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HOUSEHOLD.

"As Darby Says to Joan."
Well, now, the sun's a power o' heat!
The sap's a-running strong—
I stopped in with the boys a bit
There, as I came along;
The cow-slip swamp was bidden thick
With now and then one blown—
I fetched a couple in my hat—
As Darby says to Joan.
We'll have the cattle out to grass
Come Paas-day, I'll be bound;
Hear how the creeter stamp and low
Soon as they smell the ground!
It's time to rake the garden off.
And set a bonfire going!
Plan out the beds to suit ye, wife—
As Darby says to Joan.
It seems with while, a day like this,
Jes' to ha' wintered thru;
I feel the sun clear to my soul,
Old as I be, I do.
Mebby it would look awkward-like
To get to Heaven alone;
I'd fuil as lives stay on a spell—
As Darby says to Joan.
You ain't forgot the old side porch,
Back whar the grapevine hung;
They think folks didn't court and kiss
When me and you was young!
Jes' such another likely day
The parson made us one;
As, hitching up his chair a bit,
Darby says to Joan.

Summer Furnishings.

The most enjoyable part of every summer home is the broad verandah, and for this nothing can take the place of rattan furniture, as the pieces are so light that a child can move them, and this is a valuable quality in selecting things for these fresh-air parlors, according to Demorest's Magazine. The half-reclining chair is a compromise with the lounge which many people prefer, and it finds great favor with delicate people and invalids. There are also capacious easy-chairs with adjustable backs which can be raised and lowered at will. A roomy pocket or rack of some sort should be provided for newspapers and magazines, as the frolic wind likes to play with these, and soon creates great havoc unless there is some place to keep them. A generous provision of cushions adds much to everyone's comfort; but the dainty materials suitable for indoors are out of place on the veranda. The twilled lians which come now in many colors, are blue or red dam or the new changeable choice it to be embroidered. Bold, conventionalized patterns that are not very much worked are selected, and the art-linen-floss is used for embroidering. There are many Japanese cotton fabrics which are pretty enough to use without embroidery. A wide ruff of the stuff doubled makes an effective finish for the edge. Comfortable head cushions to throw over the tops of chair backs sometimes have a convenient pocket in the half of the cushion which falls backward. Somewhat similar cushions tied on the broad arms of easy-chairs, with a wide pocket hanging outward, make acceptable catch-alls. A great addition to the comfort of the veranda is found in the bamboo screens, or rattan screens—the latter are made to order any desired size, the former can be bought in the Japanese shops—which are fastened between the posts and can be raised or lowered as needed for protection from wind or sun. If neither of these be accessible, heavy awning-linen is the next choice. Braces are attached to the bottom of the screens, by which they can be extended to admit the air while still protecting from the sun, and they are fastened upon rollers so they can be rolled up entirely when necessary. The rattan tea-tables are most convenient for outdoor use, the adjustable shelves affording so much space when wanted.

Keeping Hams in Summer.

A writer in the Rural New Yorker explains her method as follows: After they have been properly salted and smoked, put each in a common muslin sack—I make mine of four sacks or cheap brown muslin, and as nearly the shape of the ham as I can roughly block it out, but they are never perfect fits. Then stitch a firm loop made of a scrap of cotton folded and stitched at one end; have your sacks large enough at the open side so that after the ham is in, you can fold the open edges over well and sew tightly. Now have ready a tub or big bucket of slacked lime that is creamy in thickness and warm enough to penetrate cotton easily; put a wire hook in the loop on the sack and dip the latter up and down (with the ham in it of course) several times in the lime water until you are sure the pores of cloth are filled with the lime. Hang them up in the air until perfectly dry, then lay or hang away anywhere that is convenient. We use an unoccupied upstairs room. I have kept hams in this way and have had many people—several fine judges—declare they had never eaten such delicious meat. Of course good meat depends first on salting and smoking, but there is no better way to keep it afterwards than this. If you choose to take the trouble to rip instead of cutting these sacks off, you can use them several years and thus avoid the trouble of making fresh each year.

