

AGRICULTURAL.

At the New Jersey Experiment Station dried corn fodder was tested with ensilage, and the following conclusions were reached: 1. Green-fodder corn dried in shocks was preserved as well as that in a silo. 2. Dried fodder-corn cut and crushed was eaten with as little waste as silage. 3. In three cases out of four the quantity of milk was not increased by silage. The quantity of food given was in each case the same, as shown by analyses; 18 per cent. of dry matter was lost in preserving green fodder-corn; the loss was the same whether the corn was packed in a silo or shocked for drying.

Many persons fancy that because they live on small farms, it is less important as to what class of stock they keep. In reality, the very reverse is true. The limited area from which the feed is to come makes it a matter of prime importance that the animals kept are of that class that will give the very best results in proportion to the food consumed. Indeed the chances are on the whole in their favor of having a better class of stock all around than the large land owner. In the first place it is much easier to commence well on a small scale, and in the second, a limited number of animals can be better cared for than a large number, other things being equal. The facilities for feeding are usually in favor of the smaller number, while the individuality of animals is most likely to be lost sight of where the number is large. While it is true that in a small herd there may be more proportionate outlay in procuring suitable males where one is kept for home use, in many instances this need not be done, as a considerable number now in very many neighborhoods have suitable animals, the service of which may be secured if need be. In some instances males may be thus selected adapted to the special requirements of the different females. Men who have but one beast should be most anxious to have it of the very best of its kind.

The Short-Horns in England as Seen by a Frenchman.

In matters relating to cattle breeds of renown, I have lately met with nothing which has interested and instructed me more than the report of an accomplished expert, a French gentleman, named Grollier, who, writing recently of the most widely known and locally celebrated herds of Short-horn in England, has given the results of his observations in late issues of the *Journal d'Agriculture Pratique*.

The first stable inspected was that of Mrs. McIntosh, at Havering Park, near Pomfret. All the country dwellings of these English farmers are kept in a remarkable neat condition; but the neat cattle are badly kept and deprived of all hand care. This is, no doubt, due to the fact that during the winter they run at full liberty in paddocks, lying down in wet straw and manure. On one or two sides of the paddocks there are sheds for the protection of the animals in bad weather, and here they are fed with cut fodder, which is distributed in the feeding troughs. Water is also freely furnished, and the cattle drink at their pleasure. There are, besides, stables with stalls for the sick and for cows approaching the end of their term, and boxes for calves. Each bull in service is kept in a separate shed, with a paddock attached, where he runs at will.

Great was Mr. Grollier's astonishment to find that the most celebrated breeders, possessing the best of illustrious families of Short-horns, representatives of which sell at enormous prices, do not devote themselves exclusively to breeding the pure race. At Havering Park, at Audley End, at Harewoods, and in all other Short-horn stables, there were common and half-blood cows alongside of the pure-bred Short-horns. One may see Jersey and Angus cows, and even the French Contentines, which have been bred to full-blooded Durham bulls. The conclusion from this fact is, that English breeders do not believe, in common with most Frenchmen, that a full-blooded bull which has served a common cow, will transmit to a full blood cow he is subsequently bred to, the scrub mark and *slag* mates—of the common cow, like the black nose, the markings of the coat and other characteristic peculiarities.

Mrs. McIntosh's Short horns were all of the best stock and strain, including representatives of the Princess and Oxford tribes; but it must be avowed that, with a few exceptions, the visitor did not find them what he expected to see. The English are accomplished dealers, who know how to set forth the merits of what they have to sell by carefully drawn and high-sounding advertisements, well calculated to take in the inexperienced. Their faith in the power of blood, and in the merit of certain tribes where near relationship exists, perhaps in excess, is no doubt justified by the reality. "But after what we have seen," says he, "we find exceptions to this. Certain bulls which were shown us appeared very inferior though they came of the noblest ancestry."

The above paraphrase gives M. Grollier's first impressions, which were confirmed by subsequent observations. In fact, his report abounds in statements of facts of interest enough to breeders to be further drawn upon.

Milk vs. Meat.

