

Railway traveling in Norway is cheaper than in any European country.

According to English census reports, the number of occupations of women in 1881 was five, while now it is more than 150.

In several districts in Sicily the lands of the old communal fiefs are being distributed to peasants, despite the opposition of the clerical councils.

During the past year \$599,000,000 worth of stock in the African gold mines has been sold in England and France, "Marketing beats mining badly," exclaims the New Orleans Picayune.

Pauperism assumes prodigious proportions in London. Official relief of one kind or another was afforded to 97,000 paupers during the month of July. This is supposed to mean 150,000 paupers in midwinter. The prospect for the elimination of pauperism is anything but bright.

The citizens of Sheffield, England, have asked the Duke of Norfolk to be their mayor next year, and it is understood that he will accept, thus devoting his spare time and energy to municipal duties, and giving him a chance for usefulness that the New York Observer thinks any duke might envy.

Russia is stimulating emigration from the congested districts at home to Eastern Siberia, and selecting her material, too. Fine grants of land are given, cattle and seed are furnished, and religious toleration exists to a degree unknown in European Russia. Hence the Stundists are multiplying.

A writer in the Popular Science Monthly who has been studying the habits of bluejays finds that they make war on and get the better of the English sparrow. The sparrows, however, join other small birds in common cause against them, and it is not uncommon to see a jay in screaming flight with a score or more of small birds pursuing him.

H. M. Stanley's maiden speech in the British House of Commons is described as delivered with easy confidence and as evidently unprepared; his smile was pleasant, the tinge of Americanism in his accent threw his individuality into a sort of relief, while his quietly assured self-confidence interested the members. On the other hand, his own party journals, while admitting that his manner was excellent, say the matter of his speech was not judiciously chosen for the reason that he managed to offend the imperialists, who desire to reconquer the Sudan, and those who wish to evacuate Egypt because it is a source of weakness to the empire.

Harper's Weekly observes: A contemporary newspaper is greatly shocked by the remark of Dr. Bach, of the Medico-Legal Society, that physicians sometimes administer drugs to end the agony of a patient. It wonders what reply a trustworthy, honorable and law-abiding physician would make to Dr. Bach's statement. The chances are that a physician of the sort specified would make no reply at all. The statement being true, it was injudicious enough to make it at a public meeting, without confirming it afterwards. To confirm the truth of it by the testimony of physicians might interest a newspaper, but there would be no attraction in it for the physicians. It is reasonable to suppose that some physicians sometimes give drugs to end suffering as it is to believe that they do not tattle overmuch about it afterwards.

Professor Runnebaum, of Berlin, sent by the German Government to examine the timber resources of our Pacific coast, expresses amazement at the waste he witnessed there. He says the end of American forests is near at hand unless they are protected by law against reckless cutting and conflagrations. While the leading countries of Europe are trying to make trees grow the Americans are sweeping away not only the mature trees, but the saplings, which are the rightful heritage of future generations. "If nothing is done by your Government," in his opinion, "you may live to see lumber shipped from Germany to Puget Sound." When the professor was in Oregon and Washington the whole coast was darkened with the smoke from fires devouring enormous tracts of timber unsurpassed in the world. His remark that the life of the forests is the life of the people is, in the opinion of the New York Tribune, no flourish of rhetoric.

DRIVING HOME THE COWS.

He drops the bars down, one by one, and lets the cows pass through. Then follows them along the lane as once he used to do, and memory whispers as he climbs the grassy meadow slope Of happy days when, long ago, a boy so full of hope

Used often here to lie and dream upon the hill's soft crest, When tired of play, his head upon its daisy-flecked breast, Till leaping dog awakened him with sharp and loud bow-wows, To warn him that the time had come for driving home the cows.

And now he splashes in the brook that flows from yonder spring, It ripples, bubbles, murmurs, like a bright and living thing; Upon its sparkling current, here, he used to sail his boats, And once again he throws a chip to watch it as it floats;

Whirling, dancing, jumping, far away a-down it goes, Up and down and here and there, with all the changing flows, Till out of sight it whirls at last, down where the channel bows, As once he did when years ago while driving home the cows.