Spring Vegetables.

Rhubarb is one of the earliest of our springtime vegetables, and its special wholesomeness is usually underestimated. Its acid properties act directly upon the liver, an organ quite apt to become torpid, after the winter regimen, more or less of canned vegetables—or of less vegetable diet than in summer months. Many people who think they need some "spring medicine" will find that a generous use of rhubarb, spinach, lettuce and early tomatoes will preclude all necessity for drugs, writes K. B. Johnson in the Independent. Rhubarb, stewed, with a little sugar, is very wholesome, and should be often served with meat—as an appetizer—or it makes excellent pies. Two cups of it, stewed, with a very little water, two cups of sugar, the yolks of two eggs, three spoonfuls of flour, a little salt and nutmeg. Bake in an under crust only. This makes one good-sized pie. Apples for pie-making have come insipid and tasteless, and the tart of the "pie plant" is especially welcome. Canned rhubarb makes excellent pies in midwinter—a pleasing variety among mince, squash and all other seasonal kinds. It is easily put up, with very little sugar. It is the powdered root of a foreign species of rhubarb that is found at the druggists and used especially as medicine for children.

Spinach is one of the springtime vegetables that should stand near the top of the list in healthfulness. But it is seldom properly cooked. It should be thoroughly, perfectly freed from sand and dust by many washings in cold water, and then put in a close saucepan and covered closely, without a drop of water, over a moderate fire. In an hour or more it will be perfectly cooked; then it should be drained and chopped, and butter and salt added. The old-fashioned way was to almost drown it in the liquor from corned beef—and thus half its nutriment and medicinal properties were lost, and the other half so disguised that the luscious leaves might just as well have been cabbage, or any other sort of "greens."

Up Stairs and Down.

Comfortable dining-room chairs the proper height should always be selected. It is most commendable to be a good housekeeper, but don't be a fussy one. Keep one nook cosy and comfortable for the men folks to drop into at night. An oiled floor is excellent for the kitchen, because the grease never shows. The plain white oilcloth is to be preferred to the marbled pattern as it wears better and, for that matter, looks better. She who prepares a meal with but the one aim—to get through—generally loses all the value of her time and trouble in soggy, crude and disagreeable dishes. Have the table at which one sews at night spread with a light color, or, if it must have a dark one, a sheet of white paper may be used over it. A needle can be threaded with much greater ease if held over a white surface. A Brussels carpet should never be put in the dining-room, as it holds dust and is difficult to sweep and keep clean. Oilcloth makes an excellent covering. It may be wiped off so that it will look fresh and new. It is always better to have a special closet for keeping the kitchen tins and other utensils needed in cookery. Cooked food should always be kept on shelves by itself. It is a great mistake to mix up matters by devoting a shelf in the grocery closet to cooked food. Old muslin may be first used as window cloths, then go through the various stages of paint, lamp and stove cloths just as well as not. Instead of this we often see the hearth and grates rubbed with bits of snowy white muslin or cambric, caught up in a hurry, because there is neither system or economy about the house. If a dollar can be saved by making over an old gown, save it. If this summer's bonnet can be trimmed with last winter's feathers use them but do not save a great lot of accumulated dress goods, millinery, odds and ends and feeble furniture just because ten years from now you might have occasion for a soldierino button, a gray tip or an antiquated hassock. The favorite lamp shade just now is the pagoda, which has quite superseded the umbrella form, which used to be so popular. Its picturesque contortions are much easier to cover than the flat circle or dome. Pink is a color frequently used on account of its clear, becoming light; but the warm shades of amber and maize are also very popular, and where not a great deal of light is needed red is a delightful color for a shade.

For The Cooks.