I received, the other day, a letter to the following effect, says Sir J. B. Lawes in the *Farmer and Chamber of Agriculture Journal*: "Please will you let me know the difference of the manure from one ton of linseed cake, passing through a bullock or a cow?" His correspondent then goes on to say that he sends milk to London for sale. There can be no doubt regarding the object of this question, which is evidently to find out whether the production of milk is more exhausting than the production of meat, and whether the general opinion on the subject—that the production of milk is more exhausting—is correct. His correspondent wants this opinion to be placed before him, not in a scientific formula, but in the more easily understood form of dollars and cents.

Says Dr. Lawes, "I will try and work out the answer required from my own farm results. I have a dairy of about 30 cows. For the last two months each cow has consumed daily a little over 100 pounds of food, consisting of cake, bran, hay, and straw chaff, and mangels. The dry weight of this food is 28 pounds, while the average daily product of milk is a little over 28 pounds, but if we call it 28 pounds

it will very much facilitate our calculation, as we shall thus have one pound of dry food producing one pound of milk.

Milk contains about 13 per cent. of dry substance; 1,000 pounds of dry food will produce 130 pounds of dry milk. If I had fed oxen with the same food, I should have expected that the 1,000 pounds would have produced about 85 pounds of increase in live weight, containing 63 pounds of dry matter. The 130 pounds of dry milk will contain about seven pounds of nitrogen; the 63 pounds of dry animal will contain hardly one per cent. The 1,000 pounds of dry food will contain about 20 pounds of nitrogen, therefore the milk will abstract seven pounds—or about 35 per cent.—while the meat will take only five per cent.

In dealing with these figures, it appears to be the fairest way to show the loss of manure generally upon the whole of the food equally. If I were merely estimating the meat or milk produced by the foods, such a proceeding would be evidently unfair; or if I were estimating the separate manure value of the different foods, a different course would have to be pursued; but here we have to deal with a certain number of ingredients contained in a mixed diet—part home-grown, part purchased—and it is required to know what amount of these ingredients is abstracted by a dairy cow as compared with the amount abstracted by a fattening ox.

If we assume the manure value of one ton of linseed cake to be 604, before feeding, it would be worth 57s. if fed by oxen, as against 38s. if fed by dairy cows; these figures representing the value of the ingredients removed in the milk and meat, though making no allowance for the waste or loss of manure.

If, instead of charging the loss of the manure upon the whole of the food consumed, we charge it upon the cake alone, it will require all the nitrogen in four pounds of cake to furnish the quantity contained in two gallons of milk. Under these circumstances, a cow receiving one-fourth cwt. of linseed cake per week, and yielding 14 gallons of milk, would reduce the manure value of a ton of linseed cake to a very few shillings. It is quite evident, therefore, that the popular idea of dairy farming, taking much more out of the land than grazing is fully borne out by the figures given, and unless the loss is compensated by imports in the form of foods or manures, pasture land will soon deteriorate.

Love-Letters.

Among English novelists no one has even approached the late Anthony Trollope in the composition of a love-letter. Where others were stilted, flowery, or too affectionate, he alone unites the life-long devotion with the spice of *espieglerie* and the *soupeon* of passion which compose the ideal love-letter. And he has had a just perception of the length to which a love-letter should run. Too lengthy an epistle is a great mistake. The little twisted note of three lines which a man can put next his heart, the scrap he finds in his candle stick when going to bed, the few touching heart-broken phrases thrust into his hand at parting—these are love-letters, indeed, to be treasured and read over again. Tennyson's conceit of the rose stem floating down the stream to the beloved one's garden comes too near an Oriental love letter. Lallah Rookh might have received such a one, and a princess in the "Arabian Nights" responded to it by sending back a sprig of myrtle under a snow-white dove's wing. There is no sadder object after the death of beloved one than a love-letter written in the plenitude of health and spirits. As the few lines written in ink now fading away are opened, they exalt the perfume of kisses and caresses which breath like messages from another world. Let no one leave love letters behind him. The matter-of-fact executor tosses the whole bundle into a corner; the house-maid exhibits them in the servants' hall, and takes the choicest phrases to send to her "young man" in the Sunday letter. Finally, worse than imperial Caesar's fate when dead and turned to clay, they are wrapped around rush-lights or sold to the marine store dealer. But love-letters have a final cause in domestic life; they point the great moral that all sentiment is evanescent, all affection eternal; that the substance is better than the shadow; the settled sanctities of wedded life more satisfying than all the cupids and bright-hued butterflies which hover around new born love. They emphasize the feeling of honor which forbids every English man or woman to write a love-letter unless the sentiments it conveys are really felt; and when the love-letter has done its work, and drawn twin souls together by the magic affinity of affection, they warn its recipient as soon as may be to commit it to the flames.

