

FARM.

SEASONABLE DUTIES OF FARMERS.—Those who have families of children should interest themselves in the district school, and see that it is well taught and sustained. No farmer who is a parent can afford to neglect his duty in this matter, and should manifest a lively interest in the school where his own and neighbors' children receive their rudimentary, if not principal, education. Able school trustees and commissioners, with capable and efficient teachers, are important requisites, and it is the incumbent duty of every parent to aid in securing these desirable auxiliaries to public and home education. To this end, attend the school meeting, vote for the best men for school trustees, and aid in making liberal provision for a first class school in your district. And do not fail to visit the same occasionally, and encourage the teacher. In this and other ways you can do much to improve the school, and every judicious effort in that direction will redound to the benefit of all interested—parents, pupils and teachers. Good officers and teachers can best be secured through the personal attention and influence of parents who manifest lively interest in their selection and management. Furthermore, provide your family with pure and useful books and periodicals. Money invested in reading matter of the right quality pays large dividends. The rule should be to "get the best,"—only such publications as are instructive, useful, and elevating. Avoid all trashy story papers, and other reading of a senseless and sensational character—of the nickel novel and love-and-murder general. They are demoralizing, and worse than poison for young people. Instead of such useless trash, secure standard works pertaining to rural and domestic affairs, as well as history, science, and literature.

BUTCHERING UPON THE FARM.—Every farmer should produce his own meat. It is a great mistake for him to suppose that he can profitably buy things which he can produce. He should not generally buy meat, or flour, butter, and in some cases he might very well go back to the old fashion, and a good one, when the women of the family spent part of their time in spinning wool or linen for the use of their households. Every farmer should be an expert butcher. In many small towns and villages, especially in the West and South, good meat is a rarity, because these few farmers who do rear some stock, do not know how to slaughter and dress it. A farmer could often take home with him fifty dollars in cash, after an occasional visit to the village with a lot of good, well butchered meat, when he would otherwise sell the living animals at half the price.

SCALDING PIGS IN A HOGSHEAD.—A hogshead or a big barrel, is often the handiest thing a farmer has to scald his pigs in. When it is inclined to one side, and the pigs are slid into it from a wood sled, used for a scraping table, it works very well, but the small quantity of water it will hold when in this position soon gets cold, or too cool, and long delays are often caused if many pigs are to be scalded. To avoid this delay, and use the hogshead in upright position, a lever may be rigged like a well sweep, using a crooked stick for the post, and a strong pole for the sweep, a white oak stick—such as every farmer who can do so, should have laid to scaven. The iron rod on which the sweep moves must be strong and stiff. A trace chain is attached to the upper end, and if the end of the chain has a ring instead of a hook it will be quite convenient. In use, a table is improvised, unless a strong one for the purpose is at hand, and this is set near the barrel. A noose is made with the chain about the leg of the pig, and he is hoisted in, going entirely under, lifted out when the bristles start easily, and laid upon the table, while another is made ready.

SAVE BONES FOR ORCHARD AND GARDEN.—Bones are the most valuable fertilizing material that the cultivator can procure. There is no waste in them. They contain more than one-half their weight, when dry, of phosphate lime, and nearly half of gelatine, of which one-sixth is nitrogen. A large quantity of bones can be saved during the year, if care is taken not to waste them. They may be utilized in several ways. A bushel of them may be buried around a fruit-tree, at a distance from the trunk, or between the rows in an asparagus bed. They may be packed in a box or cask with the wood-ashes made in the house fires, and kept moist with water. This mixture makes a complete and perfect fertilizer, being rich in potash, phosphoric acid and nitrogen, the three principal elements of plant food, and may be used in the orchard, the vegetable and fruit gardens, as well as on the farm crops. It is an excellent substitute for superphosphate, so beneficial upon nearly all crops. Our gardeners would find it to their advantage to use these fertilizers more than they do.