The following will be found practical, and easily prepared by any reader. CORN MUFFINS.—One egg, one tablespoonful of sugar, one cup of corn meal, one cup of flour, two spoonfuls of baking powder, one-half tablespoonful of butter, one-half spoonful of salt, milk to make a stiff batter. BROWN LOAF CAKE.—One cupful of brown sugar, one-half cupful of molasses, one-half cupful of butter, one-half cupful of milk, two eggs, two and one-fourth cupfuls of flour, one heaping teaspoonful of cinnamon, one-half teaspoonful of cloves, one even teaspoonful of baking soda, one cupful of seeded and chopped raisins. Cream the butter and sugar, add the yolks and spice, add milk and flour alternately, then the molasses and beat hard, add raisins which have been rolled in flour. Bake in a moderate oven in deep pan one hour and a quarter. SNOW CAKE.—Three-fourths cupful of butter, two cupfuls of white sugar, one cupful of milk, one cupful of corn-starch, two cupfuls of flour, one and one-half spoonfuls of baking-powder. Mix corn-starch, flour and baking-powder, add butter and sugar alternately with milk. Lastly add whites of seven eggs and flavor to taste. SALLY LINN.—One and one-half pints of flour, three eggs, one and one-half teaspoonfuls of milk, one heaping tablespoon of sugar, from three to four tablespoons of hop yeast, according to strength. Beat the yolks of the eggs, the butter and sugar together thoroughly, then add the milk and flour, making a very stiff batter. When all is well beaten, add lastly the beaten whites of eggs and the yeast, and then set to rise. When risen dissolve one half teaspoon of soda in a little hot water, and stir into the batter. Then pour the mixture into the buttered cake mold, and set to rise a second time as you would loaf bread or rolls. When risen bake as you would a quick cake of similar size. If it is wanted for breakfast, make it up at night, and set it to rise as you would do rolls for breakfast. If for tea it is best made up by nine or ten o'clock in the morning, so as not to hurry the rising. If your yeast is good and the recipe carefully followed the Sally Linn should be as light and golden as cake. NOODLE SOUP.—Use either beef or mutton, allowing a quart of water to each pound of meat. Add a little salt, but not enough to season the broth. Remove the scum as it rises and set the kettle back where it will cook slowly. When partly done add a carrot and two chopped fine with the same amount of turnips and an onion sliced. Boil until the meat is ragged, then season the whole; remove the meat, strain the soup, and return to the kettle. To make the noodles: Rub a little butter into a tea-cupful sifted flour, add a pinch of salt, roll a well-beaten egg. Make into a ball, roll very thin, fold up closely and cut into strings like cabbage for salad. Drop these into the seasoned broth and let it boil ten or fifteen minutes. BUNS.—Use four cupfuls of flour, one gen-

erous cupful of warm milk, half a cupful of sugar, one-fourth of a cupful of butter or lard, half a teaspoonful of salt, half a cupful of liquid yeast and two eggs. Dissolve the butter in the milk. Beat the eggs separately. Add all the ingredients to the yeast and knead well. The dough should be soft and pliable. Let it rise over night; in the morning break into pieces about the size of a large egg; work these into rather flat cakes and place them in a buttered pan. Cover the cakes about half an inch apart. When the buns have risen to double their original size, which will be in about two hours, then with a sharp knife cut a cross in the centre of each bun, being careful not to cut too deep. Bake in a moderate oven for 25 minutes. GRAHAM DIAMONDS.—Some people are very fond of graham cakes or crackers, generally called "graham diamonds," on account of their shape. Mrs. Ewing, the western cooking teacher, says they are made in this manner: Aid a teaspoonful each of granulated sugar and salt to a quart of graham flour. Pour boiling water upon it until thoroughly scalded. Work into a soft dough and roll out until about half an inch in thickness. Then, with a sharp knife cut it into diamonds or squares, place in a baking pan and bake in a hot oven half an hour or until well done and crisp.

