

FARM.

HOW TO CHOOSE A COW.

The family of Rip Van Winkle appears to have some lineal descendants still left in the State of New York. One of them has recently sent to the newspapers a long and able treatise on the moon and its influences, of which the following is an extract:

"I see a great deal in the papers how to choose a good cow, but I can tell you a rule worth all the rest. If a cow was calved when the horns of the moon pointed down she will be a good milker, but if born when the horns of the moon pointed up she will go to flesh, and sometimes to skin and bones. I never raised a calf born in the wrong time of the moon. I always butcher in the new of the moon and have fully one third more meat. I always build my fence when the horns of the moon point up, and stake and rider it when the moon points down; the two draw together and my fence never fails.

The moon should govern us in all our operations. I once attended a camp meeting and joined the church in the dark of the moon, and I backslid wonderfully. Since then I became converted in the light of the moon and have stuck ever since. Our school house, contrary to my advice, was roofed in the light of the moon, and last winter nearly all the children had the measles and now the roof is leaking badly."

SMUT AND ERGOTISM.

The Des Moines State Register, in reply to a correspondent, says that medical and chemical writers claim that the true ergot seldom develops in wheat, while it is most prevalent in rye, blue grass and wild rye, red top, etc. Ergot, or smut, is not diseased grains, but a fungus growth from spores which by some process becomes lodged in the ovary of the grain and prevents the development of the seed. It is entirely a fungus growth, and is an independent organism. It is said that the microscopes of high power develop great wonders in this parasitic plant on rye and the grasses. If it is not the real ergot there is no danger to stock. There may be smut on the stalks and diseased grains in the head, and yet be safe and healthy food for stock. The meteorological condition favorable for the production of ergot is warm, damp, foggy or rainy weather. The usual wheat smut, or black or blasted grains, are more or less prevalent in all wheat, and especially spring wheat. If these smut grains were the real poisonous ergot, the early settlers would have had a hard time living if they had not all been swept from the earth. In the early days the flouring mills had no smut machines, and the flour made by such mills was very dark colored by the grains of smut in the wheat. The writer has seen wheat made into flour when there was evidently from one to two quarts of smut grains to the bushel of wheat, and yet no signs of ergotism.

THE WARBLE OR OX BOT FLY.

This fly (*Hypoderma bovis*) resembles the bumble-bee in color and markings. It is two-winged, and a little over half an inch in length. In its mature state it is a cause of annoyance to stock in summer, and in its larval form it not only causes a depreciation of the hides in the market, but also by the irritation and pain they cause by their presence, a less vigorous and thrifty growth of the stock. From November until May the presence of these larvae may be detected by hard lumps along the back of the animal.

REMEDIES.—Four oz. of flowers of sulphur, one gill spirits of tar, and one quart train (whale) oil, thoroughly mixed together and applied once a week along the back of stock, have proved to be an excellent preventative, the fly not laying her eggs on animals thus treated. The train oil alone has also given good results. If the eggs have been laid and the warbles hatched, they may be destroyed by applying either kerosene, mercurial ointment, or tar, or by puncturing the larva with a hot wire, or by squeezing it out by the hand and then destroying it.

The yearly loss sustained by this insect in Great Britain alone has been estimated at \$10,000,000.

Miss Ormerod, the distinguished entomologist of the Royal Agricultural Society, thinking that some of the deaths supposed to have resulted from "black-leg" or quarter evil were in reality due to blood poisoning caused by the warble maggot, communicated with Prof. Wortley Axe, and this authority has promised to investigate the matter.

ANDALUSIAN FOWLS.

Mr. Thomas Lambert, an English fancier, in relation to the Andalusians, that are now attracting attention in England, says of them: "They are not only growing in favor as a fancy fowl, but they are well known to be one of the most profitable. Before giving my opinion of them in their fancy or correct points, I will give my experience with them in economical qualities. It has been asserted that they are natives of Andalusia, whence their name is derived, and some think, coming from that quarter, they are bred from Spanish, but I am quite certain they are not the product of our white face Spanish. They have no resemblance whatever in their early stages of growth, for while the Spanish are extremely slow to shoot their first or chicken feathers, the Andalusians are quite the reverse, and I say emphatically, that there is no variety that I have to rear that matures so rapidly. In proof of this pullets will often lay their maiden egg before they are six months old.

