

The Rio News, commenting on the recent arrival of French-Canadian immigrants at Sao Paulo, Brazil, says that "they are not the people for the country." In the meantime, the Government has suspended the Canadian immigration until further notice.

The statistician of the United States estimates that the school population of this country is 20,999,383. Of this number there were enrolled in 1894 13,969,288 pupils in the district or public schools, under the instruction of 388,531 teachers. The average daily attendance of the pupils in these schools is 9,208,896.

The No-Two-Alike Club is the name of an organization of women in South-ington, Conn., who profess to abhor all the opposite sex and any assistance they might render. Just how the title of the club came to be adopted, whether the members individually have no two opinions alike as to the men folk, or whether no two men have similar attributes, is a mystery.

The late General Eli H. Murray was a Southerner by birth, and was the youngest general officer in the Union Army. As United States Marshall he freed Kentucky of the Kuklux Klan, and as Territorial Governor he settled the ultimate fate of polygamy in Utah by refusing a certificate of election to Congress to George Q. Cannon. The General died recently at San Diego, Cal.

There is ample food for reflection on the part of the bachelor maid in the following resolution, which was debated recently by the students of the Women's College at Baltimore: "Resolved, That all bachelors 30 years of age shall be subject to a tax; that such tax shall be 5 per cent. of the annual income of every bachelor from 30 to 35 years old; 10 per cent. of the income of every bachelor from 35 to 40 years old; 15 per cent. of the income of every bachelor from 40 to 45 years old, and so on in an increasing ratio."

The French War Minister has asked for an appropriation of \$40,000,000 for the improvement of the navy. Speaking of this item of foreign news the Pittsburg Dispatch says: "The fact is appreciated by all civilized Governments that the warfare of the future will be more largely upon the high seas than by invasion of an enemy's territory, and more attention is being given to naval than to military equipment. In this commercial age the more effective fighting is that directed toward the destruction and interruption of commerce and the interference with colonial relations. Great Britain was the first of the great Nations to see this vantage ground and to occupy it, but the others are following briskly after her lead."

General Andrew Jackson, shortly after the battle of New Orleans, wrote an account of the engagement in a letter to James Monroe, afterward President. This letter is published, it is believed for the first time, in an article on "Napoleon's Interest in the Battle of New Orleans," in the Century. In this battle, although the opposing forces were about equal, the English lost 2117 killed and wounded, while the American loss was only six killed and seven wounded. Mr. Monroe showed General Jackson's letter to Napoleon, and when the latter learned that the victory was mainly due to the deadly aim of the Americans, he planned the formation of troops of sharpshooters, armed with guns of the American pattern. Waterloo prevented the carrying out of the scheme.

Says London Truth: "An Old-Fashioned Patriot" writes to say that the attention of persons who love their country has lately been called by articles in American magazines to the systematic manner in which the sentiment of patriotism is developed in their higher schools for girls. The pupils are regularly drilled to perform an exercise of "saluting the flag" in military style. They are made familiar with the past of their country, and in its very short history everything that is glorious or can be a subject of National pride is brought before them till an enthusiasm for the "star-spangled banner" glows in every young heart. We copy America in many things; would that we might copy her in educating the young to know the glories of their country's past and to reverence its flag. Our people do not care for their flag. They do not know the meaning of the union jack. To them one flag is as good as another—anything that has a bright color—and when a town is draped for some festivity any flags are made use of; the greater number always have the French tricolor. "I had rather," this patriot says, "see the American stars and stripes. They are our brothers in blood."