And all day long in the meadow, white raking the fresh-cut hay, The brightest fancies come to him with the brightness of the day, And every cricket chirping, and the lark that soars and sings, The butterfly that dazes with its brightly painted wings,

All seem to be companions, as he works and works away, Till sun sinks low and lower, with the passing of the day, And a voice calls through the shadows and the slowly gathering gloom: "John, my dear, let down the bars, the cows are coming home."

—Walter S. Stranahan.

THE LOST EARRINGS.

A TALE OF THE SKILLFUL THIEVES OF PARIS.

I was in the palmiest days of the Second Empire. It was an evening in mid-winter. The Paris scene was at its height, and a brilliant audience had assembled at the Theatre Francais to witness the performance of Jules Sandeau's delightful play, "Malem-oiselle de la Seigliere."

The empress was present, graceful and beautiful; the emperor at her side, wrapped in his favorite air of gloomy abstraction, which, like Lord Burleigh's celebrated nod, was supposed to mean so much, yet which, viewed by the impartial light of subsequent veracious history, seems to have signified so little. Several officers in glittering uniforms were in attendance, sparkling with decorations showered upon them by a grateful sovereign; and among these gallant warriors, conspicuous by reason of his attire, was a solitary, humble, black-coated civilian, in ordinary evening dress, with the inevitable speck of red at his button-hole.

In a box almost immediately opposite that occupied by their imperial majesties was a young and exceedingly handsome Russian lady, Countess Ivanoff, concerning whose manifold graces and fascinations the great world of Paris elected to interest itself considerably at this period.

The beauty and wit of this fair northern enchantress were the theme of every masculine tongue, and her magnificent diamonds drew the envy and admiration of all feminine beholders. The countess was accompanied by her husband, a man of distinguished appearance.

The curtain fell after the first act. The emperor and empress withdrew during the entr'acte. Many humbler mortals followed their example; among them Count Ivanoff, apparently in no wise disturbed by the fact that the golden jewelry in the stalls were bringing a small battery of opera-glasses to bear upon the dazzling charms of his beautiful wife.

The countess leaned back in her luxurious fauteuil, fanning herself, serenely indifferent to the interest she was exciting. In the dim light of her curtained box, the glitter of her splendid diamonds seemed to form a sort of luminous halo round her graceful head; a myriad starry brilliants gleamed among the masses of her gold-brown hair; and two priceless stones flashed and twinkled like twin planets in her little shell-tinted ears.

The count had been gone but a few minutes, when there was a gentle knock at the door; and, in answer to the countess's "Entrez," the waitress appeared, and said deferentially: "Pardon, Mme. la Comtesse; a gentleman charged with a message from her majesty the empress waits in the corridor, and desires to know if madame will have the goodness to receive him."

"Certainly! Enter, I beg of you, monsieur," replied the countess, as she recognized the distinguished-looking civilian she had already noticed in close proximity to the emperor in the imperial box.

The visitor advanced a few steps, and, still standing in deep shadow, said, with grave dignity:

"I trust my intrusion may be pardoned. I am desired by her majesty to ask a favor of Mme. la Comtesse, and, at the same time, to beg that she will have the goodness to excuse a somewhat unusual request."

"The obligation will be mine if I can fulfill even the least of her majesty's wishes," answered the countess. "The case is this," explained the gentleman. "An argument has arisen

concerning the size of the diamonds in your earrings and those of the Countess Woronzoff. The empress begs that you will intrust one of your pendants to her care for a few moments, as the only satisfactory method of disposing of her vexed question. I will myself return it the instant her majesty gives it back into my keeping."

"With the greatest pleasure," agreed the countess, detaching the precious jewel forthwith, and depositing it without misgiving in the outstretched palm of the imperial messenger. The countess bestowed a smile and gracious bow of dismissal upon her majesty's distinguished ambassador, who responded by a profoundly respectful inclination as he made his exit.

Shortly afterward Count Ivanoff returned. "I have been talking to Dumont," he remarked, as he seated himself. "Clever fellow, Dumont. I am not surprised at the emperor's partiality for him; he must find him useful when he is in want of an idea."

"Who is Dumont?" inquired the countess, with languid interest. "That is rather a difficult question," replied the count, smiling; "there are several editions of his biography—all different, probably none of them true. Look, he has just entered the emperor's box—the man in the black coat."