The Partition of Africa.

There is no subject more picturesque and fascinating, observes a contemporary, than the scramble for territory which has been going on in Africa during recent years. But the speculations which now naturally present themselves as to the future of that great continent are necessarily controlled, more or less, by the considerations as to who have been the factors in the division and sub-division of the vast conglomerate of races, possessing amongst themselves so many degrees of barbarism. A work written by Mr. J. Scott Keltie, F.R.G.S., editor of "The Statesman's Year Book," supplies the following interesting information with regard to the areas owned or controlled by European powers in the Dark Continent. Country. Square Miles. France.....3,000,000 Britain.....2,500,000 Germany.....825,000 Belgium.....850,000 Portugal.....550,000 Italy.....600,000 Spain.....200,000 Thus, out of eleven million square miles nearly 9,000,000 have been acquired by European powers within a few years. It will be noted that France appeared to have obtained the lion's share, but, as so often happens, appearances are deceptive. If Egypt were added to the British figures, where it really belongs, the two countries would be about even on the area of their African possessions. Even as it is, however, France seems to have obtained the worst place in Africa. Mr. Keltie states that nearly 2,000,000 square miles of her territory is desert, while the population of British Africa is 40,000,000 as compared with 27,000,000 in the French possessions. Better than that, however, he thinks that our own people and empire will have the largest share in the future development of Africa, and that "eventually British influence will be paramount." Mr. Keltie continues: "So far as the possibility of colonization by English people and the habitants of northern and central Europe goes, we have undoubtedly, by a long way, the advantage over any other power. Although the Zambesi is well within the tropics it may be taken as in general way the dividing line between Central Africa and South Africa. So far as experience has gone, the whole of Cape Colony and Natal and neighboring lands, including the Transvaal and the Orange Free State, which, willingly or unwillingly, are under British influence, are colonizable by Europeans of any country—that is to say, Europeans can not only settle there, but they can make it their home and perpetuate their kind, and that is the real test of colonization." In South Africa, especially, there is plenty of gold and an abundant supply of coal and iron and copper. These are great things for a young community, and, when united to cheap native labor and a wise policy, the British Empire in Africa stands fair to rival even the British Empire in India.

The Khan of Kelat.

The Khan of Kelat, who has been summoned to give an account of his administration to the Governor-General of India, is head of the Baluchistan tribal chiefs and consequently paramount ruler of Baluchistan. Kumor credits him with a revengeful and bloodthirsty disposition and the actual commission of many thousands of crimes. It will be well, however, to await the result of the present investigation before all the charges brought against the Khan are believed. The crime which was the immediate cause of his present prominence in Indian politics was the execution of his Wazir, or Prime Minister and several members of that official's family. On the one hand it is alleged that the Khan was desirous of preventing the Wazir from leaving his service and on the other the Khan declares that the Wazir attempted his life. The true story will, perhaps, never be known, as except the Khan and his son Azim Jan, none of the persons who were present at the final altercation, live to tell the tale. As soon as the proceedings of the Khan were reported to the political agents at Quetta, the Khan was ordered forward and the Khan was called upon to surrender. He seems to have promptly complied with this summons, and so far his explanations appear to have given satisfaction. The authorities, however, will not be satisfied with his own unsupported narrative.

Janet Gave Details.

A Scotch clergyman, a strict catechist, in examining one of his flock a short time since, thus addressed her: "Janet, can you tell me how Adam fell?" Janet fell a-laughing, and answered, "Oh, my bonnie dear doctor, you're na serious?" "Very serious, indeed," said the doctor. Janet (whose husband's name happened to be Adam) then said: "Weel, weel, sin ye will na't, doctor, you see Adam just gaed o'er the utter night to Luecky Liston's for half a mutchkin o' whiskey, when an oar-ying on the road took his foot, and Adam fell—and that's the hale truth o' the matter." Sixty per cent. of the earthquakes occur during the winter months.

