD.

A Big Series of Books Prepared by the Government.

The Largest History Ever Published in the World.

The biggest literary work ever undertaken in America is the military history now being prepared by Uncle Sam under the title of "War of the Rebellion; a Compilation of the Official Records of the Union and Confederate Armies." It is not only the largest history ever published in the world, but it has for its subject, as its name indicates, the greatest conflict of ancient or modern times. The preparation of this Broddingnagian work, it is announced, will be practically finished by the close of the next fiscal year. It was begun twenty years ago, and in the process of evolution has assumed undreamed of proportions.

The whole work when completed will embrace 120 huge royal octavo volumes of 1,000 pages each, and a gigantic atlas, and the cost will be about \$2,500,000. Each separate book in a set is 3 inches thick and weighs from 50 to 60 ounces, and the combined weight of an entire set will be 520 pounds. The volumes, if set up in a row on a single shelf of one's library, will extend a distance of thirty feet. Eleven thousand copies will be printed, so that the edition will comprise 1,320,000 books of 1,000 printed pages, aggregating 1,320,000,000 pages of matter, exclusive of the atlas.

Up to this date eighty-nine serial volumes have been published, and about \$1,800,000 has been spent in all branches of the work, or about \$20,000 per volume. This average may be somewhat reduced in the later volumes, but in the main it is expected to obtain throughout. The printing and binding alone cost \$10,000 per volume, while the previous preparation of each volume for the printer's hands costs an equal sum of \$10,000.

The method of treatment pursued throughout is altogether impartial, non-partisan and colorless. The official documents, printed and arranged in the natural order of the events they treat of, are allowed to tell their own "plain, unvarnished tale," and no comments, remarks, opinions, or speculations whatever are permitted to intervene between the successive links of the narrative. Nothing is printed in the volumes except duly authenticated contemporaneous records of the war, and newspaper accounts and private reports are rigidly excluded.—[Washington Star.]

The Judge's Recreation.

"There is a judge in a good-sized town in Pennsylvania," said a business man, "who leads a double life without committing any crime against the decalogue. In the East he is a well-dressed, dignified judge, but in the West he is a farmer, and utterly reckless regarding his personal appearance. He has a small farm in Kansas and spends all his vacations on it. I never knew where he took himself when he disappeared from his usual haunts until I was in Emporia, Kan., on business, and then I was astonished at recognizing in an unshaved, shabbily dressed farmer the learned jurist. At first he denied his identity, but seeing that it was no use, his innate love of fun came to the rescue, and he told me he would take me around and show me how he was looked upon in the West. At a hardware store where he tried to buy about a hundred dollars' worth of implements he was told he must either pay cash or give mortgage security, and at a loan agent's he was told that his application could not be entertained without the guarantee of two old settlers. He received rebuff after rebuff for over an hour, regarding every insult as a brilliant stroke of humor. Finally he returned to the hardware store, paid cash for what he wanted, and told the proprietor there was no jail in the country small or mean enough for him, and he then got himself involved in a quarrel at a harness store by trying to buy a seventy-five cent whip for fifty cents, which he declared was all the money he had. As the judge has a private income of over \$5,000 a year besides his salary, his only object in burlesquing as a working farmer is to rest his brain, though, judging from his experiences when I was with him, I should think he would regard getting back to his work after his vacations as a sweet relief."—[St. Louis Globe-Democrat.]

Deer are said to be becoming a great annoyance to farmers in Northwestern Maine, whose farms are adjacent to large forests.

How Armour Thawed a "Freeze-Out."

A few months ago there was a movement to crush Armour, the Chicago packer, in a grain corner. He had contracted to deliver several million bushels of grain at a given date. Delivery of this sort, as is well known, means delivery in the elevators, not in the cars. Armour's granaries were full. The combination would not let him have a bushel's room in any other structure. And still he had three million bushels to move from the far west, and there were but thirty days left for the completion of the undertaking. When he discovered the "freezing-out" designs of his competitors he gave himself no anxiety whatever. He rang his office bell. A clerk responded, "Send for Mr. ———, the builder." Mr. ——— duly made his appearance.