"Is that M. Dupont?" exclaimed the countess; "if so, he has been here while you were away. He came on the part of the empress, and carried off one of my earrings, which her majesty wished to compare with one of the Countess Woronzoff's."

"Dumont! Impossible! I was talking to him the whole time I was absent, and he only left me at the top of the staircase two seconds before I returned."

"Nevertheless, mon ami, he has been here, and has taken my earring. See! it is gone."

"Effectively," agreed the count, with a grim smile; "but Dumont has not taken it. It is to the last degree unlikely that the empress would make such a request. Depend upon it, you have been the victim of a thief, made up as Dumont."

"Impossible!" cried the countess, in her turn. "The affair is absolutely as I tell you. It was the veritable M. Dumont I see opposite who came into this box and took away my diamond. Only wait a little, and he will bring it back intact."

"To wait a little is to lessen the chance of its recovery. I will go and inquire of Dumont, if I can get at him, whether he has been seized with a sudden attack of kleptomania; because the idea of the empress having sent him roaming about the theatre, borrowing a lady's jewels, I regard as preposterous. Ah, these Parisian thieves! You do not know what scientific geniuses they are in their way."

With this the count departed, and the second act was nearly at an end before he returned. In the meantime, the countess perceived that she was an object of interest to the occupants of the imperial box.

"It was right," whispered the count, re-entering and bending over his wife's chair; "Dumont knows nothing of your earring, and, needless to say, the empress never sent him or anyone else upon such an errand. I have put the matter into the hands of the police, and they will do all that is possible to recover it."

The countess was duly commiserated by sympathizing friends; but nothing more was heard of the stolen jewel until the following day.

Early in the afternoon the countess was about to start for her daily drive in the Bois. The frozen snow lay deep upon the ground, and her sleigh, with its two jet-black Russian horses jingling their bells merrily in the frozen air, stood waiting in the court yard while the countess donned her furs.

A servant entering announced that an officer of the police in plain clothes asked permission to speak with Mme. la Comtesse concerning the lost diamond.

"Certainly," said madame, graciously; "let the officer be shown into the boudoir."

Into the boudoir presently came the countess, stately, beautiful, fur-clad, buttoning her gloves. Near the door stood a short, wiry-looking man, with keen, black eyes, closely-cropped hair, and compact, erect, military figure. The small man bowed profoundly while he said, with the utmost respect, at the same time laying a letter upon the table:

"I am sent by order of the chief of police to inform Mme. la Comtesse that the stolen diamond has been satisfactorily traced, but there is unfortunately some little difficulty connected with its identification. I am charged, therefore, to beg that Mme. la Comtesse will have the goodness to intrust the fellow earring to the police for a short period, in order that it may be compared with the one found in the possession of the suspected thief. Madame will find that the letter I bring corroborates my statement."

The countess glanced hastily through the letter, and, ringing the bell, desired that her maid might be told to bring the remaining earring immediately; this was done, and the dapper little man, bowing deferentially, departed with the precious duplicate safely in his possession.

The countess descended to her sleigh, and drove to the club, to call for her husband en route for the Bois. Crossing the Place de la Concorde, she related to him the latest incident in the story of the diamond earring.

"If the prefect himself had come, I don't think I should have been ejected into letting him have it after last night's experience," laughed her husband. "However, for the second time of asking, we will go and inquire."

The coachman turned and drove, as directed, to the Bureau of Police at which the count had lodged his complaint the night before. After a somewhat protracted delay, the count rejoined his wife with a semi-grim look of amusement upon his handsome bearded face.

"The police know nothing of your detective or his epistolary efforts," he said, drawing the fur rug up to his chin as the impatient horses sped away over the frozen snow; "your second earring has been netted by another member of the light fingered fraternity, and, upon my honor, I think he was the more accomplished artist of the two!"

And from that unlucky day to this, the Countess Ivanoff's celebrated diamond earrings know her pretty ears no more.—San Francisco Argonaut.

Death in Awful Form.

A crowd of nearly a thousand people watched a man drown in Los Angeles to-day and was powerless to help him. His name was Thomas Reynolds, and he was a laborer for a sewer building on Los Angeles street, near Boyd. The scene was the most agonizing that can be imagined.