"As layers they cannot be excelled; taking weight as well as number of eggs they have no rival. I shall not be exaggerating in saying many of my pullets have laid upwards of 250 eggs each in a year. On one occasion I gathered from a pen of six pullets confined to a lean to run thirty-six eggs in six consecutive days.

"The flesh is particularly good, and of fine flavor. The weight of a cock is about seven and one-half pounds, hen five and one-half pounds. As to color and markings, the ground color is stated to vary from silver blue to a deep slate blue, but it must in either case be bright, and the lacing well defined. This should be black at the edge of every feather—the breast of the cock to match in shade the lacing with hens when being shown. The upper plumage of the cock should be a lustrous black; hackle full and flowing well on the back; the saddle feathers well over the point of the wings, which should be well tucked up. They should stand well up on the leg with a good shank, otherwise they look heavy and lose that commanding aspect which makes one of the points of their attractiveness."

CAUSES OF INFERIOR CHEESE.

We shall trace here the origin of bad cheese, the inferior quality of the milk only causing a part of this failure. The milk may be perfectly good, but mischief may originate in the vat, the press, or the curing room.

Puffy cheese may originate directly after the manufacture or in the curing room. Such cheese are known by the openings they contain or by their distorted form. This condition is caused by an abnormal development of carbonic acid gas, which produces a rustling noise, and is traced to a rapid decomposition of the milk sugar. Such cheese lose in value, not only on account of their irregular shape, but also on account of their flat and insipid, or bitter taste. The trouble lies in the milk itself, the presence of colostrum in the milk, the use of spoiled rennet or extract, the improper manufacture of the cheese, especially leaving in the curd too much whey and consequently too much milk sugar, and in pressing or curing at too high a temperature. The remedy consists in removing these causes.

Leaky cheese are chiefly those which are made too soft. In this condition they also lose their natural form, and assume a strong and often a disagreeable smell and taste. This condition, which also arises in normal soft cheese if they do not go into early consumption, is caused by overly rapid curing and decomposition, also under conditions which hasten the latter—such as warmth, dampness and access of air to the interior of the cheese. Cracks in the cheese favor the admission of air, and an excess of whey favors decomposition. The whey should be thoroughly removed, and as one means to this end a larger amount of salt is sometimes added.

Cracked or chinky cheese—that is, cracks found on the surface, have their origin in too small a percentage of water, either on the surface or throughout the entire mass. In soft cheese, the cause is attributed to pressing the curd when the particles are too dry, when the milk is coagulated at too high a temperature, when sour milk is employed,—in short, when any condition arises by which the water in the particles of curd is unnecessarily reduced. Especially when sour milk is used, the interior of the cheese has a dry, crumbly composition; but, also, in soft as well as hard cheese, dry air drafts, even when the cheese are exposed to them only for a short time, may become a source of cracks. Such cheese do not ripen perfectly, and their value is reduced.

Blue cheese have two causes, one being from blue milk, the other being from the presence of oxide of iron. The latter has only been found in milk from separators where parts of the machinery have become rusted. In blue cheese, blue spots are observed on the surface or throughout the entire mass.

Mouldy cheese are caused by a fungus, which commences on the surface and eats into the interior, whereby the goods lose in weight, appearance and flavor. Where mould occurs, conditions are present which favor the growth of the fungus, namely, dampness and insufficient ventilation. The best preventative is to remove these causes.

What is Volapuk?

The mysteries of Volapuk, designed to be the new international language for commercial purposes, were lately explained to an audience in New York. The new language is not making so much headway here, says the *Journalist*, as in Europe, where ten periodicals and seventy or eighty societies are devoted to it, and it is estimated that it has some 100,000 students. The language is the invention of a German Catholic priest, Father J. M. Schleyer, who first began writing upon it in 1851. His idea was to compound from the simple and regular parts of the more important modern languages an artificial language that could be easily learned by the people of any nationality and that should be to the modern business world what Latin was to the scholastic world a century or two ago.

To do this he took for his framework the five common vowel sounds, added the dotted "a," "o," "u," and the common consonant sounds, omitting those from each language which persons born to another tongue cannot pronounce. For the vocabulary he took about forty per cent. of the root words from English and the rest from modern European tongues.

The same root verb is never used to mean two different things. The declensions are managed by the addition of vowels to the roots, the plurals are formed by the addition of "s" in the English method, and the rules are absolutely without exception, so that learning the Volapuk grammar is a matter of a week.