There was a brief conversation. Twenty-eight days after that the newest and largest grain elevator in the world was in Armour's possession. It had been built for him in the interim by an enormous force of men working in three eight-hour shifts each day. The three million bushels were stored on the twenty-ninth day, and there was space to spare for a million more.—[McClure's Magazine.]

Many One-Legged Tramps.

A funny story is told about a freight brakeman running out of Kern City. One evening recently he started to clear the tramps off the cars soon after leaving the station, and in so doing found a one-legged man stealing a ride. Taking pity on him, the "brakey" told him to go back to an empty refrigerator car lift the latch and crawl in, where he would be safe from observation.

After a while "brakey" came back and found the one-legged man near where he had left him. He again told him about the refrigerator car, and again went about his business. For the third time this was repeated, and then, at the fourth, the brakeman, supposing the crippled tramp did not know what a refrigerator car was, said: "Come along, and I'll show you where it is."

When he reached the car he lifted the hatch, and, swinging his lantern down inside, he was just about paralyzed to see no less than three one-legged men already comfortably ensconced therein, while the fourth was ready to join them.—[Bakersfield California.]

Alcohol's Effect on Rabbits.

Experiments are being tried in the pathological department of the Johns Hopkins Hospital to ascertain the effect of alcohol on rabbits. Six rabbits were started several weeks ago on a diet of alcohol. They had a drachm a day diluted with water. The object of the experiments is to ascertain what amount and degree of fatty degeneration follows the use of stimulants. The liquid is forced into the stomach of the rabbit by means of a rubber tube.

It takes only little more than a minute for the effects to become apparent. Unmistakable signs of drunkenness set in. As with men, these spells of intoxication differ according to the nature and disposition of the subject. In one case a lively mood was noticeable. In other cases the rabbit will become stupid and heavy, his breathing will become fast and deep, and he will soon stagger like a drunken man, and fall down repeatedly. The rabbits get their doses once a day, and in a few cases every other day.—[New York Sun.]

He Could Not Bear the Drops.

"I saw an amusing experiment in Kansas City yesterday," said Henry Weller, of Omaha, who is at Hurst's. "Some one stated that no man could stand a quart of water dropped on to his hand, drop by drop, from a height of two or three feet. A bystander bet \$20 to \$1 that he could, and the wager was accepted. In less than a minute there was a blister on the man's hand, and in less than three minutes his face gave evidence of intense suffering. Before a pint had been dropped he gave up exhausted, and described the sensation as the most terrible one he had ever experienced. The man who pocketed the \$20 offered to give odds of ten to one that no one could stand a pint of water dropped on his head drop by drop. When he could get no takers he volunteered the statement that no one could have gone through the ordeal and retain his reason, a statement nobody present seemed qualified or anxious to contradict."—[St. Louis Globe-Democrat.]

A Slave Indeed.

"Parker is a slave to reason."
"How does he show it?"
"Why, he sat up all night last night trying to find a good reason for taking off one shoe before he removed the other."—[Harbor's Bazar.]

FOR FARM AND GARDEN.

SIZE OF STALL FOR A COW.

A moderate sized cow of 800 pounds weight may rest quite easy in a stall three and one-half feet wide. The floor may be no more than four and one-half feet long from manger to end, when there is a manure gutter in use. This size floor keeps the cows cleaner than a larger one. The partitions between the stalls should be long enough to prevent one cow from standing sideways, so that she may step on the teats of the next one, an accident which may be very serious. The safest tie is a chain having a ring to run on an iron bar, fitted in front of the feed trough on one end, and a snap hook at the other end to fasten to a ring in a leather strap on the neck.—[New York Times.]

SALVE FOR TREE WOUNDS.