At about 3 o'clock Reynolds was working in a new sewer that is building directly underneath an old brick one. The ground is soft there and Reynolds was caught by a small crevice. His legs were pinioned by the falling earth, but no one thought his situation serious. A rope was made fast to him and an attempt was made to pull him out, but his shovel had fallen across his feet, and it was soon seen that he would have to be dug out.

The work was at once begun. Suddenly, to the horror of the great crowd that had assembled, the old brick sewer right over the wretched man's head burst and a large stream of water flowed into the excavation, gradually driving the rescuers out. A fire engine was sent for, and attempted to pump the inflow of water out, but it proved of no avail.

The man was doomed and nothing could be done for him. He was upright in the hole and the water soon reached his waist. For the first time he realized that he would die. Inch by inch the fluid rose, and the poor fellow lost his nerve and commenced to utter the most heartrending shrieks and appeals for help.

The streets became blocked with people, and as the news spread of what was going on in that hole the crowd became frantic with a desire to save the man. But absolutely nothing could be done to succor him. The water reached the throat, then the chin, then a ripple struck his lips. The watchers at the brink of the hole turned their faces away and groaned as a last despairing shriek came from the victim. His arms beat the water back frantically and then were still.—San Francisco Examiner.

Unique Suit for Damages.

A ruined playground is the basis of a damage suit for \$10,000 in the district court, Duluth, Minn. The plaintiffs are Anna and Amathilda Olson and the defendant is the contracting firm of Fredin & Wilson, who recently built a block near the Olson home in the East End. The Olsons allege that the land adjoining their home was an excellent playground for their children, that it was a good place to stretch a clothes line and that this was a fine well of water. All this had been wrecked, so they claim, by the defendant firm. It is also alleged that the dirt left around by the contractors has ruined the Olson home and rendered it unfit to live in. The health of the children has been damaged, the complainant states, by reason of their now having no place to play.—Chicago Times-Herald.

Resembled a Criminal.

The Bavarian minister at Berno is likely to feel a good deal of natural resentment against the Swiss police force for some little time to come. He went to Winterthur, the Swiss Bisley, where the National rifle festival was being held, and was enjoying himself in a quietly Teutonic fashion when suddenly he was seized by detectives and hauled off to the nearest lockup. His demand for an explanation was met by the confident assertion that he was no other than a notorious criminal, who had been "wanted" for many months. The detectives were so sure they had the right man that it was not until a high Government official had identified the unfortunate diplomat that they consented to his release. They had a portrait of the malefactor which closely resembled the features of the minister.

The Glow-Worm Cavern.

The greatest wonder of the Antipodes is the celebrated glow-worm cavern, discovered in 1891 in the heart of the Tasmanian wilderness. The cavern or caverns (there appears to be a series of such caverns in the vicinity, each separate and distinct), are situated near the town of Southport, Tasmania, in a limestone bluff, about four miles from Ida Bay. The appearance of the main cavern is that of an underground river, the entire floor of the subterranean passage being covered with water about a foot and a half in depth. These wonderful Tasmanian caves are similar to all caverns found in limestone formations, with the exception that their roofs and sides literally shine with the light emitted by the millions of glow-worms which inhabit them.



THE CABBAGE CROP.

Keep the fall-planted cabbages growing by cultivating them when the land is sufficiently dry to permit of this being done. After they have started vigorously growth a top dressing of nitrate of soda, at the rate of 100 or 150 pounds to the acre, will be found most beneficial. It will induce growth which will enable the plants to distance all the efforts of the cabbage worm to check them.—Southern Farm.

TREATING SEED WHEAT TO PREVENT SMUT.

For each ten bushels of wheat take one pound bluestone and dissolve it in about three gallons of water. It dissolves best in boiling water. Heat one gallon, which will dissolve it, then add the other two. Now spread on barn floor or wagon box ten bushels of wheat, take an old broom and sprinkle and turn until all the grain is wet. Leave in a pile over night for next day's sowing, or prepare in morning for afternoon sowing. Set the drill for about one peck more per acre, as it will not run quite so freely as before treating.—American Agriculturist.

CULTURE OF THE HYACINTH.