What Tommy Thought.

Neighbor: "I hear, Tommy, that your mother has bought another baby." Tommy: "Yes, she has. And I reckon she wants to sell him again, too." Neighbor: "What makes you think she wishes to sell him?" Tommy: "Oh because, whenever he is squalling, and there are people passing the house, ma yells at the top of her voice: 'Buy, oh, buy my baby I buy, oh! but for all she sells so loudly no one ever comes in to ask the price of the little rascal. It is my opinion that it's easier to buy a baby than it is to sell one." Dog-barbers are quite common in Paris. Their chief duty is to shave poodles.

LIFE IN AUSTRALIA.

Australian life resembles English life in many particulars, at the same time (consequent on the slightly altered conditions existing) it possesses a character which is peculiarly its own. The British race predominates, and as a matter of course, British institutions give to "the old country"; but on account of the different climatic conditions and the mixture of nationalities, many peculiarities are noticed which are all but unknown in the United Kingdom. The larger towns are duplicates of British towns, with a spice of the American thrown in; with few exceptions the principal difference consists of the breadth and regularity of the streets, which (with the exception of those in the older portions of Sydney) are laid out at right angles. Though it robs them of much of the picturesque element, this regularity is an immense advantage from an economical point of view. It economises space, and gives less trouble to architects and builders in the arrangement and construction of buildings; the great width of the streets in most of the principal towns also exhibits the architecture of these buildings to the greatest advantage, and, in addition, allows of the planting of trees, and gives more light. On the other hand it renders the keeping of the roads in order a very expensive item, their maintenance forming a very serious drain on the resources of many of the smaller towns. In the larger cities all the luxuries of civilization may be obtained; warehouses and shops exist which are equal to those in any part of the world, communication between the various cities and their suburbs is regular and cheap, railways, steamboats, cable trams, steam and horse trams, omnibuses, &c., being the modes of locomotion; and the same literary, scientific, social, and other clubs as are found in other parts of the world exist here. It is in the smaller towns that we find the conditions of life altered; a typical township contains say two hundred people, a couple of hotels (the term "inn" is unknown in Australia; any place which intoxicants are sold in an hotel, and perhaps one store, at which everything in the way of merchandise is retailed; and very often this is conducted in the same building as the hotel, the landlord being a Whitey on a small scale. The smithy and the church occupy prominent positions, and the chances are that on one allotment there will be found a public hall of some kind. Life in a settlement like this is to a certain extent monotonous, though not so much as the uninitiated would imagine. Nearly every person or family owns a horse, and the colonists' as a rule are fairly good horsemen, boys six or seven years of age may be seen cantering about these bush towns "bareback," being almost born in the saddle; this habit of riding is carried to such an extent that an old saying runs: "If a bushman has to carry a message to a place half a mile distant, he will, instead of walking off at once, do a two-mile chase round his paddock after the horse, which, when caught is duly saddled and bridled, and then ridden the half-mile."

The foregoing, though an exaggeration, is yet sufficient to give some idea of the great hold riding has obtained; the saddle-horse in fact is a necessity, and he has helped to shorten distances and assist in the exploration and development of the country in a marked manner. These small towns are, in the settled portions of the continent, about ten miles apart, and the inhabitants of one think nothing of spending the evening in the next or even the second town away and returning the same night. In some parts the shortest distance between places which can boast of a cricket club is 40 or 50 miles, and the cricketers ride or drive this distance, play the match, and after a little fun leave for home, arriving some time the following day, the members of the opposing club being the visitors in perhaps the following week. In the agricultural and pastoral towns time has very little value, a "go-as-you-please," "take-it-easy" style of existence obtains from January to December, and things are conducted in an irregular manner in this particular. In the mining towns it is somewhat different; the regularity of the work in the case of large concerns compels the townspeople to observe something like correct time in most matters; but it is not until a railway makes its appearance that the people become alive to the fact that such a thing as punctuality is of any importance. In the small provincial towns the train (or mail-coach as the case may be), which forms the connecting link with the Metropolis, breaks the monotony somewhat, the railway platforms being frequently lined with people who meet "to see the train come in." Saturday night is in the whole of the towns, large and small, the night part excellent.