Tree trimming is in order and many large limbs will be cut off unavoidably. No stump should be left, says the Germantown Telegraph, but the cut should be made close to the trunk and the wound should be painted thoroughly as soon as it has seasoned for a few weeks. Left to decay in the weather it will soon admit water to the heart of the tree, when rapid and certain destruction follows. No preparation is so cheap to buy and apply, and none more efficient, than good white or red lead and linseed oil. A very little mineral paint may be added if desired to make the paint somewhat harder. Use no turpentine. Some make the mistake of painting the wound as soon as it is made. Paint and oil cannot adhere to a wet surface, and will peel off, or will let sap and water blister beneath it. Very soon the application is valueless. I have never detected any ill effects from such use of paint.

HANDLING POTATOES.

Wherever large quantities of potatoes are stored, a good deal of work is required to keep them in fair condition. At the best there will be considerable waste, but it will be greatly increased if the work is neglected. It is impossible to keep potatoes in cellars close to the freezing temperature lest by accident the temperature should go below the freezing point. Usually the temperature varies from 40 degrees to 50 degrees, and at either of these degrees of warmth the slightest tendency to rot spreads very rapidly. There is considerable evaporation from potatoes exposed to air, and this aids in spreading disease where it exists. If there is absolute certainty that potatoes are free from disease, they will keep better in pits out of doors than in cellars. This is especially true of seed potatoes. As the moisture evaporates the eyes begin to swell and prepare to grow, and whether allowed to remain or broken off, there will be less vigorous shoots from such eyes than from seed kept wholly secluded from air and at a uniform temperature a little above freezing.

ABSORBING SALT.

It is a mistaken idea, says Mr. Curtis, a dairyman, that butter absorbs salt. To test the matter I worked up a pound of butter into a solid lump with salt. This butter has been kept immersed in strong brine until the present time, when I find on cutting it open no trace of salt, except near the outer surface of the ball. Salt properly exists in butter only as dissolved in the water remaining in butter; if found in the butter in an undissolved state objection is made by any good judge of butter. From this reasoning it will be seen that the amount of salt in butter depends somewhat upon the amount of water in the butter when the salt is added. Let us suppose we have a quantity of drained granular butter with 26 per cent. of water in it. Our object is to salt only half the water, but that is an impossibility; we must salt all the water in the butter. Hence, if we are required to have one ounce to the pound in the finished product twice as much salt must be taken, for half of it will come out in exuded brine. There is no danger of getting in too much provided no more salt is put in than will dissolve. Sometimes twenty pounds of butter, after salting in the granular state, will exude three or four quarts on revolving the churn and working it into a mass, and sometimes not more than a pint. The difference is undoubtedly in the fineness or coarseness of the granules when the salt is added.—[Chicago Times.]

QUALITY OF THE BUTTER.

The question whether the cow or the dairyman is most responsible for the quality of butter was discussed by an esteemed correspondent elsewhere. His conclusion that no good butter is

to be made except by carefully neat and clean processes is unquestionable. But there is a considerable difference in the quality of milk, dependent partly on the food that the cow eats, and also to some extent on the individual or perhaps breed character of the cow. Every dairyman knows that among a number of cows all feed the same, the milk of some will be richer in butter fats and also higher colored than that of others. The Jersey and Guernsey breeds of cows have generally this inherited peculiarity. Their butter is also firmer in cold weather than is that of native cows. We believe this is generally true of cows that give the richest milk. It may show that the nutriment which in other cows goes to make beef, fat or suet, in them goes into the milk pail. These Jersey and Guernsey cows have for many generations been fed with succulent and yet nourishing and sweet food, the parsnip being the root that is most often grown for that purpose. In this country Jersey and Guernsey cows are no more likely than others to be fed on parsnips. But if their inherited tendency to produce rich milk and firm butter is to the cumulative effect of several generations have been fed on parsnips, is there not danger that stopping this feed may lead to retrogression in these valuable characteristics?—[Boston Cultivator.]

SELECTION OF CORN FOR SEED.