Its friends do not pretend that Volapuk has any beauty that fits it for imaginative or poetic writing, but that for commercial correspondence, it is as valuable as the terminology of chemistry or the algebraic formulae are in those sciences. To use it at all it is necessary to have a dictionary from Volapuk into one's mother tongue; and the English dictionary has not yet been printed, but an army officer in Washington territory is preparing one. Col. Sprague is also preparing a handbook, and in a few months corresponding clerks in Broad street and the Swamp may be corrugating their brows over these new horrors.

A Quaker Printer's Proverbs.

Never inquire of the editor for news, for behold it is his business to give it to thee at the appointed time without asking for it.

It is not right that thou shouldst ask him who is the author of an article, for it is his duty to keep such things to himself.

When thou dost enter his office take heed unto thyself that thou dost not look at what may concern thee not, for that is not meet in the sight of good breeding.

Neither examine thou the proof-sheet, for it is not ready to meet thine eye, thou mayest understand.

Never send an article for publication without giving the editor thy name, for thy name oftentimes secures publication to worthless articles.

Thou shouldst not rap at the door of a printing office; for he that answereth the rap sneezeth in his sleeve and loseth time.

Never do thou loaf about nor knock down the type, for the boys will love thee as they do the shade trees—when thou leavest.

Thou shouldst never read the copy on the printer's case or the sharp and hooked container thereof, for he may knock thee down.

Prefer thine own local paper to any other and subscribe for it immediately.

Pay for it in advance and it shall be well with thee and thine.

HOUSEHOLD.

There is no kitchen girl, however able, But breaks the crockery ware; There is no butter placed upon the table But has its lock of hair.

KITCHEN RECIPES.

VEGETABLE SOUP.—Half a pound each of grated carrot and turnip, one onion, one apple, one head of celery, chopped fine. Add these to a quart of boiling water; boil one hour, and thicken with oatmeal sprinkled in gradually, and boil till the oatmeal is cooked.

ROAST FOWL WITH FORKMEAT.—Take a large fowl, fill the breast of the fowl with a nice veal stuffing, and truss it for roasting; put it down to a clear fire, and dredge over it a little flour. If a large fowl, it will require about an hour to roast, but less time if of a medium size. When done, remove the skewers, and serve it with brown gravy and bread sauce.

CHERRY PUDDING.—Three table spoonfuls of flour mixed to a smooth paste, with a little milk; then add the remainder of a pint of milk, warm one ounce of butter, and stir it in, stirring the mixture well; then add three eggs, well beaten, and a pinch of salt. Take the stones from a pound of cherries, stir them into the batter, tie it in a pudding cloth, and boil it for two hours. Serve with butter sauce.

SWEET OMELET.—Part the yolks of six eggs from the whites, stir in three table spoonfuls of pounded sugar to the yolks, a spoonful of flour, and a quarter of a pint of cream. Mix all well together, then whisk the whites to a stiff froth, and mix them gently with the other ingredients just as you are about to fry it. Put in half at a time, cover minced sweetmeats on it, fry the other, and turn it over, and glaze with a salamander.

OATMEAL ROLLS.—Stir into cold oatmeal pudding that has been left over sufficient white flour to make it stiff enough to knead. The only difficulty in making these rolls is the liability of getting them too stiff with flour. The easiest way to make them is to take a little of the mush on a floured dinner plate, enough for one roll, sprinkle on white flour and mould in the fingers. Roll them into strips about a finger in length, and one and one-half inches wide, and bake in a quick oven.

RICH APPLE PUDDING.—Pare and core a pound of apples, put them into a stewpan with sufficient water to prevent their burning, and stew them until they will pulp, then add to them half a pound of sugar crushed, the rind of a lemon, grated, and six well beaten eggs. Stir all well together, and just before putting it into the oven melt half a pound of butter, and stir it into the other ingredients. Put a puff paste round a pie-dish, pour in the pudding, and bake it.

FRICAISE OF COLD ROAST BEEF.—Cut the beef into very thin slices, season it with a little pepper and salt, shred a bunch of parsley very small, cut an onion into pieces, and put all together into a stewpan with a piece of butter and three-quarters of a pint of good broth. Let it all simmer slowly for twenty minutes; then stir in the yolks of two well beaten eggs, a teaspoonful of vinegar, or the juice of half a lemon; stir it briskly over the fire, and turn the fricasse into a hot dish. If the flavor of shalot is liked, the dish can be previously rubbed with it.