This variety of lily may be grown either in soil or water. The former method is for ordinary garden culture, in which the bulbs are set out in a dry part of the garden in rich soil, with plenty of leaf mold in it, and four inches below the surface. To avoid danger from hard frosts the bed is covered with leaves, held in place by some fine brush or pine boughs. For water culture, the dry bulbs are set on the top of a glass vase or bottle, made for the purpose, with the bottom just touching the water, in late October and on until December, so that there may be a succession of bloom through the winter. After the bulbs have bloomed they may be set out in the garden to ripen for the next year's growth. In the garden this pretty plant blooms early in the spring. The bulbs may be set out in the open ground next month.—New York Times.

HOW TO KILL CHICKENS.

A novel method of killing chickens is being introduced abroad. Instead of sticking, bleeding, cutting the head off, etc., one takes the fowl in the left hand by the legs, catching the points of the wings to prevent the fowl from flapping. He lifts the fowl up, the head hanging downward. With the right hand he takes the head, catching the neck between the first and third fingers, the thumb being on the face. The fingers must not crush the head, but must feel the bone at the back of the head firmly. Death is caused by lifting the left hand and pulling down the right with a quick jerk, thereby dislocating the neck at the very point where it joins the head.

Death is instantaneous if done properly, which can be told by feeling the neck, which ought to be quite soft and entirely detached from the head, so that there is nothing but flesh and skin between the thumb and finger. By this method there is no flow of blood, but the blood is allowed to run into the head, which is carefully kept hanging down until after the bird is plucked.—New York World.

CARING FOR BROOME CORN.

The broom corn crop is of vast importance, and it is quite proper to give some consideration as to how the crop may be best cared for.

Quality and condition control the value of broom corn as well as other commodities, and best condition can be especially obtained by following certain rules and methods in caring for the crop. Cutting should be done before the corn is bleached out, as color is essential, and when green the brush possesses advantages both in attractiveness and for working. When cut corn should be, as soon as possible, hauled under cover, and have the seeds removed by running through the scraper. This done, it should be placed on shelves so arranged as to admit of a free circulation of air. In about ten days, if the weather is dry and all conditions are favorable, the corn will be ready to bale. It should be thoroughly examined, however, to see that it is dry and cured.

After the broom corn is thoroughly dry, the next step is to bale, and this operation should receive great care and attention, there are too many shaly and lop-sided bales received annually, and it bothers those who handle them to keep them from falling apart. It being of great importance to keep the ends of the bales square and smooth, the brush should be handed to the packer in small lots, the butts of which, having been evened by striking down upon a table or other smooth surface, and the one who places the brush in the box of the press should take care to keep the butts up close against the ends of the box and the brush properly lapped in the interior. Use No. 9 fence wire, five to the bale, and it is not a bad idea to have a lighter wire to tie at each corner, and press sufficiently to have a good, compact, tight bale which will endure the long journey and the handling. No matter how carefully and successfully every step in the production of the brush has been performed, the profit of the crop will depend, other things equal, upon proper baling. Great care and attention

HOUSEHOLD AFFAIRS.

A KNOWLEDGE OF FOODS.

The advance made in knowledge of foods, their preparation and effects in recent years is something wonderful, and undoubtedly much remains to be learned in all these directions, as well as in others relative to domestic economy, especially in our wastefulness. Americans do not know how to use material in the saving manner of a number of Nations, the French and Chinese for example. A Frenchman will prepare the head and feet of a chicken in the most palatable and nutritious manner. Among the more important kinds of food eaten here are wheat, corn, milk, buckwheat, beans, peas, potatoes, beef, cabbage, apples, chicken, veal, mutton, pork, codfish, eggs and oysters. The time of digestion varies from two hours to five and a quarter hours, apples and codfish requiring the shorter time and pork the longer. Wheat, beets, potatoes, eggs and oysters each require three and a half; corn and buckwheat, three hours and a quarter; peas, beef and mutton, three hours; cabbage, four hours and a half; chicken, two hours and forty-five minutes; milk, two hours and a quarter. In regard to the cooking of meats, it has been said that the gridiron is typical of the advancement of civilization. Beefsteaks should not be pounded in the barbarous fashion employed by some cooks. A thick, juicy, clean-cut steak should be broiled as closely as possible to the hot coals and turned quickly in order that all the nourishing juice should be kept inside. Salt should not be used until after the meat is cooked, as it hardens the fibres and renders the meat dry, tough and tasteless. Those who are either too thin or too fat should make a careful study of themselves and their foods and eat accordingly. A cheerful disposition, free from care and worry, will go far toward helping in the assimilation of food, without which it were useless to hope for flesh. A person inclined to corpulency should exercise freely and avoid fats, oils and vegetables which contain starch and sugar in large quantities. Foods for fleshy people to avoid, or which they should use very sparingly, are fresh bread, butter, milk, sugar, sweet potatoes, fat meats, corn, pastry, cake, sweetmeats and liquors. Attention to one's diet can accomplish much more for health than many people yet know.—New York Telegram.

