Selecting and Preparing the Turkey.

Comparatively few cooks have anything to do with the live birds, though I have often wished I might give a tew hints to those who have, when I have seen the careless, bungling manner in which they are too

often dressed for market. It is far easier to select the best when they are dressed with the head and feet on; the tained for roasting.

cut around the vent carefully and then up- length of time. ward under one leg far enough along the lower end of the breast bone to allow of the carefully loosen all the membranes which attach the entrails to the body and withdraw the latter in a mass, without breaking or tearing them apart. If this operation is neatly done, there will be no need of washing the inside of the bird; only wipe it out with a wet cloth. Washing any kind of meat should be avoided if possible as it deprives it of both flavor and nutriment by removing the natural juices. It is safest to cut off a small piece of the liver with the gall bladder in order to avoid breaking the bitter of the gall if broken.

Separate the heart, liver, gizzard, lights and immature eggs from the entrails, and put them aside for giblets. Put the liver in cold water; carefully cut the gizzard at the wide side, without penetrating through the feet. Fill the carcass with force-meat and seasoning you prefer. sew up the cuts. Twist the points of the wings around under the back and fasten them with skewers or tie them, and push neck skin over to the back and sew it.

We are now ready for roasting, and, so temperature. far, this is the ordinary, time-honored way baste, during roasting, with the same. A turkey of from ten to twelve pounds weight

burn before you add the boiling water.

force-meat; but I prefer them cooked as a water only hastened the cream raising by a separate dish. Take the feet, when scalded slight degree, and "hardly paid" for the and nicely cleaned, the head and neck, the trouble. heart, liver, gizzard, lights and immature eggs, and boil all together until quite tender : remove all bones and cartilage, chop the meat, and warm up in butter, moistenwere boiled.

tion, but one in no wise essential.

chopped stale bread.

sound berries to a pulp, with just enough them either through a colander or a vegetable and fruit strainer to remove the skins. firm when cooled upon a saucer. Mould ecteer in individual dishes or in a large monid, care being taken, in either case, to them in very cold water previous to

the many ago abandoned the ing his meal.

idea, and devoted my energies to the making of palatable ones, instead of the soggy, indigestible messes they too often are. Like many another good thing, mince pies should be used sparingly, only for Sunday dinners and occasional holidays. As such they are a most toothsome appendage. When I once tried to get the recipe of a cook having an enviable reputation for her excellent mince pies, she answered with surprise, "Why, I never use one." And on being further questioned as to what ingredients she used, she answered laughingly, "Why, child, I put

The following recipe will make excellent eyes will be full and bright, and the mince meat, but it will also allow of your skin and joints of the feet soft and yielding, following my friend's plan, and adding many whereas, in poor poultry, the latter are another nice thing. Chop fine two pounds of always dry and stiff. The skin should look | tender boiled beer, and one pound of beefsoft and clean, showing layers of lightcolored | kidney suet ; pare, core and chop fine four flesh underneath. The odor of good birds pounds of tart apples; seed two pounds of is always perfectly sweet and clean; and raisins, and chop them a little; wash when one has been drawn and smells other- thoroughly two pounds of currants ; cut one wise; it should never be used. Hen turkeys | pound of citron fine ; grate the peel of three are smaller and not of as fine flavor as the lemons and add the juice of one; add also male birds; the latter should always be ob- three pounds of light brown sugar, one tablespoonful of ground cloves, two of cinnamon, the cars, but she did; and the train with a After every pin feather has been removed, one of nutmeg, one of ginger, and one of salt. singe off the hair by holding over a lighted Put each ingredient, as you prepare it, into paper, and then very carefully wipe the a mixing pan; add one pint of wild grape, skin with a wet cloth; cut off the head or cranberry or current jelly, and enough of neck as near the body as possible, pushing the meat broth to moisten well. Then slowly the skin down before you do it, so as to leave but thoroughly cook all together, stirring twins were the worst of all. How they did enough of it to cover the place, where the continually lest it burn on the dish and desneck was cut off. Cut off the feet just below troy the delicate flavor. By putting this in the joint; carefully loosen and take out the glass fruit cans, or small stoneware jarscrop without breaking or emptying it; cut and if in the latter, covering the top with a away the oil-bag at the back of the tail; half inch of lard or molasses -- it will keep any

ed by having both the lard and water very Every other minute one of them would ask hand being inserted; then, with your fingers, cold, and handling just as little as possible mamma, "Ain't we most there?" The when mixing, never kneading or endeavor- baby was the only well behaved one among ing to make it look smooth. A pie having them. He went to sleep and Mrs. Dobbins two crusts looks more tempting, if a laid him in a seat behind her and devoted tablespoonful of powdered sugar is sifted her attention to the rest of them. Calling over the top of it before baking.