Result of a Practical Joke.

A paragraph in a Cleveland paper not long since told the sad story of a hoax practised by three women upon a friend. It seemed harmless to them. It proved almost fatal to the friend, and illustrates a fact that should not be forgotten, that frights may kill, or may craze the brain permanently. Such jokes are criminal, and deserve a serious penalty. The victim of this hoax—Mrs. Burns—had gone away for a short time, leaving her husband and little ones at home. The husband went to work, and the three women thought it would be extremely funny to scare Mrs. Burns. The chairs and tables were upset, and everything was put "topsy-turvy." A figure was made and clothed in a suit of Burns' clothes, and was laid on the floor, its head tied with a white bandage, resting against the sewing machine.

Then the women secreted themselves. Mrs. Burns, who is of a nervous temperament, came home and was struck speechless with horror at the scene. The poor woman, seeing the inanimate form, immediately supposed that her husband had committed suicide. Tottering to the house of a neighbor, she gasped out that her husband was dead, and fainted away.

A physician was called, but she went from one spasm into another. When she finally revived sufficiently to talk, it was found that her reason had left her. For days she hovered between life and death. Although she is now considered out of danger, the shock has left its impression upon her mind, and she may never fully recover.

An ingenious Southerner has conceived the idea of opening an hotel for suicides. He acts upon the American idea of the largest liberty for the largest hallucinations.

PIN HISTORY.

Lemuel Wright's Invention—Origin of the Term "Pin Money."

A question involving research and worthy the attention of a Philadelphia lawyer, is what becomes of the 10,000,000,000 pins yearly manufactured in the United States and therein consumed. True, a few of these 10,000,000,000 are swallowed by children, some are bent up at school and placed in vacant and inviting chairs. A few million get into cracks of floors, and the rest, for the most part, are scattered along the highways and byways, dropped from woman's apparel, and there left to work their way into the earth.

The origin of pins, and whether it is an ancient or modern invention, is still a matter of doubt, and the solving of the problem is equal to the deciphering of a paradox in Greek. Insignificant in size, they have been prized in the boudoir of royalty, and used only by nobility until American ingenuity stepped to the front, with a machine, and Lemuel Wright got out a patent for his invention.

It was not until 1824 that Lemuel Wright, the American inventor, introduced his machine that, during the revolution of a single wheel, made a perfect pin. When steam was added the revolution was complete. The machine takes the wire at one end and presents a perfect pin as it comes out of the other end, performing alternately the operation of cutting it, heading it, rough and smooth and then drops it into a receptacle below. The whitening and sticking, minor labors, complete the operation of making ready for delivery to consumers. Pins known as blanket pins, about three or four inches in length, to the smallest ribbon pin, which takes 300,000 to weigh one pound, are all turned out by the same machine. One manufactory alone consumes three and a half tons of brass wire every week, and turns out more than ten tons of pins each six days. The operation of sticking pins by hand and usually performed by children, is now done by machinery. Pin papers are marked by means of a molded piece of wood, the molds corresponding to those portions representing small folds, through which pins pass, and are held. The paperer is usually a girl, who gathers together two of the folds of the paper and places them, with a small portion projecting, between the jaws of a vice. Herein are grooves channeled to serve as a guide for passing of pins. When filled the paper is released and held so that the light strikes it, when the eye at once detects any defective pin and the ready hand removes it.

The expense incident to the manufacture of a pin, ere machinery came to the rescue, made them articles of intrinsic worth. In 1614 pin makers offered Sir Ralph Winwood £4,000 or a moiety of the profits of the commerce in pins for his influence in their behalf. Two years later their charter was confirmed, securing them the sole pre-emption of foreign pins, forbidding them being landed at any port but London. In 1635, by the renewal of their privileges by Charles I., pinners covenanted to pay his majesty £500 per year. The monarch disposed of this gift by presenting it to his queen, when it received the title of pin money. Soon the custom was inaugurated of bestowing upon wives a certain small pension for their use in trifles, which received the same name. Finally it was used as a dowry to a bride. Addison condemns the practice of bestowing pin-money, and says: "In proportion as a woman is more or less beautiful and her husband advanced in years, she stands in need of a greater or less number of pins, and a treaty of marriage rises or falls in her estimation. What would a foreigner," he continues, "think if he were informed that his bride demanded 500 or 600 pins a year? better had it been called 'needle money,' so as to have implied something of good housewifery, and not have given the malicious world occasion to think that dress and trifles have always the uppermost place in a woman's thoughts."