Too much care and attention cannot be given to the selection of seeds, says the Wisconsin Agriculturist, and most farmers would find it to their advantage to see to it that they have the very best that is to be obtained and plenty of it.

The difference in the grade of a few quarts of seed becomes a difference in bushels in the crop. Hence it pays to select it with the most perfect care. This applies to corn, and, though a little late for this season, farmers might lay this item aside for another year with profit to themselves. Make the selection of the seed ears early, and let it be the sole business for the time being. Pass along the rows with a half-bushel basket, leaving the ears at the ends of the rows to be gathered up by the team. Get the well-filled, early-maturing, deep-grained ears; have an eye to the stalk also, giving preference to those neither too dwarf nor overgrown, to those having no suckers, and to those bearing but single ears.

One ear is enough. Whether in hills or drills the corn should average a stalk to each foot of row. With one ear to the stalk this would give a yield of 100 bushels to the acre. Avoid stalks showing any signs of disease. Leave a few husks on so that the ears may be tied together in bunches; then hang them up where they will dry thoroughly before cold weather. When shelling this seed corn it will pay to make a second selection of a few dozen of the very choicest ears for pedigree seed to be planted by itself the next year from which to make further selection. This method will improve one's seed so that he need have no fear of his running out.

FARM AND GARDEN NOTES.

For weak and backward lambs fresh cow's milk is nourishing.

The early bird gets the worm, and the early chick brings the price.

Cut out your dead apple trees and burn out the stumps deep into the ground.

Never plant a young tree where an old one has died—not if it can be avoided.

In the garden it is more important to retain moisture in the soil than to get rid of it.

When a hen becomes too fat she will either cease laying or lay only softshelled eggs.

Guard against constipation in colts. Bran meshes and roots fed judiciously will remedy this complaint.

Many a fatal case of pneumonia in horses has resulted from slow driving after the animal has been heated from rapid work.

Two or three-year-old turkeys are better for breeding stock than young birds. It is a mistake to sell off all the old stock each fall.

The majority of our best grapes are inclined to bear too much and over-cropping leads to retrogression in the size and quality of the fruit as well as the vigor of the vine.

Expecting a cow that stands unprotected in the cold winter blasts to give a large quantity of good and rich milk is about as reasonable as to look for cream from an iceberg.

Large double-yolked eggs mean the hens are becoming too fat. Remove the difficulty by feeding more oats mixed with chaff, to force the fowls to work for their livelihood.

FOR THE HOUSEWIFE.

LAMB CHOPS IN PAPER WITH FINE HERBS.

Cut a piece of foolscap paper in the shape of a heart (and sufficiently large to fold a lamb chop in), rub a little oil over the paper; then season with a teaspoonful of chopped onion, one of chopped parsley, a little pepper, salt and grated nutmeg. Wrap the chop in the paper, which plait down at the edges; lay it upon a gridiron over a slow fire, turning it frequently. It will take about twenty minutes to broil properly. When done serve in the paper very hot.—[Boston Cultivator.]

APPLE SAUCE AS SHOULD BE.

Starting off with the assertion that apple sauce as usually made is scarcely fit to eat, Mrs. Emma P. Ewing proceeds to demonstrate that when properly prepared it is one of the most delicious dishes that can be served for breakfast or dinner. "Apples should always be stewed," says Mrs. Ewing, "in a porcelain-lined kettle or granite ware saucepan—never in a vessel made of tin. When put in the kettle, they should be dusted lightly with salt, a small quantity only of water should be added, and they should [not be stirred while cooking. The kettle should be covered closely, and the cooking done quickly. As soon as the apples are thoroughly cooked, half the sugar required to sweeten them should be put in the bottom of an earthen or china bowl, the apples poured over it, the balance of the sugar added, and the sauce covered until served. Stewed apple that is frequently stirred while cooking is not spicy and highly flavored like that which is quickly and quietly cooked and after it has been strained and well beaten before serving, it has been robbed of most of its appetizing and nutritive qualities." If lemon is used, the excellent suggestion is made that it be sliced thin and the hot apple sauce poured over it, never cooked with the fruit, which it embitters. A little salt helps any fruit in cooking, and must not be omitted in apple sauces. Of spices, cinnamon is the natural one to supply when the apples are lacking in flavor. Nutmeg should never be used, as it is not in harmony. Of apples in general, Mrs. Ewing cleverly and forcibly says: "The apple is wholesome and nutritious in any and every form in which it can be served. And, although it contains so many elements of goodness, it is one of our most abused fruits. It is eaten raw at unreasonable and unreasonable hours, and is shabbily treated in every process of cooking it is compelled to undergo. It is badly baked and wretchedly stewed. It is diluted with water and dosed with sugar, and doctored with spices and stirred with iron spoons and strained through tin colanders until all its original flavor is lost or spoiled; and then to still further destroy its integrity and toothsome-ness, it is served cold."—[New York Times.]