Another Old-Fashioned Dish-Usually found at the Thanksgiving dinner, and, in pa's and as papa is not here to help us, I fact, at most others during cool weather, is will tell you what we must do. I must "fried cakes." Success in making these take Jet and Jenny, as they can not get off depends as much on the manner of com- from the train alone. Johnny will take the pounding as on having the right propor- baby and carry him, and Maudie must mind latter, as it is impossible to wash away the tions of the ingredients. Put the various the others. articles together and stir precisely as Then the whistle ble v for Cherry Creek, truth. you would in ordinary cake making, only and Mrs. Dobbins got her children in a line, making it stiffer; then take out a small and with a twin on each side of her, started amount at once and mix just as little as pos- for the door, saying, "Now, children, follow sible that you may roll it out and handle it. me." Through the window Johnny had Use one cup of sugar, one-fourth of a cup of seen his Uncle Will holding the horses, and, butter, one cup of milk, one egg, two tea- forgetting the baby, he rushed out the other be pulled out entire. Scald and skin the spoonfuls of baking powder, and whatever door and was on the scat with Uncle Will in

Diluting Milk for Cream Raising.

A correspondent is very sanguine in the the legs up against the side until the lower | belief that the item of ice expense will be joints are even with the rump. Pass a wholly eliminated from the cost of future skewer through the middle of the thighs to butter-making. He says it is pretty clearly secure them, also fasten the ends of the legs proven that by no process, not even the close to the vent, using a large trussing separator, can we so nearly remove all needle and cord heavy enough to be easily butter fats from the milk, as by adding 33 removed after the fowl is cooked. Turn the per cent of water at 60 degrees and then setting the pan or can in water at the same

By this method it was found that all the in which all good cooks prepare the bird; - vailable fats are forced to the surface in but now comes the secret of my friend's suc- from three to five hours, and in each and cess in always having her turkeys roasted a every instance the fats recovered, water delicate brown and always juicy. Several free, were by weight in excess of any other long strips of old clean, white cotton cloth, system, and as compared with the ordinary four inches wide, are sewed together and process of open pan setting, there was a rolled up ; then commencing at the neck, it gain in marketable butter of from a half to is carefully wound round and round the body, a pound and a half of butter to each 100 ing?" over-lapping it only enough to prevent any pounds of milk, according to conditions. part of the skin being exposed. Sew in The Vermont station has made most explaces enough to make it secure. I freely haustive tests in this matter, and finds admit that this is rather an awkward and "that as effectual creaming can be obtained difficult operation to perform; but once at 58 degrees as at 40 degrees, provided the successfully tried, you will never again do milk in the first case is diluted with oneotherwise, unless you belong to the favored | third its bulk of water at 135 degrees and is class who possess a modern roaster and set at 58 degrees." With 375 pounds of baker large enough to hold a turkey. These milk set undituted, and a like quantity of are made of sheet iron with a cover, thus the same milking diluted, the latter made more easily accomplishing the same results 17 pounds of butter in excess over the unsecured by my more primitive and laborious diluted milk. The use of water causes the the ticket agent, said: "Oh! stop the train like his. One or two hundred acres, not politeness. There it may be put into conmethod : though mine has the advantage of | milk to throw up a much more dense cream, being available for all. Before putting in the and in nearly every case the cream from dripping pan, rub thoroughly-through the diluted milk, when water at 130 degrees was cloth-with soft butter, and occasionally used for dilution, was sufficiently ripened to churn in eight hours after setting the milk.

