A Ballad of Fate.

"Priest can foretell but not avert the future."—LANDOR.

We idle thro' the days of youth,
And think not of the coming years;
But could we learn the future's ruth,
What need there were of fearful tears.
Talk not of woe, ye gloomy seers,
Crush not our souls with joy elate,
It matters not our trembling fears—
For who can change the word of Fate?

Youth is the season of delight.
Life's bowl for us o'erflows with wine;
We dream of pleasure day and night,
While Phryne's kisses seem divine.
Ah, then, why think of rheumy eyne,
Of weary heart and halting gait,
Let red lips kiss, and bright eyes shine,
For who can change the word of Fate?

'Tis vain to think of coming woes,
When flowers will fall from tresses gray;
The future comes, the present goes,
Then let us live our lives to-day.
Let us be happy while we may,
The flying moments will not wait;
Life cannot alter—tho' we pray—
For who can change the word of Fate?

ENVOI.

Think not of woes we may endure,
Tho' coming sorrows may be great;
The present only is secure,
For who can change the word of Fate?

THE CREAMERY SYSTEM.

Fred. Blake's Address to the Iowa Butter and Cheese Association.

BENEFITS OF CREAMERIES.

Mr. President and Gentlemen of the Iowa Butter and Cheese Association,—I must state that I feel very much out of place in addressing this large convention, composed of men who know ten times as much about this question as I; men who are old, some of them in years and others in experience; some whose hair has turned white by the silent fall of the snow-flake of time, and others whose hair has turned gray by severe exertion of their mental and physical abilities to gain the comforts and enjoyments of life secured by the precious metal. But I understand the object of this association is to bring the business of butter and cheese making down to a system so perfect in economy that manufacturing and commercial industries will be no longer able to boast of superior systematic principles. In order to accomplish this purpose, conventions must be held to suggest, discuss, argue and debate new thoughts and ideas beneficial to the advancement of this branch of industry. The great aim of this association is, second, to benefit the community—the poor as well as the rich, the farmers as well as the creamerymen, of this enterprising State of Iowa—one section of this great and glorious country, which in art and industry is surely, steadily, rapidly and inevitably placing itself at the head of the world. It is not with the thought that I can render you much information on this subject, but with the hope of bringing forth to your consideration some point which has been previously passed unobserved, that I shall speak to you a few minutes upon the "Benefits of Creameries."

First, better butter can be made at a creamery than by an old-fashioned way of churning with a dasher. Why? Because a neater system can be reached. I believe system is the greatness of success. Now, I presume there are some who will question this statement. It is very natural for a farmer to think that his wife can make just as good butter as any man that ever flourished the paddle. We will admit that perhaps she can make good butter, but is it probable, or even possible, that she can reach a state of perfection as nearly as the creameryman? She may make pretty good butter one day, but perhaps the butter of the next day will not be so good. Seldom is the butter of two days exactly alike. She puts the cream into the churn, and is pretty sure that she will get some butter, because she has performed the same labor many times before and obtained butter; but for her life she is unable to say whether the butter will be superior or inferior to that of the day before; and if she should not obtain a particle of butter from that cream, she would be utterly unable to explain the reason why—and all because she does not understand the fundamental principles. We may experiment and obtain a result, but unless we understand the principles we are not sure that another experiment of the same kind will produce the same result. To obtain a desired result, we must understand the principles governing that result and co-operate with those principles. Again, the farmer's wife has not the facilities for butter-making. She has not the nicely prepared cellar—the cemented floor and walls—the vats, the coolers, the butter-workers, and all these apparatus which we find in all the creameries; but, instead, she is provided with an uncemented cellar, which is occasionally, if not frequently, visited by rats, which are very fond of butter, and especially of cheese. They will molest cream, and it is very annoying to the wife when a rat wades into a pail of cream and is unable to wade out. It is difficult, almost impossible, to keep an uncemented cellar free from rats, owing to their natural propensity of burrowing in the earth. The farmer or his wife cannot give the time and study to the art of butter-making that the creameryman can and does give to the business. If the wife makes the butter, she must divide her attention between this work and her household affairs. If the farmer makes the butter, he must devote one-half of the day to the cellar and the other half, not to the study of the process of good butter-making, not to the perusal of newspaper and other reports of the price of good, bad, and intermediate butter in the East and West, but to the overseeing of the farm work. His help requires his attention and presence; they receive only one-half of it. The "dairying business" requires his full attention; it receives only one half of it. Perfection is reached in neither business; they both lose by insufficiency of attention. It is just like trying to kill two birds with one stone and missing both. If his attention is so divided, how is he to make improvement? He does not know of the late improvements. He has not the time to experiment and study, but continues on, making the same kind of inferior butter. There are many people in the United States (the number in Iowa, I am happy to say, is constantly diminishing) who are plodding along in the same old road—in the same unenlightened state—and making no better butter to-day than was made two hundred years ago. But the creamery system has opened the road to improvement. It employs the chemist to analyze the milk, to ascertain the exact amount of butter in a given quantity of milk; and when that quantity is known, every exertion will be made to procure that amount of butter. The purity and quality of the milk will be tested, and the temperature kept perfect, to secure every particle of butter therein existing.