BEST MODE OF STORING ICE.—If one will need ice next summer, he must prepare for it now. The first thing to be done is to gather a few wagon loads of sawdust—about seven hundred bushels will be required for a house twelve feet square, and ten feet high, to give an ample supply. If sawdust cannot be procured, dry swamp muck, forest leaves, cut straw chaff, or chaff from the thrashing machine, are all very good substitutes; but an open air space is only forty per cent. as effective as any one of these substances. A house twelve feet square will hold a mass of ice ten feet square, which will give about five thousand pounds for each foot in height, yielding a supply of 100 pounds for each foot daily, for about two months. One hundred pounds of ice will cool one hundred pounds of water from one hundred and seventy-four degrees, down to thirty-two degrees, absorbing one hundred and forty-two degrees of heat from the water, in the slow process of liquefaction alone. These figures will enable any person to calculate how much ice may be required for any specified effect. Thus as one hundred pounds of ice, absorbs fourteen thousand and two hundred units of heat, and we want to cool seven hundred and ten pounds of milk from sixty-five to forty-five degrees, we shall find that the ice will just do it, because seven hundred and ten pounds cooled twenty degrees, equals fourteen thousand and two hundred units. In the use of ice, it is therefore seen to be a great economy to cool the milk down to just as low a point as possible, by means of cold well or spring water, before it is set in the ice water pool. For a three hundred quart dairy, or for twenty-five cows, then,

one hundred pounds of ice will be required daily, and for the season of eight months, when ice may be necessary, the ten feet square of ice should be raised eight feet, which will allow for waste, which is usually about forty or fifty per cent. on the average.

HOUSEHOLD.

COOKING RECIPES.

BEEF OR VEAL STEW.—Cut two pounds of cold or raw meat into small pieces and put into just enough cold water to cover; add one pint canned or fresh tomato, and one onion chopped fine, with salt and pepper to the taste. Mix a lump of butter the size of a walnut with very little flour, just enough to make a nice gravy, and pour over slices of evenly browned toast.

OYSTER STEW.—Put one quart of oysters in their own liquor over the fire, and when the edges begin to curl skim out the oysters and add one-half pint of hot cream with salt, pepper and butter to the taste; skim, put back the oysters and serve with toast or crackers.

TO BAKE FISH.—Wash clean and wipe dry. Do not remove the head or tail. Stuff with seasoned bread crumbs, and sew or wind a string tightly around the fish, laying thin slices of salt pork over the top; sprinkle with pepper, salt and bread crumbs and a little water. Pour some hot water in the pan, and bake often while baking. Serve with drawn butter sauce.

SALMON SALAD.—One can of salmon, four bunches of celery, both chopped as fine as for chicken salad. Pour over the following dressing: The yolks of two eggs beaten light, one teaspoonful mustard, salt and pepper to the taste, and three tablespoonfuls of table oil, added very gradually, and two tablespoonfuls of vinegar.

SOUTHERN BATTER BREAD.—Two cups of white corn meal, one cup cold, boiled rice, three eggs well beaten, one tablespoonful of melted butter, two and one-half cups of milk or enough for a soft batter, one teaspoonful of salt and a teaspoonful of soda. Beat well for three minutes and bake quickly in shallow pans. Very nice for breakfast.

VIENNA BREAD.—Two pounds of sifted flour baked under your pan, one-half pint milk, one-half pint water; mix a thin batter and quickly add one half pint of milk in which has been dissolved one half ounce of salt and seven-eighths of an ounce of compressed yeast; leave the remainder of the flour against the side of the pan, cover from the air forty-five minutes, then mix in the rest of the flour until the dough leaves the sides and bottom of the pan. Let it stand for two and one-half hours; divide into one pound pieces and sub divide into twelve pieces. Fold the corner of each piece to the centre and turn over to rise for thirty minutes. Bake in a hot oven twenty minutes.

BREAD PUDDING.—One quart rich milk, four eggs beaten separately and the whites to be saved for the meringue; two cups of fine, dry bread crumbs, one tablespoonful of melted butter, a pinch of salt, one teaspoonful of sugar, and the juice and grated peel of one lemon. Beat the eggs and butter together. Soak the crumbs in the milk, and mix all thoroughly. Season and bake in a buttered dish or pan. When almost done, cover with the meringue made of the whites of the eggs and powdered sugar enough to make it spread nicely. Eat cold with cream.

ROLY-POLY PUDDING.—Mix a nice paste as for a pie; roll it out thin, and spread with jam of any sort, leaving an inch all around or the jam will run out. Roll it up in the shape of a bolster; tie it in a floured cloth and boil or steam one and a half hours. Eat with hard or liquid sauce.

