

HOUSEHOLD.

Tired Mothers.

A little elbow leans upon your knee,
Your tired knee, that has so much to bear;
A child's dear eyes are looking lovingly
From underneath a thatch of tangled hair,
Perhaps you do not heed the velvet touch
Of warm, moist fingers, folding yours so
tightly;
You do not prize this blessing over much;
You almost are too tired to pray to-night,
But it is blessedness! A year ago
I did not see it as I do to-day.
We are so dull and thankless, and too slow
To catch the sunshine till it slips away.
And now it seems surprising strange to me
That while I wore the badge of motherhood,
I did not kiss more oft and tenderly
The little child that brought me only good,
And if, some night when you sit down to rest,
If you miss this elbow from your tired knee,
This restless, curling head from off your breast,
This lisp of tongue that chatters constantly;
If from your own the dimpled hands had slipped,
And no one would nestle in your palm again;
If the white feet into the grave had tripped,
I could not blame you for your heartache
then.
I wonder so that mothers ever fret
At little children clinging at their gown,
Or that the footprints, when the days are wet,
Are ever black enough to make them frown.
If I could find a little muddy boot,
Or cap or jacket on my chamber floor;
If I could kiss a rosy, restless foot,
And hear it patter in my house once more,
If I mend a broken cart to day,
To-morrow make a kite—o reach the sky—
There is no woman in God's world could say
She was more blissfully content than I.
But ah! the dainty pillow next my own
Is never rumped by a shining head;
My singing birdling from its nest is flown,
The little boy I used to kiss is dead!

The Farm Home's Fuel.

A commonplace subject, you say? Yes,
it is. But is it not the commonplace
matters that affect our happiness most,
and are of the greater consequence in life? Eating
is decidedly commonplace. Yet who
would gainsay its importance to life. The
mention of eating brings me to my text. To
eat we must have food; to have food we
must have fire, and to have fire we must have
fuel.

In the majority of farm homes wood is
the fuel used; and sorry I am to say it, but
in many of them the housewives have to
burn green wood the year round. Of all
the vexations that attend the housewife's
labor, there is nothing to be compared with
having to burn such wood. For one to re-
quire a quick, hot fire in the housework,
and have to stand over the stove and poke
and punch, and punch and poke, until one's
nerves and patience and Christianity have
all gone out of the chimney, I tell you, men
of the family, it is enough to turn a first-
class angel into a tumbler. Just how a
man who is the head of a family can impose
such a burden on his wife and such a clog
to the domestic machinery, is past all
understanding. There is just one of two
things—he is either unpardonably lazy,
or else he is wholly unappreciative of
his wife and home; and in all justice such a
man has no right to have either.

Does a man think that he has less wood
to provide during the year by preparing
only an armful at a time? And does he think
that green wood is more economical? As I
once heard one say, "Why," said he, "any-
body ought to know that it takes near twice
as long for a green stick to burn out as it
does a dry one." But if this man had tried
to heat an oven for baking, he would have
found that it took almost double the amount
of green wood that it did of dry. The dry
wood burns readily and makes a quick, hot
blaze, and in a very short-time the oven is
heated, while the green wood stimmers and
sputters and slowly burns. Moreover, the
fireplace must be kept full of the green wood
in order for it to burn at all. Two or three
sticks of dry wood will keep a hot fire, but
a much greater quantity of the green is re-
quired, and the supply must be kept up
constantly, or the first thing the housewife
knows her fire has gone out.

I repeat it with all the emphasis of my
pen, that the use of green wood is an unjust
taxation imposed on the home. There is a
great deal of domestic labor that requires
quick, hot fires, and to have to suffer a daily
annoyance in securing them is a serious
burden on any woman's time and temper.
I once visited at a farm home where year
after year the fuel was prepared on the fol-
lowing plan: A load of green wood was
hauled, and each morning the day's supply
was chopped. When the load was gone the
farmer would go into the woods and cut
down another load of green trees, some of
them poplars, and the same routine of chop-
ping each day's supply at a time was gone
through with. The amount of domestic friction
caused by that wood was incalculable.
On account of the poor fires the meals would
often be late, and then the farmer would
scold. As to the poor wife, she was fussing
and fretting half the time over the fires. I
did not blame her one bit. What I did blame
her for was that she did not go on a "strike"
and refuse to cook a meal until better wood
was provided.