HOUSEHOLD HINTS.

To drive nails easily into hard wood first dip them in soap.

Oxalic acid in hot water will remove paintspots from window panes.

When sugar is partly burned in a gas flame it is destructive to mice.

When milk is used in tumblers wash them first in cold water, afterwards rinse in hot water.

Weak spots in a black silk waist may be strengthened by sticking court plaster underneath.

A polished table may be kept in a desirable state of brilliancy by rubbing it once a week with a flannel dipped in kerosene.

Bread and cake bowls, or any dishes in which flour and eggs have been used, are more easily cleaned if placed in cold water after using.

Salt will curdle new milk. Therefore in preparing custards, porridges, gravies and the like, the salt should not be added until the dish is prepared.

The cardinal rule in a kitchen is to clean up as you go, and if attended to this saves half the labor and fatigue cooks suffer from who pursue the old method of having a grand and comprehensive "clean up."

Malachite, agate and azurine, when broken, may be cemented with sulphur, melted at low heat, so as not to change its color, in which different pigments are stirred to give it proper tints like the stones.

Some housewives say that the colors of cotton fabrics will become "set" if salt and water is employed, three gills of salt to four quarts of water. The calico is dropped in the water while hot, and there remains until it is cold.

KEYSTONE STATE COLLINGS.

LAST MONTH'S CHARTERS.

FIFTY-SIX COMPANIES ORGANIZED WITH AN AGGREGATE CAPITAL OF \$3,751,500.
HARRISBURG.—Last month 59 charters, exclusive of six charters granted to building and loan associations, were issued from the State Department. The aggregate capital stock of these 59 companies was \$3,751,500. Five of the building and loan associations were capitalized at \$1,000,000 each and the other at \$500,000. During the same period the papers filed with the department show that other corporations had an authorized increase of their capital stock aggregating \$15,924,900, the Bethlehem Iron Company and the Cambria Iron Company each contributing \$5,000,000. In February four corporations reduced their capital stock \$1,000,000. The indebtedness of nine companies was increased \$2,983,200, of which the Cambria Iron Company furnished \$2,500,000. In addition to the number of new corporations created in the State last month, 91 foreign corporations were granted permission to do business within its borders in accordance with the act of 1874, forbidding such corporations from prosecuting their business in the State until they shall have established an office in this State and appointed an agent or agents for its transactions.

TWO SCHOOL TERMS ILLEGAL.

THE STATE SUPERINTENDENT LAYS DOWN THE LAW TO LOCAL BOARDS.

HARRISBURG.—The Superintendent of Public Instruction is of opinion that the practice of dividing the annual school term into two parts is illegal and sent out a notification that the appointment of teachers by Boards of Directors in April and May for the next annual term is contrary to law. He suggests that the date of opening the schools for the continuous annual term of six or more months can be determined by the directors in the proper school year, the same as other incidental questions are decided by them, but that they have no authority to levy taxes and employ teachers for one year, as their duties are limited to the current school year ending the first Monday in June.

THREE MEN KILLED.

AN EXPLODING LEHIGH VALLEY ENGINE BOILER DOES FRIGHTFUL WORK.