CREAM PIE.—Three cups milk, three tablespoonfuls corn starch, cup sugar, grated rind of lemon, a pinch of salt. Put all over the fire and stir until thickened. Bake the crust; spread on the custard and use whites for frosting. Brown slightly.

ORANGE PIE.—Take the juice and grated rind of one large orange, one cup of sugar, two tablespoonfuls of corn starch, one teaspoonful of hot water in which one half a cup of gelatine has been dissolved. Mix all thoroughly and add to a good pie-crust. This makes two pies without covers. To be eaten cold.

SNAKES ON SCARLET STOCKINGS.—"The latest wrinkle in silk stockings," says the *Baltimore Sun*, "is to have snakes on them. The snake's tail begins below the knee and the reptile wriggles down the leg. His neck stretches along the middle of the foot, and his head points to the toe. A scarlet stocking has the snake in white." Before this fashion is universally adopted, ladies will have to acquire new nerves and free themselves of the abhorrence of the serpent inherited from Eve.

NO OLD MAIDS IN MEXICO.—One never hears of "an old maid" in Mexico, and to remain forever unmarried entails upon the luckless spinster no such stigma of reproach as the epithet so common in our country, but if her lonely condition is alluded to at all, they good-naturedly say of her that she is "hard to please," writes a correspondent of the *San Francisco Chronicle*. The aged are universally treated with the greatest respect and every mark of deference. It is considered more courteous to address even elderly married ladies as *Senorita* (Miss) instead of *Senora* (Mrs) and the lady of the house is always affectionately called by her servants *la nina* (the little girl) though she may have attained the mature age of eighty. Beggars upon the streets and vendors in the market places address all ladies, young and old, as *ninas*—children: or, when particularly importunate, by the more respectable and endearing term *ninita*—dear little girl.

HOW SOUP SHOULD BE EATEN.—A writer on table etiquette says: "Let the soup be served by the mistress and eaten with no accompaniment except a piece of dry bread held in the hand." There is a big chunk of common-sense in that suggestion. To hold a piece of dry bread in the mouth while eating soup is not only a violent breach of etiquette, but is blamed inconvenient, we should say. If it were not for the wise hints promulgated by writers on table manners some persons would hold the soup in the hand while eating a dry piece of bread.

HEALTH.

USE AND ABUSE OF THE BRAIN.

The following facts on this subject are taken from a lecture recently delivered by Dr. Wm. A. Hammond:—The brain is not only the organ of the mind, but that it furnishes, so to speak, the motor power for all the organs of the body—the heart, the lungs and the stomach. Like other sources of power, a steam engine or a galvanic battery for instance, it requires fuel in order that force may be produced, and it gets it from its own substance. With every perception, with every thought, with every emotion, with every act of the will, a certain amount of the brain substance is destroyed and new brain takes its place, just as for the production of steam, wood or coal is consumed.

If the mind is exercised to too great an extent there is not enough force left to carry on properly the other functions of the body, and the heart, lungs, stomach and the rest of them suffer. Nervous dyspepsia has in this abuse of the brain its main source; palpitations and other irregularities of the heart are also the consequence.

But the chief derangements are in the action of the brain itself. Thought of all kinds becomes irksome, the disposition is feverish and fretful. Slight circumstances cause great annoyance, and above all that great result of an overworked brain, insomnia, makes its appearance.

Dr. Hammond dwelt at length on this division of his subject. He thought no one should give more than eight hours of the twenty-four to hard mental work, eight being devoted to mental and physical recreation, eating, etc., and eight to sleep. During sleep the brain recuperates, and is ready for work again on awaking. If there has been insufficient sleep the person is burning his candle at both ends, and organic disease is almost the certain result if the process be long continued. The effects of strong emotions, anxiety especially, are even more decided than is mental work in breaking down the healthy action of the brain.

RESTORED TO SIGHT.

Science has made great progress in treating diseases of the eye.

Cataract in most cases can be relieved, and good working vision restored, even in the very aged. The disease consists in the crystalline lens becoming opaque, and its treatment, in removing the lens and supplying its place with glasses.

There is another still more prevalent disease of the eye, in which the iris becomes adherent to the transparent protecting cornea before it, and the latter becomes of a milk white opacity. This disease has been looked on as nearly hopeless.