There is a right way and a wrong way to
do everything. The right way to prepare
the farm's fuel is very easy and simple.
When the crop is over and the winter's lull
is at hand, the farmer should turn his at-
tention to getting up a year's supply of
wood. When the hauling from the woods
is completed, the wood should then be pre-
pared for the stove, and put in a sunny
place to dry. In this way the home will be
supplied with good fuel the year round.

And behold the advantages of such a plan!
The good fuel will make the housewife's
work easier; it will serve as one lubricator
to the rough-going domestic machinery, and
it will bring peace instead of war. To the
farmer himself the advantages are scarcely
less. With a good supply of wood there is no
constant stoppage on his part during the
busy season to prepare fuel. When the
preparation of the wood drags through the
whole year, through planting, haying and
harvesting, a great deal of valuable time is
lost, which aggregates many dollars in the
end.

Seasonable Recipes.

POTATO YEAST.—Three large potatoes
boiled in 1 quart of water; peel, and mash
fine; add 3 tablespoons of sugar. Mix the
mass into a pint of water in which the pota-
toes have been boiled. Add a teacup of
good yeast. Put in a stone jar, and in four
hours it will be ready to use. Keep in a
cool place, and make fresh yeast from it in
four days. One teacup of yeast will make
one pan of finger-rolls and one loaf of bread,
or two loaves of bread.

STEW CHICKEN.—Skin and cut your
chicken into small pieces. Lay them in
warm water for ten minutes, then dry them
with a clean, dry cloth; put them in a stewpan

with some milk and water and let them
boil until quite tender. Take 1 pint of
cream, one-quarter of a pound of butter,
and stir until thick. Allow to stand until
cool, then add a little salt, a gill of white
wine, a few mushrooms, stir all together.
Take the pieces from the pan, put away
what they were boiled in, clean the pan,
and put in the chicken and sauce together.
Keep the pan shaking about till they are
quite hot, and dish the up. You may
add eggs if desired.

TOMATO CATSUP.—Take a peck of ripe
sound tomatoes, and slicing them, put
them into a preserving kettle, and boil
them half an hour or more. Then press
and strain the pulp through a hair sieve.
Return the tomato thus reduced to the
same kettle, adding a table-spoonful of salt,
and the same quantity of mace, which must
be powdered, half an ounce of cloves also
powdered, a teaspoonful of black pepper
and half a teaspoonful of Cayenne pepper,
8 table-spoonfuls of ground mustard. Add
1 pint of the best vinegar, and a pound and
a half of brown sugar. A quart of onions
chopped very fine, and 2 ounces of celery
seed. Boil three hours. Bottle hot, and
seal up closely.

COLD TOMATO CATSUP.—Have ready 2
quarts of the strained juice and pulp of to-
matoes fully ripe but sound. Chop fine
4 pepper pods, 3 green and 1 red, after ex-
tracting their seeds. Two teacupfuls of
black mustard seed, half a teacupful of cel-
ery chopped fine and the same of silver-
skinned onions, half a teacupful of salt, add-
ing a teacupful of powdered mace and
cloves. Three pints of vinegar. Store this
catsup in glass bottles, leaving room in the
neck of each for a teacupful of olive oil,
which will effectually keep off mould and
prevent fermentation.

SPICED GRAPES.—Remove the seeds from
grapes as you do for preserves. To 5 pounds
of fruit put 4 pounds of sugar, 1 pint of
vinegar, 2 table-spoonfuls of ground cinna-
mon and cloves. Simmer slowly for two
hours on the back of the stove. This is an
appetizing sauce pleasing to the palate.
Any well-flavored grape may be used—Con-
cord, Catawba, and even the wild bird
grape answers well.

GREEN TOMATO PICKLE.—Slice a peck of
green tomatoes, without peeling, and cover
them with salt and water. Let them stand
thus for twenty-four hours. Then drain off
the salt water, and having prepared a quart
of sliced onions, take a table-spoonful each
of mace, cloves, allspice, and black pepper,
with a quarter of a pound of mustard and
the same of celery seed. Put the tomatoes
and onions into a kettle with vinegar enough
to cover them, into which the spices have
been stirred, and add two pounds of sugar.
Let the whole boil together until the toma-
toes are tender and look clear. Two table-
spoonfuls of horse-radish are deemed an im-
provement by some persons, but are not in-
dispensable.