The later investigations go to show that will require from three to four hours roast- cold water at 58 degrees is as effective in ing. When done, remove the cloth, strings promoting cream rising as water at 130 deand skewers, place the fowl in your hand- grees, and the objectional feature of rapid comest dish; and garnish with a few fried ripening of cream is avoided. At the butter schools of New York State this dilluted If the bird was rich in fat, you will need cream raising is a feature of the instruction, to remove some of it from the dripping pan and it was found in some instances that before adding the flour to brown for a gravy. where fresh drawn milk from cows in the Watch the latter process carefully, lest it fourth month of milking was used that the cream was all up in sixty minutes when this GIBLETS. -Some cooks add these to the milk was diluted 35 per cent. with cold well gravy; still others use them in making water, and that setting the pans or cans in

The Panama Canal.

Very little has of late been heard concering with some of the broth in which they ing the unlucky Panama Canal scheme. It is true that recently the report was circulated that the works were to be purchased THE FORCE-MEAT.-Chop about three and the scheme taken over by a syndicate, cupfuls of stale bread, and put in a bowl but this improbable tory, as might be expectwith four ounces of butter, the juice and half | ed, has not been confirmed. There is being the grated rind of a lemon, a teaspoonful made, however, a serious attempt to connect of sal, a small amount of pepper, and two the Atlantic and Pacific oceans by a canal don't know what to do with the little tablespoonfuls of any powdered sweet herb; through Nicaragua. The works have been you prefer-say, parsley and thyme, these commenced by an American company which being the kinds most often used; moisten | promises to complete operations by 1897. all with the volks of two eggs. Eight or The capital required is between two and ten systers, chopped, are a delicious addi- three hundred million dollars, a vast sum to baby !" raise even in the United States, especially A giblet stuffing is made by cooking the as the promoters of the scheme only count never was so sick of anything in my life, giblets as described above, and, after sea- upon paying a 5 per cent. dividend. The soming highly with salt, pepper, chopped or | waterway contemplated would be about 270 grated onion, and some sweet herb, it is miles from ocean to ocean. More then 100 the night, and he walked rapidly home, thoroughly mixed with three cupfuls of miles will require neither dredging nor excavation, while 40 miles will require borings CHANBERRY JELLY .- Wash and boil below the suface of the water, and about for it over the lamp and rocked it to sleep, 26 miles will be canal proper through cuts water to prevent their burning. Then pass of earth and rock. The Washington Government have granted a charter to the promoters of the design, which, if successfully Add an equal quantity of granulated sugar accomplished, will stand upon the record to one juice, and boil until a little becomes as one of the most notable engineering those twins made a rumpus as usual. I achievements of the age.

"This King Does."

Thanksgiving dieners are out of the cradle long, but he appears to until grandpa started on the two-thirty always thought of as bountiful ban- have a full appreciation of his position in train to find the baby. When he reached queta and are not, as a rule, got- life. One day recently he was served for Jackson, he found that Mr. Dobbins had the streetly hygienic principles, lunch with the breast of a chicken cut into gone on the train which he had passed com-We have those I am naturally timed small pieces. He at once began to help ing up. Nothing was heard of the baby. It on the special confess that it is more of himself without the aid of either spoon or was so early in the morning that no one had de the series of the first of the series of the characteristic king does." responded his majesty, continu- nothing, and sick at heart and discouraged,

YOUNG FOLKS.

Baby Ashley's Thanksgiving.

Oh, you should have seen the Dobbins family at the depot! They were all going to grandpa's for Thanksgiving-such a lot of them. There was Mrs. Dobbins and her seven children and Mr. Dobbins, who was there to see them off, but could not go until the next morning on account of business, The children were so afraid of being left, in every nice thing I can find in the house." that they were all at the depot anhour beforehand. They scrambled over seats, tumbled over satchels and watched for the train. They lived at Jackson, about forty miles from Cherry Creek, the home of Mrs. Dobbin's father.

At last, they heard the train. And such a rushing for the door you never saw. There was Johnny, aged fourteen; Maudie; ten: Harry and Don, and worse than all, the twins, aged three years; and the baby, Henry Ward Beecher to his son is declared aged one. He was Ashley "grandpa's darling." It seemed a miracle how Mrs. Dobbins ever got her family seated quietly in snort, started off toward grandpa's.