Now let us consider, for a few minutes, the benefits to farmers. How can people preserve the vitality of the soil? It is evident that they must put back as much as they take from the soil. If we wish a yard of calico, we must leave, sooner or later, its equivalent in cash, or we can get no more calico. Any retail dealer will tell you that, some times without asking. So with the soil: we must restore what is taken away, or we will not get any more corn. Now, what is the easiest means of accomplishing this purpose? Is it the easiest mode to export the produce and import fertilizers? That is not economy.

A man who spoke here yesterday
Touched upon the product hay.
"The soil is dying out," said he,
"We must secure some remedy."
Each of you in this audience knows
That in his mouth the word was closed—
Cows.

DAIRYING IS THE EASIEST AND MOST ECONOMICAL MEANS OF PRESERVING THE VITALITY OF THE SOIL.

We will allow five acres of land for each cow that is placed upon a farm. We will also say that one in the season will make 150 pounds of butter, which is placing it very low. Five acres, according to the statistics of 1880, will produce 38 bushels of corn, 66 bushels of oats and 2 84 tons of hay—assuming one acre for corn, two for oats and two for hay—which will weigh 10,752 pounds, which in that year was estimated at $42. Deducting one-tenth of this weight for the water entering into its composition, we have 9 676+ pounds of true soil. Now, if we export this it is gone forever; we can use it no more, and all that we receive for it is $42. But if we feed this produce to a cow, she will yield 150 pounds of butter, which, valued at 28 cents per pound, will amount to $42. We can also secure, from no extra produce, one calf worth $10 and one hog worth $10, and deducting the interest, at ten per cent. per annum, upon the value of the cow, which we will estimae at $30, leaves $17 more for this produce than by exporting the raw material; and, also, you retain as a fertilizer all of the product except 135 pounds of true soil in the 150 pounds of butter, and that required to build up the animal tissue of the calf and hog; and which fertilizer you replace upon the soil and make to reproduce year after year, until it is finally all converted into butter. If we convert the whole 10,752 pounds of produce into that many pounds of butter, and value it at 28 cents a pound, it reaches the sum of $3,010 56. Think of the amount we lose by exporting the raw material—think of the value of the spoils. Spoils result from manufacturing. Then, if we wish to secure our own wealth, we must look to the creameries for assistance. England gained her immense wealth by her manufactures, inducing other countries to send her the raw materials and allow her to manufacture them into goods. She returned manufactured goods, but kept the spoils. She has grown fat upon spoils. She has sucked the very life-blood from the countries that patronized her, or that were under her control. She assisted in reducing Italy to poverty and pauperism; India to famine and starvation; Egypt felt the influence of her political policy. America was made a victim of her greed until the sons of England grew to manhood and broke loose from the apron-strings of their mother country and paddled their own canoe. Like England, the farmers can fertilize the soil of their farms by keeping large numbers of cows and importing feed, if they can find some State so kind as to sell its produce. Now, let me say that cows must be well fed. In the cow you will find the silver rule and the golden butter. If you do not feed her, she will give you but little milk; but if you feed her well, she will do for you all that she can. If you have a machine, keep it well oiled, or it will soon wear out, and you will sell it for old iron; if you have a cow, keep her well fed, or she will soon get so poor that you will have to sell her for a canner. Again, consider for one moment the saving in exporting the butter instead of grain. During the past year there were exported from this station 660,310 pounds of butter. If 10,752 pounds of produce be required to yield 150 pounds of butter, then, according to the old rule of three—which, I believe, was used a great deal when the older heads here went to school—47,331,020 pounds of produce will be required to produce or yield 660,310 pounds of butter. If this all had to be drawn a distance of six miles to the station, the cost of delivering to the depot would be $2 per ton. The freight from here to Chicago would be $3 per ton, making a total of $5 per ton; which, upon 47 331,020 pounds, would amount to $168,327 55. The transportation of butter would cost $1 per thousand pounds to the depot, and $15 per thousand pounds to New York city, making a total of $16 per thousand pounds, which, computed upon 660,310 pounds of butter, would amount to $10,564.96—a saving of $157,762 59, which farmers have not been slow to perceive. What is a better business? What is a surer business? Will it go down? Can it go down? Some newspaper men, who have nothing else to talk of, may say so; but, so far, it has not gone down, or even started to go down, but, on the contrary, is going the other way. The business is yet in its youth; it is growing larger every day. The number of creameries in the State is continually increasing, and has now reached six hundred. It is utterly impossible to fix any future period when its maximum will be reached. It is moving rapidly onward, sailing manfully over the broad ocean of time, bravely meeting and successfully baffling each and every storm and tempest, always avoiding the rocks and sand-bars by the aid of the ever-watchful and dutiful seamen—the members of this association.