#### LIFE'S MISTAKES.

We plant sweet flowers above the spot  
Where rest our unforgotten dead.  
And while the roses bud and bloom  
We beautify their lonely bed.  
We rear the snowy marble shaft  
That every passer-by may learn  
How sacred memory keeps her trust  
In votive gift and storied urn.  
But oh! the hearts that ache and break  
Through all the long bright summer days  
For some sweet word of tenderness,  
Some generous and outspoken praise;  
And oh! the bitter tears that fall  
O'er life's mistakes and cruel fate,  
That all things which the heart most craves  
Of love and glory come too late.  
Then take the rose that blooms to-day  
And lay it in some loving hand,  
And wait not till the ear grows dull  
To tell the sweet thoughts that you  
planned.  
One kiss on warm and loving lips  
Is worth a thousand funeral flowers,  
And one glad day of tender love  
Outweighs an age of morning hours.  
—D. M. Jordan, in Indianapolis Journal.

#### TRYING HER POWER.

BY CATHARINE EARNSHAU.

CAN hold him against the world? The speaker was a tall girl, with dark eyes, from which eyes of witchery looked out. She had lips which were now slightly compressed as she finished the sentence.

"I would not be so sure, if I were you," was the response of the other person, who stood on the path which led to the road from the country house behind them. The two girls had strolled down the walk in the crisp winter sunlight, and they looked as unlike as two people could well be.

Julia Stallo turned her head with a quick, imperious movement as she exclaimed: "Why would you not feel sure, since I am sure? Do you think I would give my promise to a man who did not adore me?"

"But men may adore at one moment, and be indifferent the next," returned Miss Branch, stopping to twist more closely about her head the blue, fluffy mass of wool which protected her from the cold.

"The man whom I love will not do so," was the quick reply.

Miss Branch, who was four or five years older than the magnificent brunette, looked at her curiously in silence for a time.

Miss Branch was small. One at first would have said she was plain, but might discover that her face possessed a wonderful power of expression; there might be a concentrated spark in her eyes that would possess force in whatever way she chose.

"After a pause she said quietly: 'I should imagine it might be easy for a man to be faithful to a creature like you. Is Mr. North coming today?'"

"Yes."

"I think you make a great mistake in loving any man so much. Ah! what is that?"

The exclamation was caused by the sound of something rushing through the shrubbery of evergreens at the right of where the two girls were standing.

Julia Stallo shrieked a little, and shrank to one side, and at the same moment a huge, dark-colored dog dashed out from the cedar hedge. His head was down, his mouth scattered foam, and his eyes emitted sparks.

While Julia, who had sprung away, had gone directly in the path of the infuriated animal, Miss Branch, who had remained where she had been standing, was several yards from him.

The brute was going on with that unswerving leap which is so terrible to see, and he had passed Miss Branch, who had not moved, toward Julia Stallo, who seemed petrified with terror in the spot where she stood.

"For God's sake, jump out of the way!" cried Miss Branch, shrilly. "He will not turn!"

If Julia heard she gave no sign; she was incapable of moving.

Miss Branch could not stand quiet. There was a dash of physical courage in her which enabled her to spring forward, slipping off the crimson shawl from her shoulders as she did so, and then flinging it full in the face of the wild-eyed animal, who moved one side and wavered in confusion, while Julia Stallo sank down to the ground in a heap, and her white face was like the face of the dead, save for the protruding eyes of horror.

The dog, baffled for the moment and uncertain, now turned toward Miss Branch. It was useless for her to try to run. She clasped her hands and stood still.

Only for a breath of time, however. The sound of a footstep on the frozen gravel might have been heard by the girls, if they could have heard anything.

The footstep was that of someone running furiously. A man appeared. He had a pistol in his hand, and though there was a terrible fear in his mind that he might not aim correctly, he could not hesitate.

The flash, the report of the pistol and the dog rolled over with a moan, his teeth set fast in the skirt of Miss Branch's dress.

nize her lover. "Yes, evidently he loves her. I wish she had not been so sure of him. It is such a temptation to prove her words false."

"That was what the quiet-looking girl was thinking, as she again wrapped her shawl about her and walked slowly down the path.

In a few moments she heard her name called, and pausing and looking back, she saw the two coming toward her.