CROQUETTES OF COLD FOWL.—An *Entree*.—Pick off the white meat of some cold roast fowl, mince it fine, and season it with pepper, salt, and a very little pounded mace. Add about two or three ounces of grated ham, stir all together, and bind it with the yolk of egg and a spoonful of milk; roll the mixture into oval balls, brush each over with the yolks of beaten eggs, and roll them in bread crumbs once or twice; fry them a nice brown in butter for ten minutes, and serve them up on a border of mashed potatoes and a little good gravy in the centre of the dish.

MUTTON CUTLETS.—Trim a neck of mutton by cutting away the scrag and sawing off three inches of the rib bone; then cut about ten outlets out of the neck; shape them by cutting off the thick part of the chine bone; beat them flat to about a quarter of an inch in thickness with a outlet chopper dipped in cold water; detach an inch of fat from the lobe of the rib bone and trim it; season it with a little salt and pepper, then well beat up one egg, dip a brush into it, and rub it lightly over the chop; dip it into bread crumbs, form it into shape again, and dress in the following way:—Put two ounces of butter into a saute pan or very clean omelet pan; mill it, and put the outlets in; put it on the fire for four minutes longer; try if they are done by pressing with the finger; they ought to be firm and full of gravy; lay them on a clean cloth, and dress them in the form of a crown—that is by keeping the thick part at the bottom and the scraped part of the bone at the top, and each one resting half way on the other. Every dish of outlets must be served thus.

AN EXCELLENT WHITE SOUP.—Take two pounds of scrag of mutton, a knuckle of veal, after cutting off sufficient meat for collops, two shank bones of mutton, and a quarter of a pound of lean bacon, with a bunch of sweet herbs, the peel of half a lemon, two onions, three blades of mace, and some white pepper; boil all in seven pints of water till the meat falls to pieces. Skim it well; set it by to cool until the next day; then take off the fat, remove the jelly from the sediment, and put it into a stewpan. Have ready the thickening, which is to be made of half a pound of sweet almonds, blanched and pounded in a mortar, with a spoonful of water to prevent them from oiling; a large slice of cold veal or chicken minced and well beaten with a slice of stale bread; all added to a pint of cream, half the rind of a lemon, and a blade of mace finely powdered. Boil it a few minutes, and pour in a pint of stock; strain and rub it through a coarse sieve; add it to the rest, with two ounces of vermicelli, and boil all together for half an hour.

PICKLING.

SLICED CUCUMBER PICKLE.—One hundred cucumbers and fifteen onions sliced. Add a quart of salt in layers. Let it stand overnight. Drain and add one-quarter pound of fine mustard, one-quarter pound of celery salt, a little black and red pepper. Add a little enrry powder if convenient. Mix the spices thoroughly with the cucumbers and cover with cold vinegar.

TO SALT CUCUMBERS.—Make a brine of salt and water strong enough to bear up an

egg; put in the cucumbers as soon as they are picked, keeping a board or plate on top weighted so that all will be kept under the brine. Spread a cloth over the top, and if any rises, it will adhere to the cloth, which should be washed and put back again; in this way the brine will be kept clear. If cucumbers are packed away in clear salt, they will not make plump nice pickles, and will require a longer soaking when wanted for use.

CUCUMBER PICKLE.—Large cucumbers turned slightly yellow should be taken for this pickle. Peel them, cut in halves and remove the seeds and the soft pulp with a spoon. Cover with a sprinkling of salt and let them stand overnight. Next day dry them well with a towel, cut into pieces three inches long and an inch wide; lay them in a stone jar holding about five quarts and cover with cold vinegar. In a week pour off the vinegar and boil it, skimming well. Set away to cool. Take one quarter of a pound of horse radish grated, one half pound of shallots, one quarter of a pound of mustard, one ounce of ginger root cut in thin slices, half an ounce of pepper, one quarter of an ounce each of cloves and bay leaves and a handful of dill.

Place the pieces of cucumbers in layers in the jar with the spices between them, then pour over the cold boiled vinegar.

SPICED CUCUMBER PICKLE.—Use very small cucumbers. To one pint of salt add six quarts of water; boil and skim until clear; then pour boiling hot upon the cucumbers. This will be sufficient for one-half bushel. Let them stand one or two days in this salt water; then wipe each one dry. For every quart of vinegar take of ground spices, two teaspoonfuls of cinnamon, two teaspoonfuls of cloves, one salt-spoonful of black pepper, and a speck of cayenne. Mix all together and moisten with enough vinegar to make a soft paste. Tie in a muslin bag, and put into the vinegar while heating. Add two tablespoonfuls of sugar, one-half an onion chopped fine and one-half a lemon sliced. This is the proportion for every quart of vinegar, and enough vinegar to cover the pickles should be used. Let it all boil together fifteen minutes, covered closely. Then put in the cucumbers and let them simmer five minutes; no longer; then put in a jar. If the pickle is not liked very strong of spice, the spice bag may be taken out of the jar.