Henry Sigourney, of a well-known Boston family, has married one of the coryphees in the ballet of a Boston theatre. Mr. Sigourney is about 30 years old, and has an income of nearly $60,000 a year.

There are 623,325 Odd-fellows in Great Britain, a gain of 38,377 during last year. The number of deaths in 1884 was 7,076.

A long face is often the preface to a short purse.

Is it proper to call a prison window a "guilt" frame?

CURRENT TOPICS.

LORD BEACONSFIELD said in 1873 that, as he sat night after night opposite the treasury bench, its occupants reminded him of "a range of extinct volcanoes." In 1885, says the London *Telegraph*, "the Conservatives seem to resemble fireworks that never will go off; there is always some dampness or disarrangement of the machinery which prevents an effective attack upon the enemy's position."

ABOUT a year ago an English gentleman, travelling in Germany, came across an officer employed in superintending some details of military railroad transport. He had been a captain during the Franco-German war, and had allowed his company to be surprised. After being imprisoned for eighteen months he was placed in the military railroad transport service, and told that he was never to receive promotion. Being surprised by an enemy is the one unpardonable sin for the Germans.

FROM a return published by the Berlin municipality of the population of the German capital it appears that Berlin had on December 1st, 1880 (the last census day of the German empire), 1,123,608 inhabitants, including the military. By the end of 1881 the population had risen to 1,156,382 souls; 1882, to 1 192,073; 1883, to 1,226 392; 1884, to 1,263,196. The garrison of Berlin was, at the end of the latter year, 20,064. A fresh census of the German empire will be taken on December 1st next.

THE resources of civilization have been brought into service in the case of Maxwell, the St. Louis murderer, who is on board a steamer bound to New Zealand. A cable message has been sent from St. Louis via England, Portugal, the Mediterranean, Arabia, India, Australia and New Zealand to the Auckland authorities at a cost of about $3 50 per word, or several hundred dollars altogether, and if it retains any of its original meaning after this trip of 16,000 miles through all these strange countries, there is little doubt that Maxwell will be in the lockup within an hour after the ship's arrival at Auckland.

THE annual report of the Ohio Agricultural Experiment Station urges the preservation and maintenance of forests, and says this concerning woodlands: "The first step should be to remove all worthless varieties, and to encourage the valuable sorts to take their place. Stock should not be allowed to run in wood lots for purposes of forage; there should be a careful guard against fire; seeds should be planted in vacant places of such varieties as are most desirable; shoots of inferior varieties should be kept down, and valuable sorts should be trimmed up, so that they may grow tall forming trunk rather than branches."

THE Church of Scotland Disestablishment Bill, now before the British House of Commons, proposes to disestablish the Church of Scotland on the 1st January, 1887, but its ministers may continue to occupy their manses and glebes till Whitsunday, 1887, and also subsequently on certain conditions. The property of which the church receives the benefit is to be transferred to commissioners, who are to compensate ministers and others and to have the management of churches, except those belonging to borough corporations. Ministers are to be compensated by receiving annuities, to be determined by the net yearly value of their offices and by the age of the holders.

