Switzerland has just decided to make Ensurance against accident and sick-

wheat and corn have done so well in Central Kansas that it is computed in the New York Sun that the money receipts from these sources will be greater by one-third in that part of the State this season than last.

A-woolng pretty Patience, Went I, a love-sick swaln, And found her in the orehard, And state there and grain.

And, when I thought become a considerable of the woold have kissed her—Ahl The conquest was not done. For with a haughty, mocking eye, Low courteseying, the maid did cry, "Kind sir, have patience."

Assuming that a person devotes five minutes adopt to reading his papers and the minutes and your reading interpapers each year amounts to one hundred thousand year amounts to one hundred thousand years.

A contributor to the New York Evenum Post finds himself albe, in reviewing the manners of contemporary American men, to aver that the Treached will be the best of the particular of the p

PATIENCE.

A-wooing cruel Patience,
Went I, a love-sick swain,
And, sore of heart and of conceit,
For love found only pain.
The straight I turned me round about
the straight I turned me round about
But saw the maiden's leshourp
As though to bid me stay;
And while I pondered if to go
There came a whisper-fait'ring-low,
"Kind sir, have Patience,"
"Kind sir, have Patience,"
"Rid sir, have Patience,"

in time to save my life. I was drawn from under the palpitating body of my dead enemy, everyone present believing it was all up with me.

Making a litter of boughs they carried me into camp, where I lay for many weeks, lingering between life and death.

The tiger's skin now adorns my study, as my first and last prize won in a bicycle race.—The White Elephant.

PEANUTS INVALUABLE-FEW PRODUCTS OF THE SOIL PUT TO MORE USES.

It is Known by a Greater Variety of Names Than Any Other Edible That is So Universally Popular-Masquerades as Olive Olit-Three Varieties Grown Here.

According to all predictions the peanut crop of the United States is going to be selvent bis were Part blie.

The New York World estimated to the property of the street below of the street of the

According to all predictions the peanut crop of the United States is going to be short this year. But this does not mean that the supply will not be sufficient to satisfy Uncle Sam's small boys; for peanuts are raised in many countries besides our own, and the cost of importation is not great enough to increase the price materially.

rially.

This particular product of the earth is known in the United States by a greater variety of names, perhaps, than any other that is so universally popular. In various parts of the South it is the "ground nut," the "ground pea," the "goober" (sometimes spelled "gouber") and the "pindar." Over in England it is often called the "monkey nut," and this leads to the inference that in Africa and South Africa, where it grows wild, its edible quality first became known to man because the monkey fed on it. One of its names all over Europe is the "manilla nut," and this comes, no doubt, from the fact that it is extensively grown in the Philippine Islands. In France it is the "pistache de terre," from its similarity to the pistachin out in taste and the uses to which it may be put.

The seeds are put in the ground in May, late enough to avoid the latest frosts. Until a few years ago pennuts were planted by hand, but now a machine is generally used which places them in rows three feet apart, distributes the phosphate which is almost always used as a fertilizer, drops the "beans," as the seeds are often called, in groups of three, covers them with two inches of soil and rolls the earth firmly—all in one operation. The cultivation of the peanut crop is very similar to the cultivation of potatos, both the "cultivator," hauled by a horse or mule, and the hoe being used. Late in July a top dressing of land plaster is applied.

The vines of the peanut begin to bloom when they are eight or ten inches long, the blossoms being of a bright yellow color and very z-ofuse. The flowers, however, are sterile; that is, they are not followed by seeds, as are the blossoms of most plants, even the potato, which, like the peanut, develops the edible product beneath the surface of the soil. Nature is extremely interesting in her method of providing for the propagation of the peanut, develops the edible product beneath the surface of the soil. Nature is extremely interesting in her method of providing for the propagation of the peanut, de

stem are formed the pods, or "nuts," some little distance underground, and the plant needs no human attention whatever from the time of this pod formation till it is ready for harvesting.

The harvesting takes place late in October or early in November. Care is always exercised to get this work out of the way before frost comes, in the property of the same place, in which most of the bones of the property of the same place, in which most of the bones proceeded a ground by hand, somewhat after the manner in which potatoes are harvested, but progressive peanutgrowers, now use a plow with a "peanut point," which is run alongside each row so as to cut off the deep growing tap root. After this plow workmen follow with strong, broad forks, with which they have the place of the property of the same plow with a "peanut point," which is run alongside each row so as to cut off the deep growing tap root, and they then a control of the ground by the pods are allowed to dry in the sun; then the vines are stacked for curing, each stack being built about a pole that has been driven into the ground for that purpose. When theroughly cured the nuts are removed from the roots, sometimes by hand and sometimes by machinery. The latter is the quicker, more economical method, but the nuts suffer growers who wish to get the highest prices adhere to the old way of hand picking. The machines are worked by steam power, and both in appearance and principle are somewhat similar to the machines used in threshing wheat.

Besides the machine for picking the nuts from the roots, sometimes by hand and sometimes by machinery. The latter is the quicker, more economical method, but the nuts suffer growers who wish to get the highest prices adhere to the old way of hand picking. The machines are worked by steam power, and both in appearance and principle are somewhat similar to the machines used in threshing wheat.

Besides the machine for picking the nuts from the force of which the heaviest are first released, to fall into the proper receptacle f

using it as a basis for a much appreciated beverage. The use of peanuts in candy-making is well known.

The annual product in the United States varies from 2,000,000 to 5,000,000 bushels, and practically all of this immense quantity is used here.

Three varieties are grown in the United States; the white, the red and the Spanish. The white peanut has two kernels only in each pod, and this is also true of the Spanish nut, which is considerably smaller, however, than the white variety and has a much milder flavor. The third variety, the red peanuts, often has as many as three or four kernels in each shell and is larger than either of the other varieties.

Scill-Pier And Distribution.

The annual product in the United States varies from 2,000,000 to 30 cold, have faces that are spotted, pieced, the white, the real and that is also true of the Syanish unit, which were the state of the Syanish unit, which were the state of the Syanish unit, which middle of the control of the state of the Syanish unit, which were the state of the Syanish unit, which were the state of the s

eighty and ninety Mr. Denning mentioned no fewer than thirty-two.

To Save Your Boots.

A new wrinkle may be learned from an English soldier who was noted for keeping his boots in better condition and making them last longer than any of his brother officers. When asked what he did to them to prevent the leather from cracking and keeping it soft and smooth, his reply was, "Mutton bone." When an explanation was demanded he said: "It is nothing, I assure you. My man asks the cook for a knuckle bone, which he cleans and then bakes. After rubbing the leather with cream, he then frotles them as hard as he can with the bone. Usually my boots last me three years.

Feat of a Noble Whip.

The present Lord Lonsdale can claim to have performed the record driving feat of the age. On one occasion he drove a single horse, a four-in-hand and a pair ridden by postilions five miles each over a bad stretch of road in fifty-five minutes, including a change of vehicle.