The little ones kept climbing to the windows, and running to the doors, while Johnny and Maudie brought them back and | tleman. set them down every five minutes. The act! They were bound to stay in the aisle, and the brakeman, rushing through the car, stumbled over them and made some remarks not very complimentary to "brats." Harry and Don chased the conductor through the cars to ask him if they were not pretty near CRISP, FLAKY PIE-CRUST-Is only obtain- to grandpa's. He told them he hoped so. them all around her, she said:

"Now children, we are almost to grand-

ing her father and friends, the train pulled out of the station and out of sight with little baby Ashley fast asleep in the seat. As grandpa's carriage could not hold them all, Mrs. Dobbins took the twins with her and the little boys and sent Maudie to Uncle Will's team with Johnny. Maudie was so proper business; do not turn off. Be conexcited at seeing Uncle Will and hearing stant, steadfast, persevering. Johnny's tongue run about the apples and anxious for grandma's supper.

A short drive brought them to the gate kissing as went on when the children gath- and without working for it. They blow ered around grandma and the uncles and soap-bubbles. Steady, patient industry is "Where's little Ashley, grandpa's darl- thousands every year.

and screamed: "Why, Johnay, where's favor to me; do not let him regret it. of his jacket and shook him. "Jingo! Baby? Hain't seen him."

you to bring him off the cars?" the station, while Mrs. Dobbins sat down in | and is wicked. quick for our baby's on it!"

rain has been gone nearly an hour.' He then started for home, crying at every | dred things that will be needful. step. The ticket agent telegraphed to have

the train stop and look for the baby. the little fellow awake and sat up. Not a | you to accept honors. Do not seek them face did he know. He stared around a do not receive them while you are youngmoment and then began to cry.

"If they didn't forget the baby somehow; in Halls of Legislation. Lastly, do not forbut no wonder-such a lot of them, twins and all."

little fellow cried for mamma. At the next station a drummer with more low estate." heart than usual offered to take the next | Read often the Proverbs, the precepts and train back with him, to where the family duties enjoined in the New Testament. May had stopped; but it was a through express your father's God go with you and protect which did not stop at Cherry Creek, but you.

Dobbins. "Well." said Dobbins, 'what have you got there?"

sped on to Jackson House, where Lemet Mr.

"Oh, I am in a Dickens of a scrape. Somebody left a confounded baby in the cars and I promised to take him home, and now I squirming thing.

Something about its clothes struck Mr. Dobbins as familiar. "Why, bless your soul Jack, that's my

"Well, then, take the animal quick, for I and he handed over the crying infant.

Mr. Dobbins had just closed his store for wondering how he could keep the baby alive until morning. He warmed some milk and then sat down to wait for the morning | Where the apples fell so lavishly train, which left at three o'clock.

"I guess I'll have to have my children checked, if my wife takes them all off again with her," he said to himself. "I expect Giving the ripest wealth of your love ought to have gone with her.'

All night long grandpa watched the telegraph office, but nothing came. Mrs. Dobbins cried and then scolded Johnny and Spanged on the palate spicily, The youthful King of Spain has not been then cried, and the house was in confusion, he took the nine o'clock train for Cherry a good deal better than you are."

Creek again. His jolly face was extremely long and he kept asking himself what had

become of "grandpa's darling." He waiked from the station to his house, thinking what a sad Thanksgiving dinner it would be with all that trouble on their hearts. As he opened the front door he heard them all laughing and talking, while a smell of roast turkey floated out on the cool air. There, in the middle of the sitting room, stood Mr. Dobbins tossing baby to the ceiling, while the whole party laughed as they watched him. A happier family never satdown to a Thanksgiving dinner, and as grandpa said grace they all returned thanks that baby Ashley had been found all safe again, and every two minutes the twins shouted; "Papa bringed, 'drandpa's darling' back adin, didn't he, mamma ?"

Henry Ward Peecher's Advice to His Son.

The following letter from the late Rev on good authority never to have been published. It is reminiscent of the worldly good sense of the advice given to Lacrtes by Polonius, but it is also permeated by the leaven of Christian experience. The precepts in it are those which if followed would produce a good man as well as a gen-

Brooklyn, N. Y., Oct. 18, 1878.

My Dear Herbert.

(1.) You must not go into debt. Avoid I have learned how your mother "mandebt as you would the Devil. Make it a ages," and I am going to explain it to you, fundamental rule: No debt - cash or noth- since you have confessed you didn't know.

observe even the smallest promise. A man who means to keep his promise cannot afford er, a dairy maid, a cook, a nurse, a kitchen to make many.