THE report of the Superintendent of Public Schools in Boston discusses the experiment of manual training for boys. Two hundred boys, from ten different grammar schools, have been under instruction in carpentry two hours a week since September. They were selected by the masters from among those 14 years of age or older who had the permission of their parents to take the instruction. "The experiment has already gone far enough to prove that work of this kind can be joined to the ordinary grammar school work with good effect," says the Superintendent, and he advocates the making of provisions for industrial training for girls as well as for boys.

THE London *Truth* thinks that Queen Victoria has gone to Aix-les-Bains for medical treatment, and that the denial of the *Court Circular* is proof only of the aversion of the Royal family to be thought ailing. *Truth* says that the late Duke of Albany was several times on the very brink of the grave when the papers were being instructed to state that he was perfectly well, and the Prince Consort was practically a dead man when the news of his illness was communicated to the public, for his case was hopeless before the first bulletin appeared. Anxious inquirers after Royal personages who are indisposed are invariably assured that "—— is going on favorably," when the subsequent issue makes it clear that at that very time the august invalid was going straight and fast to the grave.

A DISCUSSION has been lately going on in England with reference to the employment of electric eels for purposes of vivisection. One paper points out that, before an anti-vivisectionist protests against experiments upon electric eels, he should abjure eels altogether as an article of food; for eels are usually skinned while they are still alive, on the ground that this culinary process removes the oil with the skin and leaves the flesh white and firm. And the *St. James's Gazette* says that no virtues have been written down to the eel's credit. It does not care for the suffering of other fish. No eel is ever touched to its heart because a big cod has made a breakfast off of two dozen whiting. Besides, the eel is a cannibal. A big eel in want of a meal always looks out for a little eel. Why anti-vivisectionists should be tender over so unfeeling a creature it is hard to see.

SOME time ago Prof. Virchow brought together the results of an inquiry into the relative proportions of the blond-haired, dark and mixed types among the school children of the German empire. Since then the inquiry has been extended to Belgium, Austria, and Switzerland, and embraces nearly eleven million children in its scope. In a lecture at the Berlin Academy of Science, Prof. Virchow now shows that more than 50 per cent. of the school children of central Europe belong to the mixed type. The distribution of the purely blond type, which contributes something over 23 per cent. and is associated with unmixed Teutonic blood, is rather curious. It is highest in Hanover, where it forms 43 per cent. of the population, but it is very nearly as high in the extreme east Prussian and Pomeranian districts, where history and tradition locate a preponderating Slavic element, and points to the completeness of the gradual industrial conquest of those regions by the Teutonic race.

Spring Fashion Notes.

The short "Spanish" or "Sultana" jacket is fashion's latest whim.

"Catogan" is the name given in Paris to the newest style of hairdressing for young ladies.

The pretty beige and almond tinted dresses are revived, and find as much favor as they met 25 years ago.

A dainty little fashion is introduced of having a card-case made to match the calling costume and any lady can easily make one to match any dress she desires.

Handkerchiefs are purely ornamental. They are small, with colored borders, delicately embroidered and enriched in one corner with design or monogram.

Sashes of watered ribbon, which are eight, twelve and sixteen inches wide, are worn as finishes for elegant indoor and walking toilets and are especial favorites with young ladies.

The key-note of this season seems to be embroidery. It is used upon everything—dresses, bonnets, ribbons, laces, trimmings and fabrics of every description for under and outside wear.

Lawns with small figures are made up with open V-shaped bodices edged with lace and belted with soft silk the color of the figure, or they are finished with Swiss bodices in silk or velvet.

Plain gray-cottons and gray-blue are made up with red to look very pretty for country wear. The red sometimes forms a frilling, over which the contrasting color is cut out in points or shell shapes, while upon the bodice it forms a tucked vest.

Chenille trimmings will remain fashionable, and we shall have chenille embroideries, passementeries of chenille and silk, chenille and velvet or beads, among others beads cut with facets, which glitter brilliantly, and are of all tints and colors.