HOT SLAW.—Chop or slice very fine a firm
white head of cabbage, and sprinkle lightly
with pepper and salt. Meanwhile, mix to-
gether in a saucepan a piece of butter the
size of an egg, with half a teacupful of vine-
gar only moderately strong. Put these over
the fire and heat. Mix together 2 raw
eggs, a small cupful of rich milk—or, better,
cream—and half a teacupful of sugar. Stir
these slowly into the heated vinegar, to
which the cabbage must now be added,
until it is well sealed. It should be tender,
and heated through and through. Some
persons greatly prefer slaw prepared thus
to the cold process.

All About Tables.

As we are always willing to accept some-
thing new, especially in house-furnishing,
I shall try to give several ways in which tables
may be constructed at a very small out-
lay.

Procure a board, 18x24 is a very nice size,
and nail four round legs to it. Pad the top
with cotton, and cover with plush to
harmonize with the room in which it is to
be used. The next step is to purchase
twenty-five or thirty feet of clothes-line
rope. Double a length which reaches from
the table to the floor, cut and unravel. Take
a small wisp, double it and stitch it to a
narrow strip of cloth, which is long enough
to reach around the table. Take wisp
after wisp until your strip is full, then
take around the table. For a heading
take rope, tacking it on in diamond design
with brass-headed tacks. Three rows will
be quite sufficient, and the ends of the rope
can be concealed under the table. Trim the
ravelled rope a few inches from the floor.
The legs may be wound with rope or left in
the plain wood.

Another table, which will be a reminder
of long strolls and leafy dells, and is a good
imitation of inlaid work, is made as follows:
Gather leaves, green, and at different stages
in their autumnal glory, and press with a
moderately hot iron upon which spermaceti
has been rubbed. This preserves their tints
and prevents their wrinkling, which they
will do if placed between leaves of a book.

The table may be oblong or round and as
the writer prefers round, we will deal with
it accordingly. Stain it black or cherry.
Arrange your leaves in a wreath or two half-
wreaths, sticking them tightly to the table
with glue. Purchase a half pint of white
varnish. Varnish your table, letting it dry,
and continue to varnish it until your leaves
are varnished in and your table is quite
smooth.

A pretty one may be made by using
pansies instead of leaves. The varnish
brings out the colour, and if neatly done is
quite effective. Another can be made by
using a cheese-box lid and three broom-
sticks. Secure the sticks in the middle,
crossing them; wrap with wire and fasten
with screw nails. Fasten the top on with
screws; stain, and when draped with a dainty
scarf, it is charming; used for holding a
card tray or a blooming plant. Tie a bow of
ribbon to hide the wire which fastens the
legs together.

Still another suggests itself to my mind,
not so substantial perhaps, but quite a
novelty. Three broomsticks are used fast-
ened together as just described, and for a
top use three plain palm-leaf fans, one for
each rod. Secure in place with screws.
Decorate with bows of ribbon.

Old stands and tables that have subserved
their usefulness or those bought at auction
very cheaply, can be made to out-ride the
expensive ones in furniture stores, by sand-
papering all roughness off and applying two
coats of white paint, and touching up here
and there with gilt, and then varnishing.

Cumso—"Well, M. Bride, is there as
much billing and cooing as there was before
marriage?" McBride—"The billing has
increased largely."

BRITISH COLUMBIA COLLIERIES

The New Vancouver Coal and Land Co.—
Prosperous Nanaimo—Contented Work-
ingmen—Beneficial Effect of the Corn-
wall Cottage Farm System.