But last year the surgeon to the St. Paul's Eye and Ear Hospital, England, treated a case of the kind with a success which fairly astonished him, and which leads him to anticipate in the future as favorable results as in other grave diseases of the eye.

The girl was in her twentieth year, and had always been blind. One eye was plainly beyond relief. But the iris of the left eye did not everywhere adhere to the cornea. It seemed to the girl, however, as blind as the other eye, as she could not distinguish her fingers held closely before it. Still, there was a trifling perception of light. By several operations, extending through nearly two months, the adhesions were severed. Contrary to expectation, the lens was found to be transparent and otherwise in good condition, though the long tension had resulted in producing myopia (short-sightedness). There was also a good-sized pupil though temporarily ragged on two sides from the cuts, and the minute muscles of the iris had retained in full their sensibility and contractility.

Glasses remedied the myopia, and in less than two months the girl was able, with some difficulty, to read ordinary print, and coarser print with ease. Meanwhile the vision became clearer.

What seems surprising in the case, is that the retina had retained its sensitiveness, and the muscles of the iris their sensibility and full power of action, through the disease of twenty years, it being a general law that a disused muscle or organ in time loses its functional power.

We all read with interest accounts of the first impressions felt by those whose sight had been suddenly restored. In this case the sensations were quite peculiar. The first was one of profound horror. When she first became conscious of sight and space, her feeling was like that of one who looks over a precipice, and she seemed to regret that she had consented to be taken out of her life-long darkness! Time corrected the misapprehension. She learned her letters in a day, and to read in a week.

NOTES.

The hot-water cure retains its popularity in Hartford, where, the *Times* of that city states, it is more taken than any other remedy.

Dirty streets, unclean water, neglected sewers, and anti-vaccination ideas are said to be the causes of the visitation of small-pox in Montreal.

The application of the white of an egg to a snake bite wound saved the life of a little girl in St. John's county, Fla. She was bitten twice on the foot by a ground rattlesnake.

A writer in the *Russkaja Meditz* says that he has had great success in the cure of over 300 cases of acute and chronic catarrh, or cold in the head, by the use of ice cold water. The legs, from the knee downward, are washed with it in the morning and at night, and rubbed vigorously with a coarse towel. It is necessary to do this for two days only, and many patients are said to have been cured in one day.

A writer in the *Eastern Medical Journal* says that the medical idea of a teaspoonful is one fluid drachm. This is, in fact, about the measurement of that article as used by our grandmothers. But this and the desert spoon are now made so much larger than formerly that they hold nearly two drachms, and people who measure medicine by them overdose themselves. The tablespoon remains as in the old days.

The *Medical and Surgical Reporter* says that Dr. George R. Elliott, the microscopic expert in Gen. Grant's case, has had the specimens upon which the diagnosis of epithelial cancer was based carefully prepared for permanent keeping. There are eighteen slides, which are arranged in "a mahogany cabinet upon which stands a bronze bust of the General," and two silver plates bear the names of the physician and an account of the nature of the specimens.

Dr. Mazzotti tells of a man who had a scorbutic affection, which he set about to cure with whiskey. He got well of this trouble, but became a hard drinker, and soon found himself the victim of a rare disease called opisthorchia. This curious affection consists in inability to walk forward. When the patient was told to advance, he used every effort to do so, but could only succeed in going backward, and he continued to do so until he died.

The Paris correspondent of the *Medical Times* says that "the doctrine of promontory diarrhoea in cholera is quite knocked on the head by the clinical observation of facts. It must now be allowed that an attack of cholera may be as sudden as a flash of lightning, however unpalatable the plain truth may be." The cause of the unpalatability of the truth seems to be that such facts tend to upset the germ theory, which so many scientists considered fairly proved.

SCIENTIFIC AND USEFUL.

A new system of drying lumber by surrounding it with common salt is just now attracting attention. The peculiar power of salt for absorbing moisture is well known.

It has been estimated that the value of the natural gas used in the United States in 1884 was \$1,460,000, as against \$475,000 in 1883. In each instance the value of coal superseded by this kind of gas is taken as the basis of the calculation.

Watches may be sent for testing to the Kew Observatory in London, and certificate of excellence will be given, but so extreme is the accuracy required that no watch can be marked first-class which varies as much as one tick in 43,000.