Shops, which in all the provincial towns close early during the remainder of the week remain open until a late hour on Saturdays, and the main business thoroughfares become crowded promenades. Young Australia dresses in its best and goes there to see and to be seen, and some of the streets present a very brilliant appearance; in the city and suburbs the electric lights serve to add to the gaiety of the scene, and a Saturday evening walk along George-street, Sydney; Bourke-street, Melbourne; or Smith-street, Collingwood (a suburb of Melbourne), is time well spent, and affords a good opportunity for a study of Australian life and character. Some of the Australian towns are lighted throughout by means of electricity, and preparations for its introduction into others are now being made. In the bush, life is very similar to that in the smaller towns, varied of course by the nature of the occupation followed.

Some of the Australian towns are lighted throughout by means of electricity, and preparations for its introduction into others are now being made. In the bush, life is very similar to that in the smaller towns, varied of course by the nature of the occupation followed.

Foreigners in France.

There are no less than five bills before the French Chamber whose object is to check or prevent the immigration of foreigners into the country. According to the latest figures there are 450,000 Belgians, 280,000 Italians, 100,000 Germans, and 40,000 British and Swiss settled or employed in France. These 900,000 aliens are likely, moreover, to increase rapidly not only by immigration, but by superior fecundity, the birth-rate among foreigners being far higher than among Frenchmen. The foreigners are exempt from the conscription, which causes employers to prefer them as laborers, and they send away large sums of money, \$35,000,000 from Paris alone in a single year. The committee which has the bills in charge proposes, therefore, to compel every immigrant to take out a permit of residence which, it seems to be understood, will be refused when the French laborers complain of competition, and to pay one franc a year to the funds of the commune he inhabits. The grievance about the conscription is generally considered to be genuine, and to justify a tax; but it is pointed out that Italians or Belgians, or even Englishmen, become in the second generation Frenchmen. The Riquettis, Napoleons, Gambettas and McManons have never been suspected of being anything but French.—[New York "Evening Post."

Chewing Tobacco was a Habit of George Rice of Liberty, Ind.

Chewing tobacco was a habit of George Rice of Liberty, Ind. He gave it up several years ago, and chewed newspaper as a substitute. Now he is dead, from the poison in the printer's ink.

FARMING IN THE NORTH-WEST.