Arctic Exploration.

It is but eight years less than three centuries since the first Arctic exploration reached the region of polar ice and spent a dreary winter locked in by the icebergs and shut up in their huts by wolves, snow storms and white bears. Two lives were sacrificed in this expedition, which reached a latitude of 80 degrees and 11 minutes.

Three hundred years have passed and the latest, the Greely expedition touched 83 degrees 24 minutes, the highest latitude reached since the Dutch navigators spent ten months in the ice off the island of Nova Zembla. In all those three centuries only three degrees of the journey to the pole have been overdone—a distance something less than the distance between New York and Boston, a little more than between New York and Albany.

This fact alone is a significant comment upon the value of these expeditions which have cost a prince's revenue and as many lives as have been lost in some noted battles.

The Dutch were the great navigators of the sixteenth century, and soon after achieving their nation's independence, began to speculate upon a passage to China and India by way of the North Pole. Their ideas of that region were fanciful indeed. Some believed that those seas inclosed a polar continent of perpetual summer and unbroken daylight, whose inhabitants had obtained perfection in virtue and intelligence. Others thought it peopled with monsters having horses' hoofs, dogs' heads and ears so long that they coiled them around their bodies in lieu of clothing. Other tribes were headless with eyes in their breasts, living in incessant fogs and tempests during the summer, but dying every winter and, like plants, revived to life by the advent of a brief spring. It was believed that the voyagers would have to encounter mountains of ice and volcanoes of fire, together with monsters on land and sea, more ferocious than the eye of man ever saw.

But in spite of these terrors, on the 5th of June, 1594, the first expedition designed to navigate these frozen seas set out from Amsterdam. Their ships and appliances were of the rudest description. In place of the staunch modern steamboats built for the purpose they sailed in small, unwieldy vessels built like a tower at stern and stem, scooped in the middle and scarcely able to plow their way through the water, to say nothing of the ice. Instead of the delicate and ingenious scientific instruments constituting an exploring outfit of the present day they had a clumsy astronomical ring three feet in circumference on which they depended for ascertaining the latitude. They had no food, no rifles, no compact ammunition,

no heavy clothing of fur, no rubber garments, no logarithms, log or nautical almanacs, no tea, coffee, or the hundreds of luxuries, stimulants, medicines, and other stores which now abound in such profusion.

The first expedition was turned back by the ice and polar bears, but the problem of a northeast passage to China was considered solved, and the next year a second ship was sent with a cargo of boardcloth, linens and tapestries for the Chinese market which the explorers were expected to reach. Again the ice and the bears frightened them back.

But an offer of 25,000 florins to the discoverer of a north east passage to the east led to a third expedition, the first that out-lived a polar winter and amidst perils and sufferings, whose story reads as much like the narratives of Kane and De Long, of Hayes and Greely, as the story of shipwreck and rescue in the days of Robinson Crusoe read like those of the days of Enchard Arden.

Notwithstanding all the discoveries and appliances of the year 1884, the Greely and De Long parties suffered quite as much as the Dutch explorers of 1596; which anyone may see who cares to read the account in the third volume of Motley's "United Netherlands."

HAREM LIFE.

How Women is Treated in Pharaoh's Land.

Gen. Loring throws as much light as circumstances permit, in his recent book on Egypt upon life in the harem. One can naturally see that from the peculiar manner in which marriages are made in Egypt there is little domestic life of the sort we understand.

"They amuse themselves in crunching melon seeds, eating candy, smoking cigarettes and showing their jewelry and fine toilets to their friends. Living a life of ease and indolence, they are never supposed to soil their hands with labor or rack their brains with thought. When they toil their sole occupation is to beautify themselves, when young they are well made; their extremities are fine and their hands are soft, white and supple, and they might be likened to the huddling flower which opens at the rays of the morning sun. Their complexions are white and their cheeks tinged with rose; their eyes are sometimes blue, but that is exceptional; they are generally black as jet, and when fully open are of almond form and full of sensibility and delicate sweetness.