RECIPES.

Fishballs—Pick fish left over from breakfast, mix with half quantity mashed potatoes, tablespoon fine bread crumbs soaked in water, pepper (salt if necessary) and one egg. Shape in balls and fry.

Butter Mash—Heat two tablespoons of butter, put enough flour to absorb butter, but do not brown. Add little by little, stirring all the time, sweet milk till the mixture gets the consistency of a porridge. Stir till the flour is well cooked; remove from fire, flavor with a teaspoonful of sugar and salt to taste. Serve with milk or cream.

Creamed Cabbage—Use only the white, hard inside of a small head of cabbage, cut in small pieces and cook till tender. Strain off the water through a colander. Put a tablespoon of butter in the kettle, one tablespoon of flour and one pint of milk, flavor with sugar, salt and some mace. Put cabbage in, stir and serve. (Sugar may be omitted.)

Boiled Codfish—Soak the fish over night in cold water. In the morning boil till tender, remove from fire but let remain in the kettle. Make gravy of a tablespoon butter, heaping tablespoon flour and boiling water. When boiling put in a teaspoonful dry mustard and some salt. Chop one hard-boiled egg fine, mix in gravy and serve in gravy dish. Serve fish on hot platter.

Peach Blanc Mange—Peel eight peaches, cut in four parts, removing stones. Boil one cup sugar with one pint water, put in peaches, let boil up, dip out the fruit. Have one-third of a box gelatine soaked in cold water, stir into the sirup, stirring till dissolved. Flavor with lemon. Put in peaches to heat once more. Place mixture in a nice dish to cool. Serve with whipped cream.

Cucumber Salad—Peel and slice very thin. Put in a soup plate in layers with salt between. Put another plate bottom-down on top, with a weight on. Let stand for one hour, pour off the salt water and mix with one-half teaspoon ground white pepper, two teaspoons sugar (may be omitted), one teaspoon parsley chopped fine and white vinegar almost to cover. Put in salad dish and leave alone for one hour, then serve.

Swedish Beef Soup—Boil a good soup bone and some meat left from other meals together with one carrot, one parsnip, one-half turnip, one green onion and some celery in enough water to make the necessary quantity. Mix one egg, three-fourths cup of milk, teaspoon sugar, pinch of salt and enough flour to make a stiff batter. When the soup is ready salt and strain it and bring to a boil. Drop one-half teaspoon at a time of the batter in the soup and boil till done.

Beef Rolls—Take round steak one-half inch thick, cut in pieces about three inches, salt and pepper one side. Cut fat pork in strips as long as beef pieces, put one strip on each piece, roll together and tie with a fine string. Cut a good-sized dry onion in small pieces, fry in wide kettle, then put plenty of grease in and brown the rolls, turning once. Pour boiling water on, cover and cook slowly. When done remove strings. Make gravy by adding some flour to the grease in the pot and thinning with boiling water. Strain over the rolls in a hot dish.

Eggs gathered up here and there about the farm cannot be relied upon as fresh. As far as possible the hens should be obliged to lay in the poultry house, and the eggs gathered up several times a day, so that there is no chance for a stale egg to be packed up unknowingly. If the hens are permitted to lay in the fence corners, under the barn, or in the out buildings, the out-of-the-way nests are likely to be overlooked when the weather is bad or one is in a hurry, and thus the stale egg gets into the basket and spoils the reputation of the poultry man.