HAZELTON.—A boiler exploded on a Lehigh Valley railroad locomotive at Hayes Creek near here. Only the trucks of the rear of the tender remained and the top and twisted boiler first struck the ground almost half a mile from the scene of the explosion. William Leister, 28, of New York city; Edward Fox 18 years old of White Haven and Arthur Potter, aged 20 of White Haven were killed.

THE PENNSYLVANIA RAILROAD.

PHILADELPHIA.—The Pennsylvania Railroad annual report shows that the gross earnings of all the lines east and west of Pittsburg for the year were \$135,059,787 85, operating expenses, \$95,491,558 97; net earnings, \$39,568,228 73. There were 135,514,384 tons of freight moved and 89,152,949 passengers carried.

HORSES AND CATTLE PERISH.

STEVENSVILLE.—The large barn of Adams Byerly in Elizabeth township, with all its contents, a number of blooded horses and eight head of cattle, was destroyed by fire. Loss \$5,000; insured.

JOHN ECKLEY, who was digging a well on his lot at Indiana, was being drawn up by his helper Monday evening. When at the top the bucket in which he sat was overturned and he fell to the bottom. He lived but a few minutes after being taken out.

The report that Mrs. Rosenberger, of near Kittanning had given birth to quintuplets, is without foundation. Mr. Rosenberger offers a reward of \$50 for information as to the author of the report, believing it to be the work of some enemy.

WILLIAM BRENNER, a farmer living near Potstown, was severely used up by highwaymen near there. One of them held him while the other bit a piece out of his cheek and one of his fingers nearly off.

The explosion of a mill stone going at the rate of 1,400 revolutions a minute wrecked the chop mill of Randolph McMillin at Altoona. Two of the workmen narrowly escaped with their lives.

SHERMAN ROSS and Amos Swenson, furnace men at Kelly & Sons' iron plant at Greensburg, were burned almost to death by an explosion of gas while at work.

On February 27, Mrs. John Moore, of Whitesburg, accidentally pricked her thumb with a sewing needle. Blood poisoning set in and in four days she died.

JOHN HEDGECOCK of Stoneboro, 69 years old was at work on an ice harvesting apparatus and was drawn into a cutter. Death resulted in a few hours.

HENRY WELLSHOUSER, a Slippery Rock township farmer was attacked by a mad bull last night and received injuries which may result fatally.

A RELIEF committee has been organized to assist destitute families of the idle coal miners throughout the Monongahela valley.

In the Pennsylvania railroad yards at Altoona John Grier, aged 50 years old, was caught by a freight train and cut in two.

The fire insurance rates in Pennsylvania, outside of Philadelphia and Pittsburg, have been increased from 5 to 15 per cent.

HARRY JOHNSON, of Allentown, has been sentenced to be hanged for the murder of a 4 year old daughter last July.

An unknown man fell off an eastbound eight train at Tyrone and thirty six cars assed over his body.

JOHN KOLLS of Latrobe in jumping from freight train was struck by a car and killed.

Feminine Extravagance in Dress.

One hears a great deal about feminine extravagance in the dress and its deterrent effect upon the marriageable young men, who shrink back in terror from the altar when they consider what it costs to dress a girl according to the dictates of modern fashion. Therefore it is interesting to read of a certain Miss Phraser's new gown, made in the year 1676, which cost \$1,678, and of which it is recorded: "It frights Sir Carr Scoope, who is much in love with her, from marrying her, saying his estate will scarce maintain her in clothes."

Verily there is nothing new under the sun. Not in centuries has there been made a gown so resplendent as that worn by the Medicea Queen, whereon were embroidered 3,206 pearls and 3,000 diamonds. And what belle in the last cycle has been arrayed so resplendently as that Mme. de Montespan, who were at a grand court festival "a gown of gold on gold, brodered in gold, bordered with gold, and over that gold frizee stitched with a gold mixed with a certain gold, which makes the most divine stuff that has ever been imagined."