"So binding is the law that no man shall see the face of a woman not his property, that, in case of a violation of its sanctity, it looks with favor on the action of the injured husband should he solace his jealousy with the life of the intruder. It is not even permitted to recognize a woman outside of the harem.

"Society among the inmates of the harem means simply smoking cigarettes and pipes and the most trivial amusements. Instead of the sparkling conversation and pleasant music with which the sexes reciprocally entertain each other among Western people, horrible screaming, the monotonous noise of a drum and the clang of tambourines are here the solace of woman in her hours of ease. The boasted luxury of the palaces offers in its isolation no attraction to a refined nature."

The English Universities.

The universities are not now the last refuge of conservative thought; they are the very foot of all the energies that work for change. The long resistance to the advancing tide has only added to its momentum, and so to the sweep and speed of its action. The church has lost or is losing control of the universities, and the danger is that religion may do the same. The fight for the freedom of the universities was a fight against the freedom of the church, but for the authority of religion, and it is the duty of those who prevailed to see that the end of the tyranny does not also become the death of the authority. The nation has entered the universities and asserted its rights there in a marvellous way. Education is another thing than it was, harder, higher, taxes more severely the skill of the teacher and the strength and mind of the student. Honors become every year more difficult to win, competitors multiply, schools and subjects increase. There may be, there is, much room for reform. The teacher has too little freedom, is becoming too much the mere coach, that most helpless of intelligent beings, the drudge of the examiner, working to pass, not to educate his pupils. The student may be forced to grind too much at text books, and may know too little of the inspiration that comes to students who study under a man who is master of his subject, and teaches it as a master and not as a coach. There may be great waste of energy, too many men teaching one subject, and there may be too few subjects for the number of available teachers on the one hand and students on the other. But whatever the faults of the present system, one thing is certain, it is worked with zeal, with energy, with consummate skill and success. No man who knows what the universities were and what they are can doubt that the recent changes have all tended to make education, if not better, yet more real, requiring on all sides a sterner discipline, more arduous and actual work. Education reformers may regret that the change adhered too much to old and not too fruitful ones, but they at least must rejoice that academic rewards now mainly depend on academic honors and attainments.—*Quarterly Review*.

A Curious Relic.

There is a curious relic of Gustavus Adolphus in the possession of a private family at Augsburg. It is an embroidered collar, said to have been worn by the King at a ball, and is now kept in a glass case, together with the following note: "This collar has been worn by Gustavus Adolphus, King of Sweden, and was given as a keepsake to my beloved wife, Jakobina Lauber, who at the time of the King's sojourn in this town was the most beautiful among the maidens. His Majesty deigned to dance several times with her, but on his becoming too familiar she 'collared' him, and as a reward for this act of valor received the collar he wore that night." The *Dagblad*, which publishes the story, abstains from making any comments, except the innocent remark: "The Queen was at that time at Stockholm."

English as She is Spoken.

"Will you please pass the catsoup," said the new boarder. "Sir!" exclaimed the landlady, with fire in her eye. "Do you mean to insult me?" "Excuse me, madam, I meant the catsoup," and he pointed to the bottle. "I catch on," said the landlady as she passed it.

HOUSEHOLD RECEIPTS.

COLD DISHES.

It is a great help to the housekeeper in the hot weather to have a number of cold dishes which can be used at noon and in the evening and to spare the necessity for mid-day cooking over the hot fire. There is a great choice too of such dishes, which may be prepared early in the morning twice in the week and especially upon ironing days when one must have a fire. There is cold corn beef boiled; boiled ham; boiled smoked tongues; potted chicken with calves feet, or calves head, or ham; and a great many other dishes which it may be interesting to describe as follows:—

COLD RICE.—Wash and drain some of the best rice; put it down to boil and cook it as dry as possible. Add a little salt to it when cooking. Turn it out into an earthenware pudding mold or a nappy and set it away to cool. When served turn it out on to a dish and use sweet cream, ice cream, custard jelly, preserves or any other desirable sauce.

BOILED HAM.—For a ham, proceed as above as regards boiling. When boiled leave it to cool in water, first however removing the skin which can easily be torn off whole if the ham is cooked enough. Stick cloves in the fat all over about 2 inches apart when the ham is dressed. Before removing it from the water carefully take off the fat. Ham should be cut in very thin slices when served.