When they were a little nearer the man hurried forward, and, raising his hat, said, in a tone which was not quite steady:

"I do not know what you will think of us. I confess I was, for the moment, capable of thinking only of Miss Stallo. You will forgive that, I know. I cannot tell you how grateful I am to you."

"Indeed! Why?" asked Miss Branch.

Although her words were abrupt, the voice in which she spoke them was far from being so. There was a silky softness in it that Julia Stallo had never heard before, and which made her look quickly at the girl who had spoken, while a pain, that was almost like a knife thrust, suddenly went through her heart.

Miss Branch had only glanced at Mr. North as she had replied, and he had not given any thought to her, so profoundly was he absorbed in the danger which had so recently threatened the girl he loved.

When the two walked away Miss Branch turned into another path and walked rapidly toward the house.

There was a flush on her cheeks and a sparkle in her eyes that gave her an aspect altogether different from that which she had worn an hour before.

When she reached her own room she sat down before the fire without removing her wraps. Looking into the burning coals with an intent gaze, her face gradually changed, until Julia Stallo would hardly have known it.

The white hands were held tightly together until their beauty—and they were very beautiful—was marred by rude pressure.

"What do I owe to any man among them?" she uttered, at length, in a half whisper. "And as for Julia, she is a baby in her feelings, and will not suffer much."

She rose and walked with determined air across the room. Some one knocked. She opened the door and Julia stood there.

"May I come in?" she asked.

"I was just coming to discover if you were still frightened," responded Miss Branch, taking Julia's hand in her own, and looking with more than ordinary keenness into the girl's face.

"Don't speak of it," cried Julia, with a shudder. "I shall never be able to see a dog again without a fright. Think of what might have happened if Luke had not come! He says he admires you for your presence of mind, although you are—But how I do chatter!" catching herself up with a blush. "He admires you so much."

"Even though I am so plain," calmly remarked Miss Branch, no flush staining her cheeks as she spoke words so difficult for a woman to accept.

"But I did not mean to tell you that," carelessly said Julia.

Miss Branch laughed, not bitterly to the ear in the least.

"Oh, I don't mind it at all," she said, lightly. "I am plain, and I know other people know it."

In her heart she was saying: "He shall pay for these words."

In the days that followed it would have been a curious study, for one not vitally interested, to have watched the change in Luke North's manner toward Miss Branch.

Gradually, from a polite listening to her, he came to turn with an apparently irresistible inclination toward that part of the room where she happened to be.

He stood near her chair; he looked at her if she spoke; he listened with a peculiarly vivid look upon his face whenever she made any remark.

There was a marked difference in the field. The following year the same field was put in corn again, and as the ashes had brought forth such wonderful results we covered another plot before plowing, and the same marked difference the following year, in the increase, was noted on both plots that were covered with ashes.

The most wonderful part of the fertility of coal ashes is yet to come. After the second crop the bottom was sown to wheat and grass, and while I will not say that any difference could be noted on either wheat or grass, I will say that after the land had remained in grass for three years it was again plowed and put in corn, and the very spots that had been covered with the ashes could be noticed in the field. This goes to show that they are beneficial for years, as they had now been in the ground four and five years respectively.

Before the ashes were applied the ground was heavy and soggy, but the following summer in tending the crop a marked difference was noted in the condition of the ground. There is no doubt whatever in this latitude, Southern Ohio, that coal ashes are beneficial on wet or clayey land. As one farmer puts the situation, while there may not be much substance or fertilizing properties in them they are an excellent neutralizer, and adds that he has used them to marked advantage where ground is heavy, as they have a tendency to loosen it.—A. R. Harding, in the National Stockman.

CAMEMBERT CHEESE. Camembert cheese dates from the last century only. It owes its name to the place of its creation. A certain Mme. Harel, with her husband, cultivated some fern land in the commune of Camembert in 1791. This new production was sold at first only in the commune and at Argenta on market days. But the demand for it in-

creased so rapidly that a few years later it was necessary to establish a depot in the latter town.