PLAIN CUCUMBER PICKLE.—Cut the cucumbers from the vines with scissors, selecting only small ones, none should be over three or four inches in length, and be careful not to break off the stems. Put the cucumbers in a bowl and pour over them boiling hot water to which salt has been added in the proportion of one cup to six quarts of water. Let it stand twenty-four hours, and again on the second and third days repeat the scalding after having drained them well; this removes the poisonous, gummy substance on the cucumbers. The fourth morning heat some weak vinegar with small lumps of alum in it, and turn it over the cucumbers allowing them to stand until the next day; drain well; put into stone jars or glass cans and pour over them good, strong vinegar. Add to each gallon of vinegar one-half cup of white mustard seed, a small piece of alum, a tablespoonful of brown sugar, and a few horse radish roots well bruised; these will tend to preserve the vinegar. Lay grape leaves over the top, cover closely and set away in the cellar. A few green peppers and onions are an improvement, adding flavor to the pickles, but if used must be scalded in the same manner as the cucumbers.

HINTS TO HOUSEKEEPERS.

To clean nickle on stoves, wet soda with ammonia, apply with an old tooth brush and rub off with a woolen cloth.

Try one of the smallest coal oil lamps. It looks like a toy, but for a hand lamp it will make as much light as a good tallow candle, and will not drop sparks.

Once a year, even the most frugal housewife should replenish her linen closet, and add to her store at least the furnishing of one bed and a dozen towels.

To remove kerosene from a carpet, lay blotters or soft brown paper over the spot, and press with a warm iron. Repeat with fresh papers till the spot is removed.

Two ounces of soda dissolved in a quart of hot water will make a ready and useful solution for cleaning old painted work preparatory to repainting. This mixture in the above proportion, should be applied when warm, and the woodwork afterward washed with water to remove all traces of soda.

Damp linen is very pliable and a good pull will make a fourteen inch collar into a fifteen inch one. They should be stretched crosswise and not lengthwise. Also in straightening out a shirt bosom the same mistake is often made. They also should be stretched crosswise, especially at the neck. If laundered in this way, the shirt and collar will fit, but if pulled lengthwise the collar will be too large and the neckband too high.

One of the most serviceable kind of washstand splashes and also one of the cheapest is made from a yard of fancy matting bound with a wide braid or a piece of silk or merino, matching the prevailing color in the room and fastened up with four tacks, each tack covered with a colored ribbon. Where the room is small and there is no dressing case, pockets of the matting may be fastened each side of the splasher to hold the comb and brush.

The *Art Interchange* says: Especial attention is being given nowadays to the dressing of the bed in the guest chamber, the most elaborate work and the richest materials being devoted to this use. Among the latest novelties may be included the newly imported embroidered linen sheets, finished neatly at either end by a broad hem-stitched hem and at one end showing a richly embroidered band of ornament in Irish tambour about eighteen inches deep, this part of the sheet being meant to pass up and over the pillows instead of shams which are somewhat out of style. Pillow cases to accompany these are very simply finished with a broad hem-stitched hem. These sheets, according to their size and depth of embroidery cost from nine to ten and a half dollars each.

Victor Hugo, though successful from the first, was not very self-reliant in his youth. At 17 he wrote two odes which were crowned by the Academy, but were returned to him for alterations deemed necessary. In his answer he said: "I have had a great deal more trouble to modify than to compose these odes, and that is the reason why I doubt of the success of my work."

The Nutritive and Medicinal Qualities of Fruits.

Of all the fruits with which we are blessed, the peach is the most delicious and digestible. There's nothing more palatable, wholesome and medicinal than good ripe peaches. They should be ripe, but not over ripe and half rotten; and of this kind they may make a part of either meal, or be eaten between meals; but it is better to make them part of the regular meals. It is a mistaken idea that no fruit should be eaten at breakfast. It would be far better if our people would eat less bacon and grease at breakfast and more fruit. In the morning there is an acid state of the secretions and nothing is so well calculated to correct this as cooling, sub-acid fruits, such as peaches, apples, etc. Still, most of us have been taught that eating fruit before breakfast is highly dangerous. How the idea originated I do not know, but it is certainly a great error, contrary to both reason and fact.