All who are acquainted with the resour-
ces of the Province of British Columbia ac-
knowledge the important part the exten-
sive coal fields of Nanaimo are bound to play
in the future of the country, being one of
the principal sources of its permanent
economic industry. In times past the
wealth and profits of the Nanaimo coal
fields were dissipated in building up other
localities at its expense. Happily, how-
ever, this undesirable state of affairs under-
went a change for the better during the
last couple of years and is still progressing
favorably. The advent of the New Van-
couver Coal and Land Co. altered the state
of things generally and inaugurated a new
era in the annals of the city of Nanaimo
and its extensive coal fields. Almost im-
mediately the new regime gave an impetus
to trade and commerce, and wealth ex-
tracted from the bowels of the earth which
previously vented in the wrong direction is
now expended in measures for the improve-
ment and development of the surface
ground of the vicinity. Nanaimo has con-
sequently prospered and advanced percepti-
bly, not only in the paths of trade,

COMMERCE AND ENTERPRISE.

but also in those indicative of refinement,
taste and culture, emerging at a bound
from the crudeness of a mere mining camp
into the full fledged dignity of a city, con-
scious of its own wealth and importance,
worthy of its picturesque situation and the
inestimable value of its mineral resources.
The able, energetic management of the Van-
couver Coal Co., has not only started the
city on the road to commercial greatness,
enormously increased the output of coal and
dividends, but also expended and is expend-
ing large sums of money in reclaiming from
nature the lands of their heritage. The first
was achieved by a master stroke of shrewd
business policy, delivered at the proper time,
by which the market was at once wrested
from the grasp of powerful rivals and su-
premaccy for the products of their collieries
firmly established in the markets of the Pa-
cific coast, thereby vastly increasing the
consumption of British Columbia coal. It
must be borne in mind that these important
results were attained at the time when the
labor market was agitated and disturbed,
not by cutting prices, nor yet by cheere-
paring infringements on the earnings of the
toiler, but solely by a simple acknowlede-
gment of the justice contained in the great
fundamental principle laid down by Capt.
Drummond for the guidance and information
of the landed proprietors in Tipperary 50
years ago, "that capital has its duties as well
as its rights." Avoiding conflict with the
sentiment of local labor organizations, al-
though, perhaps sensible of the fact which
has lately been proved, that local organiza-
tions are a source of weakness instead of a
tower of strength to the cause of labor, and
by a few judicious concessions, the manage-
ment of the new corporation succeeded in
establishing a good understanding

FOR MUTUAL BENEFIT

and cemented thereby a firm bond of lasting
amity between them and their numerous
employees. Having their welfare, comfort
and prosperity at heart, besides a conscien-
tious belief in the saying that one contented
workman is worth a dozen discontented ones,
they introduced a few years ago, under the
direction and, it is presumed, on the recom-
mendation of the manager, Mr. Samuel M.
Robins, the Cornwall cottage farm system.
That gentleman being personally cognizant
of the beneficial effects of this system to the
miners of the Stannaries in the land of "Tre,
Pol and Pen," was not slow in putting the
scheme into practical form. As an experi-
ment a large tract of forest land to the
northwest and immediately outside the city
limits proper was surveyed off and blocked
out into five acre lots, with cleared roads,
one chain wide, at convenient distances.
These lots were leased, with the option of
purchase, at a nominal rent on condition of
clearing, improving and cultivating them.
And now, what a few years ago was almost
impenetrable forest, the home of the deer,
the bear, the wolf and the panther, presents
to the eye the pleasing prospect of rural
felicity. Well cultivated gardens and
orchards surround the neat comfortable
houses of these hardy sons of toil, the joyous
shouts and laughter of merry children "just
out from school" resounds where the

STILLNESS OF NATURE'S SILENCE

once reigned supreme. Satisfied with the
unmistakable results beneficial to the work-
ingman by a trial of the system another
large tract of unbroken forest land near
Chase river is, it is understood, to be simi-
larly laid off. The first allotments will soon
be embraced within the confines of the city
limits. Schools have been built and estab-
lished by the Provincial Government and
with the roads running through these sub-
urban localities a little more improved,
then may Nanaimo boast of the most pictur-
esque rural scenery and sylvan drives on the
island of Vancouver, rivalling even those of
famed Victoria, intensified by evidences of
rural prosperity and contentment, the
homes of sober, moral, horny-handed, in-
dustrious, law abiding people, standing out
in marked contrast as an example to other
localities as a place, where the exciting,
insidious vapors of restless spirits or the
insinuating, honeyed agitator is wasted on
desert air.