(3.) Be scrupulously careful in all statements. Accuracy and perfect frankness, no guesswork. Either nothing or accurate

(4.) When working for others sink yourself out of sight, seek their interest. Make yourself necessary to those who employ you, by industry, fidelity and scrupulous integ- her. "John!" she repeated, "John!"rity. Selfishness is fatal.

sonal standard high. Never pity yourself. clock, you know, and when he comes home Be a hard master to yourself, but lenient to he is very tired, or else—or else—he goes everybody else.

(6.) Concentrate your force on your own

(7.) The art of making one's fortune is to nuts and other things they had, that she spend nothing; in this country any intellinever once thought of the baby. It was gent and industrious young man may bedark when they left the train and all were come rich if he stops all leaks and is not in a hurrry. Do not make haste; be patient. (S.) Do not speculate or gamble. You go and grandma's light was in sight. She was to a land where everybody is excited and watching for them and such hugging and strives to make money, suddenly, largely

aunts! They laughed and talked and kissed | both the surest and the safest way. Greedeach other until grandpa suddenly asked: | iness and Haste are two devils that destroy (9.) In regard to Mr. B-" he is a South-Mrs. Dobbins opened her mouth and eyes ern gentleman; he is receiving you as a

the baby?" and she grasped him by the neck (10.) I beseech you to correct one faultsevere speech of others; never speak evil of any man, no matter what the facts may be. "Oh, my goodness? Johnny, didn't I tell | Hasty fault-finding, and severe speech of absent people, is not honorable, is apt to be Johnny snatched his hat and started for unjust and cruel, makes enemies to yourself,

a chair and began to cry. Johnny ran with | (11.) You must remember that you go to all his might to the station and, going to Mr. B -- not to learn to manage a farm forty thousand, is to be your future home-But the agent replied: "Why, my boy, the stead; but you can learn the care of cattle, sheep, the culture of wheat, the climate, "Well, stop her anyway!" Johnny cried, eskiery, manners and customs, and a hun-

(12.) If by integrity, industry and wellearned success you deserve well of your fel-Meanwhile, shortly after they left the car, low-citizens, they may in years to come, ask wait; but when you are established you may "Bless me," said anold woman just behind, make your father's name known with honor get your father's and your mother's God. Because you will be largely deprived of church She took the little one in her lap and privileges, you need all the nerve to keep quieted him and sent for the conductor. your heart before God. But do not despise The car full of people grew excited as the small churches and humble preachers. "Mind not high things, but condescend to men of

HENRY WARD BEECHER.

The Little-Red-Apple Tree.

The Little-Red-Apple Tree! Oh, the Little-Red-Apple Tree! When I was the little-est bit of a boy, And you were a boy with me! The bluebird's flight from the topmost boughs, And the boys up there-so high That we rocked over the roof of the house And whooped as the wind went by !

Ho 'Little-Red-Apple Tree! With the garden beds below, And the old grape-arbor so welcomely Hiding the rake and the hoe-Hiding, too, as the sun dripped through In spatter of wasted gold,

And me, in the days of old. Ah! the Little-Red-Apple Tree! In the edge of the garden-spot, Into the neighbor's lot ;-So do I think of you,

Frank and Amy away from you

Brother of mine, as the tree,-To the world as well as to me.

Oh, the Little-Red-Apple Tree! Sweet as its juciest fruit And rolled o'er tongue to boot, Is the memory still and the joy Of the Little-Red-Apple Tree, When I was the little-est bit of a boy, And you were a boy with me!

When the Honeymoon Waned.

Mr. Paddock Field-"Remember that you took me for better or for worse." Mrs. Field

How His Mother Managed.

"You see how it is, my dear," he said, taking her soft hand which has never done very hard work, and patting it re-assuringly : "I'm poor-only a thousand a year, dear-and we shall have to struggle to get along at first-"

"I don't mind that in the least," she interrupted, stoutly, rubbing her cheek soft'y against his hand.

"And," he pursued, graciously having allowed her interruption- "we shall have to come down to strict economy. But if you can only manage as my mother does, we shall pull through nicely.'

"And how does your mother manage, dear ?" she asked, smiling-but-very happy -at the notion of the mother in-law cropping out already.

"I don't know," replied the lover, radiantly; "but she always manages tohave everything neat and cheerful, and something delicious to eat-and she does it all herself, you know! So that we always get along beautifully, and make both ends meet, and father and I still have plenty of spending money. You see, when a woman is always hiring her laundry work done, and her gowns and bonnets made, and her scrubbing and stove blacking done, and all that sort of thing-why, it just walks into a man's income and takes his breath away."