The manufacture of malleable nickel, as the result of M. Garnier's experiment, has been realized by the addition of 0.3 per cent. of phosphorus or manganese, and others have found that by adding 1.10 to 1.3 per cent. of magnesium it is practicable to weld the nickel thus obtained to iron and steel, roll it out in sheets and shape it into tubes, pipes, etc.

Experiments have been made in Middlesborough with liquid fuel for ships. One of the most successful has been with the steamship *Emanuel*, which was fitted with tanks to hold the oil—a waste product, from the Middlesborough Chemical Works. The steamer has just returned from a trip on the Mediterranean, and the engineer reports most favorable results.

There is a qualitative test for butter so simple that any housewife can put it into successful practice. A clean piece of white paper is smeared with a little of the suspected butter. The paper is then rolled up and set on fire. If the butter is pure the smell of the burning paper is rather pleasant; but the odor is distinctly tallowy is the "butter" is made wholly or in part of animal fat.

It is reported that an air balloon railway is about to be constructed on the Gaisberg, near Salzburg, a mountain of no great height, but offering a magnificent view over the beautiful neighborhood of the town. The balloon, which will have grooved wheels on one side of its car, will ascend a perpendicular line of rails, constructed on the principle of the wire-rope railway proposed years ago for the Righi, but never carried into effect.

The new style of paving blocks, as described in the *American Manufacturer*, is composed of a hollow iron shell filled with any desired concrete, the shell being arched underneath, and for street paving are four inches wide and from ten to twelve inches long. The blocks or shells are laid against each other upon the prepared road-bed, and the form of the bottom compacts the sand underneath, making the whole structure very firm and solid. The surface of a street paved with these blocks would be about as smooth as if paved with asphalt.

Singular Tenacity of Life.

"How little it takes sometimes to kill a man, and then, again, what wonderful tenacity to life some men have," said the red-headed man, who was reading the paper.

"That's so," said the others.

"Just let'n," said the red-headed man. "Here's a brakeman on the Nickel Plate road. The paper says: 'He fell in front of the car, which passed diagonally across his body, and lived.'"

"Begosh! I knew a painter who fell off a church steeple, and got well again," said the cross-eyed man.

"I knowed a man shot a bullet through his heart, and lived ten years," said the man who looked like a farmer.

"There was a man in Salem, where I come from, that had four ton of rock fall on him, and he's alive yet," said the one-armed man.

"Y-a-a," said the red-headed man. "Lemme see. Where was I? Oh—fell in front of the car, which passed diagonally across his body, and lived but a few moments."

Wealth Rewards Patience.

The exceptional good luck of a miner known as old man Mesgher is the talk of the community of Gunnison, Col. Mesgher was looked upon as a hermit whose mind had been turned in hunting visionary fortunes in the mining regions of the West. For the past five years he has been driving a blind tunnel into a mountain at a point about half way between Crested Butte and Irwin. Summer and Winter he has worked continually and alone, living on the most meagre food. There were no appearances of mineral veins on the surface, and people looked on the project of driving a tunnel in such a place with the hope of striking mineral as laughable nonsense. Even at night people passing could hear the click, click of the drill of the solitary miner.

The other day the old man invited a few miners from Crested Butte to visit his tunnel, telling them that he had the biggest thing in Colorado. At the end of the tunnel a body of ore 5 feet 6 inches in thickness was disclosed to view. The ore is a rich silver glance, sulphuret and galena. It runs from \$600 to up in the thousands to the ton, and is the most important strike ever made in the Elk Mountains. The old man has almost gone crazy over the immensity of his sudden wealth.

Among the long-haired furs to be purchased at a moderate price may be mentioned lynx and black martin, or, as it is also called, Alaska sable.

GEMS OF THOUGHT.

Deference is the most delicate, the most indirect, and the most elegant of all compliments.

You may depend upon it that he is a good man whose intimate friends are all good, and whose enemies are characters decidedly bad.

He that is a good man, is three quarters of his way towards the being a good Christian, whereas ever he lives, or whatsoever he is called.

To be idle and to be poor have always been reproaches; and therefore every man endeavors with his utmost care to hide his poverty from others, and his idleness from himself.

It is impossible to make people understand their ignorance; for it requires knowledge to perceive it; and therefore he that can perceive it hath it not.

Aim at perfection in everything, though in most things it is unattainable; however, those who aim at it, and persevere, will come much nearer to it, than those whose laziness and despondency make them give it up as unattainable.