Not content with holding out inducements
to their employees, to, in their leis-
ure moments, seek healthful exercise away
from the rum mills, in improving and culti-
vating the surface land, the company, in
order to set a good example, have under-
taken the gigantic task of clearing some
hundreds of acres immediately adjoining
the first allotments. The work is carried
on under the immediate personal super-
vision of manager Robins. The incessant re-
ports as the gigantic stumps of the monarchs
of the forests are blown up resound along
the valleys and re-echo from the distant
hills and mountains, breaking on the still-
ness of the forest something like the can-
nonading of a besieged city. For the pres-
ent it is presumed the land thus reclaimed
will be worked and cultivated by the com-
pany as a farm for the maintenance of their
numerous stock. Whether it will prove a
profitable undertaking from a financial
point of view is open to question, seeing the
enormous initial cost per acre required to
bring the land under the plough. Be that
as it may it is a worthy undertaking in
every respect and stands out

IN BOLD RELIEF

as an effort to furnish additional employ-

ment and one which other corporations
might imitate with profit to the
country, present and future. It is
a strong evidence, if nothing else, of un-
bounded faith in the future of Nanaimo.
Thus under ground and over ground the
work of progress and improvement goes on
uninterruptedly without ostentation, the
only "boom" is the boom of the continuous
blasting of the stamps or the never-ceasing
buzz of the impecunious Victoria real estate
man seeking whom he may devour. Certain-
ly a small city of 5,000 inhabitants, whose
earnings from wages from one source alone
average from \$20 to \$25 each per month, for
every man, woman and child, especially
nowadays, the most likely place on the
coast where the chink in the pocket of the
unwary gladdens the ear, holds out special
inducements for the exercise of the suave
blandishments of the ubiquitous, well-shav-
en, shabby genteel mud peddlers who re-
cently adorned a counter and a plate glass
window way down in Gotham by the sea.

This substantial city of Nanaimo, with a
solid backing, not of inflated real estate
tone or the aping of fashionable city, simple,
pure and unrefined, as comfortable and warm
as the product of its mines, only some 30
miles distant across the Gulf of Georgia
from the Terminal City of Vancouver, will
court with that city a much closer trade
connection in the near future than at present.
And why not? Sooner or later Nanaimo
is destined to be a manufacturing and
industrial centre. Its magnificent bay,

UNRIVALED NATURAL FACILITIES

for the construction of graving docks, ship-
building, and the hundred and one indus-
tries in connection with iron, these probabili-
ties—certainties in a measure—cannot be
lightly ignored. That a vast volume of
trade will spring up in consequence is to
be expected and is well worth while look-
ing after in time. The all-rail connection be-
tween San Francisco and Vancouver will
change the commercial route for California
produce and the position of Nanaimo guaran-
tees it to be the distributing point for the
island portion of that trade. Possibly the
time may come sooner than expected when
the C. P. R., in self-defence, will be forced
to secure a more expeditious route for their
Oriental mails and passengers. A short line
of railway from Nanaimo to Beautiful creek
in the vicinity of Cape Beale, Barclay
Sound, and a swift 28-knot ferry across the
Gulf to Vancouver, would ensure a saving
of from 24 to 30 hours, if not more, in the
existing transit. Such are the signs of the
times visible on the horizon of the future—
the prosperity of the one city will add to
that of the other.

Nanaimo is on the move, and aspires to
that commercial and manufacturing distinc-
tion inseparable from its inexhaustible col-
lieries. Many entertain great expectations
from the Canada Western railway. Per-
haps so; but then the tailors of Tooley
street failed in their attempt to voice the
people of England. Any scheme, however,
calculated to open up and develop the
country, whether on Mainland or Island,
will benefit Nanaimo and add to her pros-
perity. Nanaimo has no rivals, and con-
sequently no petty jealousies to hinder her,
and wishes like wealth and prosperity to
her neighbors.

Marvels of the Under-World.

The mystery of the under-world appeals
with irresistible force to the imagination.
Tales of the wonders concealed in caverns
and hidden under the ground have always
interested the inhabitants of every country.
And the strange and splendid scenes fre-
quently discovered in such places as the
Mammoth Cave, the Luray caverns, the sea
caves of Bermuda and the Blue Grotto of
Capri have lent wings to the fancy which
pictures still more marvellous spectacles
"underneath the ground."