Superintendent McKay, of Indian Head, says the observation of everyone travelling through the country last summer, was that wherever crops were put in in good order, they were looking well, and when the land was not well worked quite the reverse was the case. Such has been the experience for the past ten years, with one exception, that of last year, in which owing to plenty of rain, the poorest worked land gave as good if not better returns than the best. The yield of land worked as our soil must be to give regular and satisfactory returns, has borne out the observations of travellers. The report says:— "We have in this district, and I doubt not, in others also, farmers who have this year from 30 to 40 bushels per acre on fallow land, while on their stubble land, equally good soil, only eight to fifteen bushels. Grated that a good sample of grain is sometimes obtained from stubble land, and that such land matures the grain in a shorter period than fallow, still the risk is very great. The reason of injury to stubble crops is the want of sufficient moisture in the soil to carry the grain over the hot period. Stubble land, whether ploughed in the fall or spring or sown without ploughing at all, never has sufficient moisture to carry a crop to maturity unless the June and July rains are in excess of ordinary years. In fallow land, if properly worked, sufficient moisture has been stored up to mature grain in the driest year, and farmers in the Territories should have every year at least two-thirds of their crop of fallow land. Not only do settlers risk too much crop on stubble land at its best, that is, after ploughing and sowing in the very best manner, but thousands of acres are put in in the second, third, and even the fourth year, without ploughing a furrow. The stubble is burned off, if possible, and the grain sown by drill and not touched again until cut. This mode of farming may in one year out of ten give a fair crop on good heavy soil; but on light land with a gravelly or poor sub-soil, the chances are against it producing even a medium crop at any time. It has before been pointed out that fallow land, in a surprising manner, stores up and retains moisture enough to carry grain through the hottest and driest summer. Fallow-land may in a wet season have too much moisture, causing rank growth of straw instead of quickly maturing grain, yet our wet seasons are so few in comparison to the dry ones, that the risk is at most only two years out of ten—1884 and 1891 being the only wet seasons since 1851. Besides, fallows can be made to retain less moisture by putting less work on them. One good ploughing in the months of June or July, and surface cultivation afterwards to keep down the weeds, instead of two ploughings, will hold less moisture and cause the grain to ripen four or six days earlier. This applies to heavy soil. In lighter land with gravelly or poor subsoil, two ploughings and plenty of surface cultivation should be given. On the Experimental Farm, three ways were followed in 1891 in working the fallows.—1st. Ploughing deeply early in the spring and afterward keeping the weeds down by surface cultivation. 2nd. Ploughing three inches deep first, surface cultivation afterwards to keep down the weeds, and after harvest ploughed deeply. 3rd. Gang ploughing in the spring and fall with shallow surface cultivation between. Of the three modes the first is recommended for heavy soil, and the second for light land but instead of three inches deep, the land should be ploughed six inches deep at first. The third way ripened the grain four days earlier than the other two but the yield was less.

Another most important point to consider by those farming in the North-west Territories, is smut, which causes untold loss to the country. Although this enemy of wheat was less prevalent the past season than in 1891, few localities if any, were entirely free from it. That it can be overcome by treating the seed with bluestone, no matter how badly affected the seed may be, is almost a certainty. It is however, absolutely necessary that the seed be treated properly. In tests made on the Experimental Farm the past year, the best results were obtained by mixing the bluestone with sufficient water, so that when put over the seed there was enough to thoroughly wet every grain and keep it wet for several hours. In the small plot tests (1-10 acre), the same quantity of bluestone was used per bushel as in the field tests, but mixed with more water; and the small plots invariably gave the best results, also, the worst smutted wheat that could possibly be obtained, was used for seed, while the larger plots were sown with seed almost entirely free from it. For the larger plots one pail of water was used to ten bushels of seed; for the smaller plot 1 1/2 pails to ten bushels.

Foreigners in France.

There are no less than five bills before the French Chamber whose object is to check or prevent the immigration of foreigners into the country. According to the latest figures there are 450,000 Belgians, 280,000 Italians, 100,000 Germans, and 40,000 British and Swiss settled or employed in France. These 900,000 aliens are likely, moreover, to increase rapidly not only by immigration, but by superior fecundity, the birth-rate among foreigners being far higher than among Frenchmen. The foreigners are exempt from the conscription, which causes employers to prefer them as laborers, and they send away large sums of money, \$35,000,000 from Paris alone in a single year. The committee which has the bills in charge proposes, therefore, to compel every immigrant to take out a permit of residence which, it seems to be understood, will be refused when the French laborers complain of competition, and to pay one franc a year to the funds of the commune he inhabits. The grievance about the conscription is generally considered to be genuine, and to justify a tax; but it is pointed out that Italians or Belgians, or even Englishmen, become in the second generation Frenchmen. The Riquettis, Napoleons, Gambettas and McManons have never been suspected of being anything but French.—[New York "Evening Post."

Chewing Tobacco was a Habit of George Rice of Liberty, Ind.

Chewing tobacco was a habit of George Rice of Liberty, Ind. He gave it up several years ago, and chewed newspaper as a substitute. Now he is dead, from the poison in the printer's ink.