In 1813 Marie Harel, the eldest married daughter, continued the mother's business, and was publicly rewarded in 1864 by the Normandy association. She started four more depots, and her father-in-law, M. Paynel, introduced the first Camembert cheese in the town of Caen, while her goddaughter, Mme. de Lessert, established the first Camembert cheese manufactory in Calvados. In order to succeed well in the making of this cheese it is necessary not to skim the milk, which should coagulate, and to leave the butter-making for the months from May to August, at which time of the year only dry cheese can be made.

Rennet is added to the milk, which is gently turned and afterward left in repose in vessels with a wooden cover till the coagulation has arrived at the proper point. To ascertain this one places the back of a finger on the surface, and if it is not stained with the milk it suffices. Next comes the process of putting the cream into forms which are open at both ends, and placed on rushes so as to let the drops of thin milk run off easily. The cheeses are afterward carefully salted and taken to the drying place, where they are left from three to four weeks.

On the third or fourth day they begin to be covered with small brown points. After a week or ten days they are full of soft white vegetation, with a few blanks between. When they begin to sweat and don't stick to the fingers, they are placed on planks and carried to the cellars to arrive at a state of perfection. This occupies another twenty or thirty days, during which time they must be carefully watched and tended. When they are ripe they are placed in half dozens wrapped in paper, and covered with straw fastened with string, ready for their journey. They are also packed in rush baskets or white wooden boxes. The price of the Camembert varies with the season. In the summer they may fall as low as a dollar a dozen and go up again sometimes to \$1.60 and \$1.80. When well made it is one of the most agreeable and wholesome of cheeses.—London Standard.

FOULTRY POINTS. Burn a pound of sulphur in each pen the first day of the month, so you will not forget it. Clean up the droppings every morning. Kerosene the roosts and nest boxes once a week. Change the litter in the nest boxes every week or two, and sprinkle liberally with insect powder. Scald the drinking vessels once a week.

Sudden changes are apt to make a big difference in the egg records. Sudden changes are readily noticed by laying stock, especially of the lighter built varieties.

The early hatched pullets should all be laying now. If they do not begin early the chances are they may not lay before the last of February.

Market poultry raisers should visit at least one exhibition. They will enjoy the outing and profit by the display.

The incubators on the majority of farms are now in full blast, and the brooders are being put into operation. Watch closely the condition of your fowls, and nip in the bud the first symptoms of disease. A sneeze, a cough, a swelled head, scaly legs, stiffness of the joints, dark or pale combs, looseness of bowels, are all warnings of danger, and the proper remedies must be applied. To neglect now may mean an unprofitable winter.

At this time of year it is a good idea to put rusty iron in the drinking water. It furnishes a good tonic.

When the nights are cold, an evening feed of cracked corn will serve as a fuel for the body; but make the fowls scratch for every bit they get—do not allow them to gorge themselves.

Do not expose the fowls to wet or cold weather, as such conditions will be apt to bring on canker, catarrh or roup.

See that the houses, especially the scratching sheds, are not uncomfortably warm, and that the fowls are not suddenly exposed to cold, damp storms. Nothing would bring on pneumonia quicker than such changes.

Close up the poultry account and see how you stand. What was the value of stock on hand at the beginning of the year? What would be the interest on that at six per cent? What did you pay for food, labor and supplies during the year? How much money did you secure for eggs? How much for birds? Foot up the expenses; place beside the receipts—and what have been your profits?

Clean up the premises, sell off the surplus stock, close up the year in good shape. Those who sowed rye in the fall view with great satisfaction the pleasure and benefit the fowls get from it. A rye patch for poultry pays good interest. Coming in just at the time when green, tender grass is scarce, it is certainly an attraction.

The hotbeds, too, should be growing lettuce for the brooder chicks. There is no green stuff that will produce better results than tender, crisp lettuce.