As a matter of fact it is probable that we
are as yet acquainted with but comparatively
few of the spacious caverns that exist at
no great depth beneath the earth, and
which, filled with air, are capable of being
explored by men. The explorations of Mr.
E. A. Martel in France, have recently ad-
ded very largely to our knowledge of what
has been called the "subterranean geog-
raphy" of that country. Similar work in
other countries would undoubtedly produce
many surprising revelations of what the
earth contains.

It is well known that a vast quantity of
water exists beneath the surface of the
ground, and that even considerable streams
are flowing there. Mr. Baldwin Latham
has lately called attention in England to a
very interesting method of tracing the
courses of these underground streams.

At certain seasons, especially in Septem-
ber and October, peculiar lines of fog may
be observed close to the ground, and he says
these indicate where streams of water are
flowing at a considerable depth beneath the
surface. During the greater part of the year
some of the strata between the surface of
the earth and the underground water are
sufficiently cold to condense the vapor aris-
ing from the water and thus prevent its ap-
pearance at the surface. But in the autumn
the soil is frequently warmed so deeply
that no condensing stratum of cold exists,
and then the vapor reaching the surface
forms lines of fog following the course of
the concealed streams of water underneath.

It is suggested that here is another of
those curious provisions of nature which
benefit the living forms inhabiting the earth;
for the vapor which proceeds from streams
deep underground, being ordinarily con-
densed not far under the surface, may serve
to sustain the life of plants during seasons
of drought.

Mr. Latham thinks that this is the case
on the great chalk downs of England.

An Island of Salt.

A mass of 90,000,000 tons of pure, com-
pact rock salt, located on an island 185 feet
high, which rises from a miserable sea
marsh on the route from Brash ar to New
Iberia, La., is one of the natural wonders
of the world. How this island ever came
into existence in such a locality is a matter
of conjecture. Vegetation is prolific, the
scenery being beautiful and varied. In the
center of this island, which is the only solid
spot in the vast expanse of sea marsh,
which extends for miles in all directions,
rises Salt Peak, the largest body of exposed
rock salt in the world. Having never been
surveyed, its exact extent is, as yet, un-
known; however, those who have visited
the locality say that there is not less than
90,000,000 tons of pure crystal salt in sight.
It is needless to add that the dazzling clear-
ness of Salt Peak is in striking contrast to
the somber lagoons, bayous, and salt
marshes which surround it on all sides.

LIFE IN A PIRATE SHIP.

Merit and Bravery Rewarded and Dis-
honesty Very Severely Punished.

The customs and regulations most com-
monly observed on board a buccaneer are
worth noting. Every pirate captain, doubt-
less, had his own set of rules; but there
were certain traditional articles that seem
to have been generally adopted. The cap-
tain had the state cabin, a double vote in
elections, a double share of booty. On some
vessels it was the captain who decided what
direction to sail in, but this and other mat-
ters of moment were often settled by a
vote of the company, the captain's vote
counting for two. The officers had a share
and a half or a share and a quarter of all
plunder, and the sailors one share each.
Booty was divided with scrupulous care
and marooning was the penalty of attempt-
ing to defraud the general company, if only
to the amount of a gold piece or a dollar.
Every man had a full vote in every affair
of importance.

Arms were always to be clean and fit for
service, and desertion of the ship or quarters
in battle were punished with death. On
Robert's ship a man who was crippled in
battle received \$800 out of the common stock,
and a proportionate sum was awarded for
lesser hurts. Lowther allowed £150 for the
loss of a limb, and other captains instituted
a sort of tariff of wounds which extended to
ears, fingers and toes. In chase or battle the
captain's power was absolute. He who first
spied a sail, if she proved to be a prize, was
entitled to the best pair of pistols on board
her over and above his dividend. These
pistols were greatly coveted, and a pair
would sell for as much as £30 from one
pirate to another. In their own common-
wealth the pirates are reported to have been
severe upon the point of honor, and among
Robert's crew it was the practice to slit the
ears or nose of any sailor found guilty of
robbing his fellows.