Anger is the most impotent passion that accompanies the mind of man; it effects nothing it goes about and hurts the man who is possessed by it more than any other against whom it is directed.

The shortest and surest way to live with honor in the world is to be in reality what we would appear to be; and if we observe, we shall find, that all human virtues increase and strengthen themselves, by the practice and experience of them.

Men talk in raptures of youth and beauty, wit and sprightliness; but after seven years of union, not one of them is to be compared to good family management, which is seen at every meal, and felt every hour in the husband's purse.

PERSONAL.

The Duke of Westminster purchased for his daughter-in-law, the Countess of Grosvenor, the house lately occupied by Sir Moses Montefiore.

Ruskin and Kate Greenaway are at work together on a Christmas book which is to bear the title, "Dame Wiggins of Lee and her Seven Wonderful Cats."

More than \$18,000 is already in hand of the \$20,000 wanted to build a Y. M. C. A. building at Bournemouth, England, in memory of the late Earl Cairns.

The ago of President Grevy is a much discussed question in France. It is commonly said to be 71, but there is good ground for believing that he was born in 1807.

Mme. Patti has been ordered by her physicians to take a month's complete rest. This will cause the collapse of her projected tour through Belgium and Holland.

Ferdinand Ward, according to the *Boston Transcript*, received his financial education at church fairs, where returns of two or three thousand per cent. on the original investments are not thought at all remarkable.

Louis Philippe, once King of the French, is now declared to have been the son of a French sailor. His reputed father and mother had a daughter born to them. Wanting a son, fearing a failure, they changed children with a fisherman.

In Mr. Walter Rye's "History of Norfolk," just published, it is stated that the Bulwer family gets its name from a progenitor who was a herd-man or "bull-ward." In a like manner the illustrious Howards come from a swineherd or "hog-ward" and the Townshends from one "Johd ate Town's-end," a small tenant farmer. Veilily, the claims of a long descent and Norman blood are pretty poor stuff.

Mr. James French, Toronto, who a couple of years ago set a present of two barrels of Canadian apples to the Queen, is now sending a barrel to ex-Premier Gladstone. The staves of the barrel are of polished ash and other hardwoods. He will later on send to Mr. Gladstone the prime roast of Canadian beef that can be found and two turkeys, one for himself and another for the Prince of Wales.

A strange occurrence is reported from Birkdale, near Southport. A retired sea captain named Clarke, was seized with a fit and apparently expired. A doctor was called, who examined the man, and pronounced life to be extinct. He could not give a certificate, but the friend referred to the police. Two officers were called in, and full particulars taken for the information of the coroner when something caused a doubt in the mind of one of the constables, and he tried to restore animation. For some time it was ineffectual, but ultimately the man was brought round, and is now very little worse for his experience, though he narrowly escaped death through want of attention.

The following is the pretty story of the betrothal of Prince Waldemar of Denmark and the Princess Marie d'Oleons. The preliminaries of the betrothal were concluded and yet the young people had never met, so a meeting was arranged and Prince Waldemar went to call upon the Princess accompanied by the Danish ambassador, Count de Moltke. As they approached the residence of the Duke and Duchess de Chartres they noticed a group of young girls at one of the upper windows. "That young lady in blue," quoth the Prince, looking up, "has a very sweet countenance. I hope the Princess Marie will resemble her." It was his betrothed herself, who had yielded to an unroyal but most natural desire to take as early a glance as possible at her future husband.

The lucky young French sportsman who has won the Cesarewitch and Cambridgehire with Plaisanterie repeating Foxhall's triumphs, is said to have netted \$70,000 by the double event. This may seem good, but there have been occasions within the last twenty years when the owner of the Cesarewitch alone has landed \$300,000 upon his champion. Mr. Merry and Lord Hastings were each credited with that sum as the amount of their gains by betting when Lioness and Lecturer were successful in 1863 and 1866; the late Baron Mayer de Rothschild drew \$150,000 admittedly out of the ring when Corisande won in 1871; and rumor put the stake netted by the owner of Rosebery in 1879 at \$500,000. It is only on a handicap, and on not more than four in the year—namely, the Lincolnshire handicap, the City and Suburban, and Cesarewitch, and Cambridgehire—that a great stake can be won.