Finally, do not forget, on every clear, sunny day to open the doors and windows of all the houses for a few hours, to give them a good airing.—Farm Poultry.



#### SAWDUST FOR BEDDING.

It is a common practice for livery houses where that is abundant and straw is hard to get. But as you raise grain we should advise you to save what is needed for bedding, no matter how the sawdust be offered free. Sawdust with manure makes it very hard to rot, much more so than straw, though both being carbon have scarcely any manurial value. Market gardeners object to having sawdust in manure piles, though they always compost their manure before using. It is better to use either bedding as economically as possible, and without doubt long straw bedding can be used with less waste than can sawdust, partly because it is less absorbent. The manure, either liquid or solid, passes through the straw without doing more than discolor it. So by shaking out and drying the straw can be used repeatedly until it has rotted and broken up. The liquid manure is best saved, not by absorbed bedding, but by a layer of three or four inches of wood loam underneath the horse or cow. This also is much better for horses' feet than standing on hard floors, either of wood or concrete. A little chopped straw lying on the earth will prevent the animal from being soiled with it. The earth flooring should be cleaned out once a week and replaced with new.—American Cultivator.

#### CHARCOAL FOR CORN-FED HOGS.

Whole corn is the hardest of all grains to digest, as it is also the cheapest carbonaceous food. It has less husk, in proportion to size of kernel, than any other grain. Neither is the corn made more digestible by being ground and fed in mush, cooked or uncooked, as is often done. Then it packs in the stomach in masses too large for the gastric juices to penetrate, and, of course, the corn ferments or sours. Old-fashioned farmers used to theorize about this in very queer ways. The acid from the stomach they often attributed to eating sour apples, as both the apple and the corn feeding came about the same time. Then when this acid rose to their mouths and made their teeth sore they attributed that to chewing hard corn off the cob. So they fed soft corn or had the corn ground and fed meal. But the teeth continued just as sore as before until the time for butchering came, and the poor, overfed hog was mercifully put out of his misery by the butcher's knife. It was while suffering the disorder of a stomach full of soured matter that many farmers found that feeding charcoal was a good remedy. Hogs will eat charcoal readily. It contains beside its carbon some ash which neutralizes acids. A little soda mixed with their feed will do the work still better. But this is only a temporary remedy. In the end soda will demoralize the stomach worse than will anything else. The true remedy is never to overfeed even a fattening hog, and to give him variety, especially when corn fed.

#### THE VALUE OF COAL ASHES.

From my own experience and many inquiries from neighbor farmers I have reached a definite conclusion that coal ashes have truly a commercial value. Some years ago we hauled a number of loads of coal ashes and scattered them thickly on a low, wet piece of land. The following winter the bottom was plowed for corn, the ashes turned under, and the result was that where the ashes were put there was a marked difference in the field. The following year the same field was put in corn again, and as the ashes had brought forth such wonderful results we covered another plot before plowing, and the same marked difference the following year, in the increase, was noted on both plots that were covered with ashes.

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#### SAWDUST FOR FUEL.

Sawdust is turned into transportable fuel in Germany by a very simple process. It is heated under high steam pressure until the resinous ingredients become sticky, when it is pressed into bricks. One man with a two horse power machine can turn out 9000 bricks a day.

#### HOUSEHOLD MATTERS.

##### BAKED LEG OF MUTTON.

Leg of mutton, six or eight pounds; cut down the under side, remove the bone; fill with a dressing made of four ounces suet, two of chopped ham, six ounces stale bread, two eggs, one onion, a bit of sweet herbs, nutmeg, salt and pepper; sew up, baste with butter; cook three hours. Old mutton loses the strong flavor if steamed awhile. Do not use the liquor.—Trenton (N. J.) American.