A new braid is of coppery-colored gold; it is narrow and set up on the material in knife-edged patterns which completely cover the surface. It is used for vests and standing "military" collars. It looks exceedingly well upon the light vicuna cloths which are fashionable this spring.

Very pretty fichus are made in soft folds of gold or silver-dotted tulle or muslin, to pass round the throat and cross low upon the front of the bodice. The neck is completed by a band of velvet edged with standing lace, and the ends with lace and a group of velvet and satin loops.

The etamine fabrics are the novelties and they are always in combination patterns, plain with clustered and shaded stripes of velvet or chenille or figures, not large and usually in soft, dark tints, the striped or figured tint being used for drapery, for panels or fringe and for basque. Etamine is the name for what would have been called canvas grenadine a few years ago.

Hats are steeple-crowned, and the scarfs and wings and ornaments which trim them are mounted in such a way as greatly to increase the apparent height. Embroidered lace, embroidered scarfs and embroidered tissues in soft, dull India tints and colors are greatly used, and the latter are twisted and fastened with silver and Rhinestone pins in many novel ways. The pins are much smaller than last year and more like the real patterns in jewellery.

Small-pox by Correspondence.

A curious but important case, in which small-pox infection was conveyed in a letter is recorded by Mr. Karkeek, in his recent report on the sanitary condition of St. Marychurch, England. On March 1st, last year, a case of small-pox was reported to him in the person of a domestic servant, who had seen no one ill or recovering from small-pox, and who had not been out of the town for months. Moreover, no case of the disease had occurred in St. Marychurch or Torquay for years. On inquiry, it was found that the infected person had received letters from her sister, an inmate of the West Bromwich Small-pox Hospital, "who had unfortunately sent the germ of the disease in her letter." The case was at once removed to the Torquay Sanitarium, and the only person in the household who became ill was the recipient and reader of the letters.

Would Take One Chance.

A New York State farmer who was in Elmira the other day was asked by a local speculator if he had any hay to sell.

"Going to hang right on to my hay," he replied. "If England and Russia fight, hay will go kiting."

"Got any potatoes?"

"Lots of 'em, but in case of war 'taters will boost right up."

"Any oats?"

"Two hundred bushels, but war means 80 cents a bushel for oats."

"How about pork?"

"Got ten barrels, but pork is going to climb."

"Can't you spare a few turnips?"

"Turnips? Well, in case of war turnips have got to jump, but bein' I want some nails and caliker and tobacker, I'll let you have five bushels and take my chances on Russia backin' down."—*Wall Street News.*

Gentlemanly Preliminaries.

Sunset Cox has invented a new way of calling a man a liar; he characterizes a false statement as "mischievously unveracious." The usual dialogue which precedes a fight will hereafter be as follows:

First Gentleman—You, sir, are notoriously addicted to mischievous unveracity.

Second Gentleman—And you, sir, are an infamous devotee of the same pernicious habit.

First Gentleman—You're a bellicose exponent of malicious and mischievous unveracity, and have not sufficient physical strength or courage to resent the statement.—*Minneapolis Tribune.*

Lady Dufferin has made a startling innovation on court customs at Calcutta. On her invitation to parties at Government houses appeared a request that those aving children would bring them.

INSECT-EATING MEN.

Whole Nations Who Greedily Devour Creeping Insects.