The young woman looked for a moment as if her breath was also inclined for a vaca-You are now for the first time really tion but she wisely concealed her dismay, launched into life for yourself. You go and being one of the stouthearted of the from your father's house, and from all family earth she determined to learn a few things connections, to make your own way in the of John's mother, so went to her for a long world. It is a good time to make a new visit the next day. Upon the termination start, to cast out faults of whose evil you of this visit, one fine morning John received, have had an experience, and to take on to his blank amazement, a little package conhabits the want of which you have found to taining his engagement ring, accompanied by the following letter:

I find that she is a wite, a mother, a house-(2.) Make few promises. Religiously keeper, a business manager, a hired girl, a laundress, a seamstress, a mender and patchgardener and a general slave for a family of five. She works from five in the morning until ten at night; and I almost wept when I kissed her hand-it was so hard and wrinkled and corded and unkissed. When I saw her polishing the stove, carrying big buckets of water and armfuls of wood, often splitting the latter, I asked her why John didn't do such things for and she sat down with a perfectly dazed (5.) Hold yourself responsible for a high- look, as if I had asked her why the angels er standard than anybody else expects of didn't come down and scrub for her. "Why you. Demand more of yourself than any - John," she said in a trembling, bewildered body else expects of you. Keep your per- way, "works in the office from 9 until 4 o'down town." Now, I have become strongly imbued with the notion that I do not care to be so good a manager as your mother. If the wife must do all sorts of drudgery, so must the husband; if she must cook, he must carry the wood; if she must serub he must carry the water; if she must make butter, he must milk the cows. You have allowed your mother to do everything, and all that you have to say of her is that she is an "excellent manager." I do not care for such a reputation, unless my husband earned the name also, and judging from your lack of consideration for your mother, I am quite sure that you are not the man I thought you were, or one whom I would care to marry. As the son is the husband is, is a safe and happy rule to follow."

So the letter closed, and John pondered and he is pondering yet.

Politeness at Home.

An old proverb says "Familiarity breeds contempt." It would seem as if this was sometimes thought to apply to home life. At least, in the freedom of the family, courtesy is too often forgotten. Yet home is the best place in the world to cultivate stant practice, so that the young folk may not be awkward in its use when they go into circles where it is demanded. It has been well said that "The lad who is rude to his sister, impertinent to his mother, and vulgar in the house will prove a bad husband and a cruel father." Politeness begins at home. A boy who is polite to his father and mother is likely to be polite to every one else. A boy lacking politeness to his parents may have the semblance of courtesy in society, but is never truly polite in spirit, and is in danger, as he becomes familiar, of betraying his real want of courtesy. Every boy and girl should cultivate habits of courtesy and propriety at hone--in the sitting room and kitchen, as well as in the parlour-and they will be sure in other places to deport themselves in a becoming and attractive manner. When one has a pleasant smile and graceful demeanour it is a satisfaction to know that these are not put on, but that they belong to the character at all times and under all circumstan-

Canadian Catte in first and.

· It is exceedingly fortunate, but not at all surprising, that the seizure of Canadian cattle at Dundee on the theory that they were suffering from pleuro-pneumonia should have turned out to be a mistake. Canada is entirely free from the disease which the English authorities take such pains to exclude. If any Canadian cattle should reach the British Isles suffering from the complaint they will have caught it on the way. It is altogether different on the other side of the line. In the United States pleuro-pneumonia is very prevalent. Last year anumber of diseased cattle were detected at Liverpool and killed. It is important that the regulations requiring the destruction of cattle suffering from the disease and prohibiting the exportation of such cattle to England be strictly enforced. A relaxation would result in the scheduling of Canada and the destruction of our trade. The admission of live cattle from Canada to all the British markets, and the exclusion of American from all but the seaports, is the only discrimination any colony receives in England. and this is only to be continued during good behavior.

The Guileless Farmer.

Grocer-Don't buy any more barrels of apples from that farmer. Clerk-Very well, sir. Why? Doesn't he put the large apples on top and the little

ones at the bottom? Grocer-Yes; but he forgets to indicate which is the top, and that's three times I've -"O, Paddock! I know that I took you for opened the bottoms of barrels to show cus-

tomers.