##### A SQUASH SWEETMEAT.

Cut a good sweet pumpkin into pieces, remove the seeds and pare it. Then cut into small squares or oblongs. Allow one pound of sugar and the juice of one lemon. Put the pumpkin in a deep dish in layers with the sugar, and thin yellow rind of lemon peel sprinkled between them; pour the lemon juice over the top. Allow to remain for two days in a cool place. To every three pounds of sugar allow one-half pint of water, boil all together until the pumpkin looks clear and is tender, but do not break the pieces; pour into a pan and allow to remain covered for a week; drain of the syrup, boil until it is thick, put the pumpkin into jars and fill the jars with the boiling syrup. A few spices, such as ginger and cloves may be added to the boiling syrup.—Eleanor M. Lucas.

##### MAYONNAISE DRESSING.

This is the way Miss Emily E. Coling, the teacher of cookery, makes mayonnaise dressing:

Put the yolks of two eggs into a cold soup plate, beat or stir a moment with a silver or wooden fork, then add half a teaspoonful of salt, a dash of cayenne, and, if you like it, half a teaspoonful of mustard. Work these well together, then add a few drops at a time, from a half to a pint of olive oil, stirring rapidly and steadily all the time. Stir only one way, as reversing the motion may cause it to curdle. While adding the oil add also, occasionally, a few drops of lemon juice or vinegar. If too thick when finished, add vinegar or lemon juice until it attains the consistency you desire. The more oil you use, the thicker the dressing. If the dressing should curdle, begin again with one or two more yolks in another plate, and after stirring well add one teaspoonful at a time of the curdled mayonnaise, and when all has been stirred in continue adding oil as before until the desired amount is obtained. Everything used in making the mayonnaise dressing, dish included, should be ice cold, especially in hot weather.

##### HOUSEHOLD HINTS.

A cloth wet with ice water and laid across the eyes is often a cure for the most aggravated cases of insomnia.

Vinegar added to the water in which fish is boiled will make the fish firmer and add to its flavor. It will also make tough meat more tender.

To remove the smell of onions on the hands, ground mustard, slightly dampened, rubbed thoroughly on hands, after which wash with sand soap.

Lamp wicks soaked in vinegar some twenty-four hours before being called into use will give a clearer flame and a steadier light than those not so treated.

The rubber rings of fruit cans will recover their elasticity if soaked for a while in weak ammonia water. This is quite an item when canning is being done, and the rubber rings are found to be stretched out of shape.

If you want your pet canary to sing his best and look his prettiest feed him occasionally with boiled eggs, chopped fine and mixed with cracker crumbs. Do not give him more than a thumbful of the mixture at a time.

Housekeepers puzzle over how to whip cream without changing it into butter and the secret is to have the cream churn ice cold. One good cook always fills her cream churn with ice and puts it in the refrigerator before using.

Wash willow furniture with warm water and castile soap, wiping very dry with a soft cloth, then dry in the sun or near a fire. To bleach it, after washing in warm soda, set in a box without drying, put a small dish of burning sulphur inside and cover the box for half an hour.

In washing grained woodwork use clear water or weak cold tea. Where there are finger marks to be removed, such as around the door knob or on the window sill, a little fine soap may be used, but only just enough to do the work, for soap should not be used on this woodwork if it can be avoided.

Careful cooks remove the cores of eggs, the tough, milk-white bit found in the whites. These become hard and indigestible when cooked. Another small kitchen pointer is to know that puddings, cakes and such compounds of which baking powder is an ingredient, should be baked at once when mixed.

Fruits are generally healthful; they cool the blood, and by their aperient qualities aid in digesting other foods, but they do not agree with all systems; in that instance they produce a sour stomach, ferment instead of being digested, cause irritation and often produce eruptions on the skin. Unripe and decayed fruits are not eatable, but good fruits are generally wholesome. A well person must know what to eat and what not to eat to remain so.

It is said by Brewer that the Papal cap was first encircled by a crown in 1160.

Harmonies in dress are more effective at all times and in better taste than contrasts.