The insect-eaters here referred to are not occasional persons of depraved tastes, but whole nations, who consume insects on so large a scale as to raise them to a regular article of trade. Locusts are an article of food in parts of Africa, Arabia and Persia of such importance that the price of provisions is influenced by the quantity of the dried insects in hand. The Tuafegs, of Africa, esteem them highly, and a single individual will eat as many as three hundred of them—raw, roasted or stewed—at a meal. Cakes of crushed locusts are a delicacy. Boiled locusts are appreciated in Burmah. Termites and ants are the next most important food insects. The egg-laden bodies of the females of Atta cephalotes are industriously collected by Indians in South America, and the taste of their roasted and salted bodies has been appreciated even by Europeans. The African negroes can hardly get enough of termites, which are eaten fried at the Cape, and in other regions are made into cakes. Roasted termites taste somewhat like marrow or sweet cream. The 17 year locust has been eaten in North America, and is said to have been used in soap-making. Cakes are made in Mexico with the eggs of two kinds of water-bugs. A cake made in Fezzan of insect eggs is described as having the taste of caviare. The Romans were fond of a larvæ which they called cossus. A favorite dish is prepared in Jamaica from the larvæ of a beetle that lives in the trunks of palm-trees. Another wood insect is preserved in sugar by the Chinese and Malays, and a liquor is made with the addition of some water from a beetle in Mexico. Caterpillars are eaten in Australia and at the Cape, at the risk of woeful pains in the stomach, and even spiders, abhorred by every other race, are eaten by the Hottentots of New Caledonia, with the same liability. Worms are accepted as food by very few people. A kind of grub is collected and eaten in Brazil, a nereid worm in Samoa, and a reed-worm by the Amos of Japan. The Australians around Port Adelaide are said to have lived exclusively on worms and molusks, while they abhorred beef. Some persons in Naples eat a tape-worm, a parasite of the carp, fried in oil, and call it by the name of macaroni piatti. Sea-urchins form a quite important item in the cookery of some lands, and are popular in some of the Mediterranean districts of Europe. Vestiges of them are found among the remains of feasts of Pompeii, and 100,000 dozen of them are still sold in the markets of Marseilles every year. They, with holothurias, form important items in the food consumption of China and Japan, where the people rarely see our butcher's meat. The holothuria fishery is carried on extensively in Japan from April to August. The "catch" is consumed fresh on the spot, or is prepared and packed for the Chinese market. Even the Medusa, which no other animal, so far as is known, will eat, is sought for by the Chinese, and used as a dried and salted meat.—*Popular Science Monthly.*

A Lawyer's Device.

The late Governor William Allen, of Ohio, was a man not easily deceived. At one time General Murphy, a celebrated advocate, practised in Chillicothe and Southern Ohio, the defence of criminals being his forte. His power with a jury was almost irresistible, and the facility with which he wept in behalf of his client carried everybody with him. A notorious horse thief had been indicted at Chillicothe, and, of course, had retained General Murphy. The prosecuting attorney secured the services of Allen to help him convict the rascal if possible. The evidence was heard, and it made a pretty clear case against the accused. The prosecutor opened for the State, and was followed by General Murphy in one of his most eloquent and tearful efforts. The jury, like the advocate and a large portion of the audience, were in tears, but Allen sat bolt upright, with a stony and dangerous glare in his steel-gray eyes. When General Murphy had concluded and sat wiping his tears and sobbing, Allen arose and said: "Gentlemen of the jury, it seems cruel to say anything to break the charming spell that the learned counsel has woven around you, or rudely dispel the tears that he has drawn like pearls of humanity from your eyes. Your tears have been responsive to his, but perhaps had you known the fountain whence sprang his tears yours would not have welled up responsive. Gentlemen of the jury, let me show you the fountain of the learned counsel's tears." Saying this, he reached over the table with his long arm and fished something out of General Murphy's coat pocket. Holding aloft a big, red onion, peeled to the quick, he went on: "I was aware that the onion was the symbol of the Egyptian mysteries, but not until now did I know that it was the substance of General Murphy's tears and mysterious power over a jury." The prisoner was convicted without the jury leaving the box, and it was years before General Murphy got over the clever expose.

A Lively Old Empress.

I wonder how many middle-aged English matrons or maids would care to go through the programme performed one day last week by the Empress of Austria. She left the Santa Cecilia, Lord Alfred Paget's steam yacht, at Deal and walked from thence to Dover. On arriving at Dover, she went by train to Folkstone, walked back, and then rejoined the yacht, having walked no less than eighteen miles during the day. I am, of course, precluded from mentioning Her Majesty's exact age, but she was married just thirty-one years ago this month.—*London Truth.*

Lord and Lady Melgund, with their infant daughter, return to England from Canada, London *Truth* says, at the end of April or early in May. Lady Florence Anson also goes home this season, when her marriage with Mr. Henry Streatfeild, of the Grenadier Guards, A. D. C. to the Governor-General of Canada, will take place.

Last year 3,457,309,017 cigars and 994,334,000 cigarettes were manufactured in the United States alone, requiring over 91,000,000 pounds of leaf. In 1872 not 40,000,000 pounds were used. The vast bulk of tobacco, however, is consumed in "other manufactures," which required 217,451,000 pounds in 1884.