COLD BEEF.—Take a piece of rump or round or brisket and put it in pickle for three days; let the pickle cover it and put a stone on it to keep it down. After three or four days in the pickle, dip it in cool water; and plunge it in boiling water in a roomy pot; put one onion, a few red peppers and a dozen cloves in the pot, and after it has boiled up well for five minutes set it on one side where it will simmer slowly; give 20 minutes for each pound. Then set away to cool in the liquor. When cold put it in a dish in a cool place.

POTTED CHICKEN.—Stew or roast a few fowls and while hot remove the flesh from the bones. Put it in a stew pan with a little of the gravy to keep it hot. Then have in readiness a calves head boiled, a tongue or a ham. Slice these into convenient pieces and pack them down firmly into bowls or jars. Then pour off sufficient of the liquor from the calves head to cover the meat. Spice and flavoring and a few sweet herbs rubbed fine should be added to the meat. When wanted for use, dip the fowl in hot water for a second or two and turn out the meat on a dish.

CUSTARD.—A very nice cheap custard is made as follows: 1/2 pint of milk is put into a sauce pan with half the thin rind of a lemon and a stick of cinnamon broken up; this is simmered for 20 minutes and strained; add to it 3 oz. of sugar, a spoonful of arrow-root, corn starch, or rice flour, rubbed smooth with a little milk, and beat up with the yolks of eggs at least 10 minutes, mixing it by degrees with a little of the hot milk and then gradually adding the whole. Mix by pouring back and forth several times and then heat up until it thickens, but do not boil it or it will curdle. When thick pour it out and keep stirring until it is cool, adding vanilla or other extract to taste. Serve in cups or glasses or for sauce to a cold pudding.

COLD ROAST FOWL, prepared as follows: Kill the fowl early in the morning before it is fed, and in the following manner: Hang it up by the feet and take hold of the head with the left hand, push a small sharp bladed knife through the throat close to the bone and near the head, then cut quick through, dividing all the vessels at one quick stroke. Then leave the bird to bleed. This is a perfectly painless death, as all the blood is cut off from the brain and the nerves are paralyzed. As soon as it is dead, plunge it in scalding water and lift it up and down; or hold it by the feet and pour the water on the bird from the kettle, holding it over a pan, then scald it two or three times in the pan, strip off the feathers quickly without tearing the skin, dress the bird and put a few slices of bacon in it with no stuffing and bake it; for the first have the oven hot then let the fire down a little and bake slowly.

Storing Furs in Summer.

"When we put furs into storage for the season," said a furrier recently, "our first care is to beat them thoroughly with rattans to drive the dust out, and get rid of the moth eggs that may have been laid in them or been blown into them from the air. This done, they are hung on wire frames that distend them, and put into closets that are lined with tar paper. Moths cannot stand the strong odor of tar, and never live long under its influence. Every three or four weeks the furs are taken out of the closets and beaten with rattans; and so, in the course of a season, every article has to be handled at least a dozen times. In old times camphor was used; but it has been discovered that it had a tendency to detract from their color, and make them much lighter in hue. I suppose there is something in the dyes used for sable and other dark furs that camphor influences. Old women still use that drug, however; and when you see a sealskin sack or cloak or dolman that shows streaks of gray or a muddy yellow, you can be sure that it has been kept in camphor through the hot weather. The whole secret of keeping furs is to beat all the dust out of them and keep them in a close closet impregnated with the odor of tar. Another old preventive was pepper, either Cayenne or common black, but this has been abandoned; and some good housekeepers used to keep their furs in tobacco cuttings. I have seen moths flourish in tobacco; and when I have seen insect powders used, they have sometimes injured the furs in some way, or have been totally useless in guarding them from their bitter foe."

"Another desideratum in storing furs is strict cleanliness. We wash all the closets every spring with water and common washing soda, and the latter serves to destroy any moth eggs that may have got into the place. Thus our closets are never invaded by the moths, but should we show carelessness for a single week the result would be disastrous. Muffs, collars, and other small articles we keep in boxes, packing with them sufficient tar paper to keep out the moth, and the shelves on which they stand are kept free from dust."

"Where are your kids?" a society man asked, looking at the bare hands of a poor but deserving editor at Vanderbilt's party. "At home in bed," was the indignant reply. "Do you suppose I'd bring my children to a party like this?"