Such feeble interest that now attaches to
what was once the formidable fame of the
pirates is not even aesthetic, it is merely
comic. No imaginative essayist discusses
piracy as a fine art; but Paul Jones is resur-
rected as the hero of a musical burlesque.
Poor Paul! And he is almost the only one
of the whole buccaneering race whose story
discovers a trace of the legendary gallantry
of piracy. Paul, whose father had been head
gardener to Lord Selkirk, plundered the
Selkirk mansion of its plate, which he sub-
sequently returned in a parcel to Lady Sel-
kirk with a letter of polite apology.

A Remarkable Tree.

Growing near the baths of Alliaz, in the
Canton of Vaud, Switzerland, almost with-
in a stone's throw of the most popular ho-
tel, 4500 feet above the level of the sea,
stands the most remarkable tree in the
world. The trunk of this curious tree is 10
meters, or a little over 30 feet in diam-
eter at the base. About two yards above
the ground seven off-shoots put out from
the south side. Bent and gnarled at their place
of starting, these side-trunks soon straighten
themselves up and rise perpendicularly and
parallel to the main stem. This feature
alone is not, perhaps, unparalleled, but
another most curious fact is that the two
largest of the side trunks are connected
with the main tree by sub-quadrangular
braces resembling girders. These braces
have probably been formed by an anasto-
mosing of branches, which, although, com-
paratively common among agosperms, has
never before been reported in a conifer (the
remarkable subject of this sketch being a
fir). The places where the side girders en-
ter the main trunk are so smoothly bark-
ed over as to make it impossible to ascer-
tain the manner in which nature formed the
remarkable union. How a limb (originally
intended to grow free and bear foliage)
could have been absorbed and converted
into a living girder is a mystery which
affords a new illustration of the power of
nature to adapt itself to any and all circum-
stances.

Bats and Vampires.

At sunset, in the forests of Guiana, the
bats also fit from their hiding places, some
taking the place of the parrots and flocking
round the fruit trees, while the horrid vam-
pires wander far and near in search of some
sleeping animal, or even man, in order to
obtain a meal. Cows, goats, hogs, swine,
as well as game birds and quadrupeds, all suf-
fer from their attacks if not secured in well
latted pens, while the traveller must not
be surprised when awaking to find blood
oozing from a wound in his foot or temple.
In some places domestic animals cannot be
kept at all, as they are so weakened by re-
peated attacks as to ultimately die of ex-
haustion. Fortunately, however, the vam-
pires are not very common, and with proper
care may be excluded from dwelling houses
and stockpens.

When the West Indies were first discov-
ered hogs were put on some of the islands;
these in time increased wonderfully, so as
to become vast herds, affording a supply of
fresh meat to the mariner sick of the scurvy.
In Guiana, however, these animals never
became common, but, on the contrary, re-
quired the greatest care to preserve them
from the vampires. Domestic animals, like
man, sleep at night, and here the bats have
the advantage of them, while the wild quad-
rupeds of the forest range and feed at the
same time as their sanguinary enemy.
Hence it has followed that peccaries roam
securely and are quite free from the vam-
pires, while their domesticated cousins must
be housed and caged.

"What, sir, you call me pretty?" Why
I am an old woman, my hair is turning white,
and look, here is a wrinkle!" "A wrinkle!
No, madam, it is a smile that has drifted
from its moorings!"

"Life in this country," said the philoso-
pher, "is a heap like going to the circus.
Soon as a man gets to the front all the fel-
lows on the back seats insist on him sitting
down out of the way."
During the times of George I. and II. the
wedding-ring, though placed upon the usual
finger at the time of marriage, was some-
times worn on the thumb, in which position
it is often seen on the portraits of the titled
ladies in those days. It is now absolutely
necessary to use a ring at the English mar-
riage service. The placing of the ring on
the book is a remnant of the ancient custom
of blessing the ring by sprinkling holy water
in the form of a cross. This is still done by
the Roman Catholic priest. The Puritans
attempted the abolition of the ring. The
Quakers don't use a ring at the service be-
cause of its heathenish origin; but many
wear them afterwards. The Swiss Protest-
ants do not use a ring either at the service
or afterwards.