The apple is one of the best of fruits. Baked or stewed apples will generally agree with the most delicate stomach, and are an excellent medicine in many cases of sickness. Green or half-ripe apples stewed and sweetened are pleasant to the taste, cooling, nourishing and laxative, far superior, in many cases, to the abominable doses of salt and oil usually given in fever and other diseases. Raw apples and dried apples stewed are better for constipation than liver pills.

Oranges are very acceptable to most stomachs, having all the advantages of the acid alluded to; but the orange juice alone should be taken, rejecting the pulp.

The same may be said of lemons, pomegranates and all that class. Lemonade is the best drink in fevers, and when thickened with sugar is better than syrup of squills and other nauseous things in many cases of cough.

Tomatoes act on the liver and bowels, and are much more pleasant and safe than blue mass and "liver regulators." The juice should be used alone, rejecting the skin.

The small seeded fruits, such as black berries, figs, raspberries, currants and strawberries, may be classed among the best foods and medicines. The sugar in them is nutritious, the acid is cooling and purifying, and the seeds are laxative.

We would be much the gainers if we would look more to our orchards and gardens for our medicines, and less to our drug store. To cure fever or act on the kidneys, no febrifuge or diuretic is superior to watermelon, which may, with very few exceptions, be taken in sickness and health in almost unlimited quantities, not only without injury, but with positive benefit. But in using them the water or juice should be taken, excluding the pulp; the melon should be fresh and ripe, but not over ripe and stale.

It is curious, but true, that the table of the day laborer in town, who does not own a foot of land, and whom the country man contemptuously declares "lives from hand to mouth," is more bountifully supplied with vegetables and fruits than that of the farmer in the midst of his broad acres. The latter gives a variety of excuses for his neglect; and at a neighbor's, with his mouth full of his second help of delicious green peas, will declare a garden "don't pay," and as he backs up his plate for another quarter-section of strawberry shortcake, will wonder how his host can find time to "potter with small fruit," regardless of or indifferent to the fact that no acre on his farm will yield him so much good living, and do so much to promote his health and happiness, as a quarter-acre garden spot, intelligently tended.

Woman's Work in Syria.

There are grand women in Arabia; women of ability, keen insight and wonderful capabilities. The duties of the wife of a Syrian be day are as follows: She brings all the water for family use from a distant well. This is accomplished by filling immense jars, and bringing them upon her head. She rises early and goes to the handmill of the village, carrying corn, enough of which for the day's bread she grinds by a slow laborious process. This she carries home and cooks in an oven, which is made in the earth. It is a round hole, lined with oval and flat stones, and heated by a fire built in it. When the bread is mixed with water and a little salt, she removes the ashes and plasters little pats of dough against the hot stones to cook. Could anything be more crude?

She cares for her children—usually a large family—and does all the rough work at intervals, while the devoted (?) husband calmly smokes his "argolie," or sits cross-legged upon his divan or house-top, in conversation with some equally hard-working member of Syrian society. The houses are made of a coarse stone, roughly hewn. The house-tops are of clay, covered with coarse gravel. In hot weather the sun bakes this mud-formed roof, and large cracks appear. The rain comes, and, as a natural consequence, the roof leaks.

This is something of which the fastidious inhabitant of the Bible land does not approve. It does not add to his bodily comfort. He remedies the difficulty—shall I tell you how? Not by any effort of his own; far from it: his wife comes, ascends to the house-top, and in the drenching rain propels a roller of solid stone backward and forward, much as we use a lawn-mower. This rolls the sun-dried cracks together, and prevents the entrance of water.

These are only a few of a Syrian housewife's duties. Her reward is not in this world surely. She cannot speak to her husband in public; she can receive no caresses before his friends. She goes veiled and scantily clad. She has no time to make her own habiliments, for her hands must weave and spin and embroider artistically and abundantly for the husband and the male children. In winter her feet are protected only by open wooden sandals, and drops of blood mark her way to the Syrian well. This is no extraordinary thing, but by those who have repeatedly seen it, I have been informed. Of course this is among the lower and middle classes of society in Syria, but those who belong to a higher class are very, very few.

The discovery of two important letters in an old desk by the rector of the Hell-brown gymnasium recently has been an event of much interest to Lutherans everywhere. Both of the letters were written by Luther and addressed to the Svanian reformer Branz, and were dated respectively 1555 and 1557.