FARM.

Give the Horses Time to Eat.

When spring work begins, there is such a hurry that the temptation is great to get the horses to the field as soon as they have swallowed their grain ration and a few mouthfuls of hay. Nothing is gained by so doing. It is when the horses are first put to hard work—severe exercise takes from the digestive organs the energy needed for the digestion of large quantities of food—and put on full feed, that indigestion most often begins. And indigestion at this time means loss of appetite, colic, rough hide, loss of flesh and weakness later on. If the horses are given their grain mixed with their stover, cut, and all moistened, and are allowed time to eat it, and a half hour afterwards for rest and digestion, they will work enough faster and harder to make up the time, will not suffer from indigestion, and will keep in good condition. The horse should be given full ninety minutes for its noonday meal. It needs this time for both rest and digestion; and in the end time is gained by giving it the ninety minutes. If the horse has been at very severe work, it is well to let it rest fifteen minutes before giving it any food. The stomach is in no condition to receive food immediately after severe exertion. It must be borne in mind that what is severe labor to the horse, the first two weeks at the plow or harrow, will not be so later. At the beginning its muscles are soft, and labor is more severe upon it than may be supposed. Observance of this and care in watering and feeding, with time given it to eat and partly digest its food before being put to work, will avoid the use of "condition" powders and other nostrums and are much better, while being inexpensive.

Notes.

Don't compel your horses to eat musty hay. It will produce fatal lung trouble, and, in any event, heaves.

Muslin answers all the purposes of glass for the runs of little chicks, as it retains the warmth longer, and will turn water if tightly drawn on a frame.

The farmer who does not fence in his stoc when living along the line of a railroad no only runs the risk of losing valuable animals but endangers the lives of travelers.

In trimming a hedge something else should be considered as well as the matter of cutting off the extra growth. A proper shape should be given it. There is nothing so attractive or ornamental as a shapely, well kept hedge, and it adds value to the farm.

Some of the large mutton breeds of sheep, such as Oxfords, often shear from twelve to twenty pounds of wool, and this fact, with their ability to attain very heavy weights, should be a strong inducement to farmers to use rams of mutton breeds for crossing on the native ewes.

The Ohio agricultural college states as the results of experiments there in soiling cattle that half the number of acres will feed the same amount of stock and keep them in better condition if the product be cut and placed before them. Nevertheless soiling is not everywhere profitable.

Some of the best paying farms in the United States consist of almost pure white sand, but they are devoted to fruits and poultry, thus economizing labor and space. The success of a farmer does not depend so much upon the quality of the soil as upon the kind of crops and mode of management.

There is no necessity for expensive or elaborately built houses. All the ornament that can be applied will amount to nothing unless hens are kept warm. A poultry-house that is low at the rear, and so constructed as to admit of as little loss of heat as possible, with plenty of light, will give better results than any other.

A hero of an ower true tale in the Fairfield *Journal* succeeded in splitting a hurricane. Seeing it coming straight towards his barn, he took two boards and holding them with his best hold, before the barn, the ends together in front of him so that they formed a sort of wedge, he spread the hurricane apart, so that it only took off two corners of the barn. For preserving barns or serving yarns, there's nothing like ingenuity.

For frozen water in pumps run a small lead tube down far enough to rest on the ice, and pour hot water through it by the aid of a funnel at the top. The hot water, by its weight, runs at once on the ice, melts it rapidly, the tube, by its weight settling as fast as the ice melts, and pouring the hot stream right on it. If the hot water is poured into the pump without the tube, it will not reach the ice, but remain at the top, being lighter than the cold water below nearest the ice.

"Farming doesn't pay." Of course it doesn't. Why should it? That bank on the corner won't pay, either. Present your check at the counter and the teller will politely tell you that there is nothing to your credit there. Why? Because you haven't made any deposit. For the same reason that farm of yours won't pay you anything. You haven't kept your account good. You have been drawing on it constantly and making no deposits, until now the farm, like the bank refuses to honor your checks. You can't fool old Mother Earth. She conducts her affairs on business principles, and expects to get value in the shape of industry directed by good sense and correct judgment, before she responds to the call for dividends. Farming doesn't pay nor does anything else pay until you give it something to pay with.

Whatever the breed, says a writer, the cows must give large messes of milk, and long continued, for no man can succeed in dairying who expects to milk cows through the season and when dry turn them off for beef, depending upon picking up others for the supply. This course never held a herd that would give milk enough to make dairying profitable. The dairy of cows that will not average 400 gallons of milk per cow for the year had better be discarded. The higher one can raise the average above this by judicious feeding the greater the profit. We say judicious, for the man who overfeeds for a record on cows does so at a cost never commensurated in dollars and cents for the milk obtained. Judicious feeding means the best food that can be made on the farm, supplemented, for variety, with bran and other mill-stuff that many usually be bought cheaply, due cure being taken, while feeding as much as can be properly digested, not to overfeed. Hence the best dairy cow is the one that can eat and digest the most grass, and turn it into milk instead of fat, for grass is, and must ever be, the main food during the larger part of the year.

Neatly Done.

BY AN EX-REBEL.

During the retreat of Lee's army from the field of Gettysburg to the Potomac a great effort was made by the officers to prevent straggling, but it would have required an officer to a man to have carried out the programme successfully. We had been beaten and felt discouraged and reckless. We were on short rations, the weather was dismal, and the rank and file were in no mood to be nagged by strict discipline.

The command to which I belonged left Gettysburg about 10 o'clock at night, and for the first three or four hours the men were kept well in hand under the impression that we were only changing positions to secure an advantage over the Federals. As daylight broke and we realized that we were on the way home squads and individuals broke away at every opportunity to forage for a breakfast. In company with two private soldiers belonging in my company I slipped away from the column about sunrise, and, while a black looking thunder storm seemed close at hand, we bolted into a piece of woods by the roadside and then struck for a highway running at right-angles, and on which we could make out three or four farm houses. We selected the first or nearest, and as we entered the gate a woman opened the door and stood waiting for us to approach. She knew we were Confederates and asked many questions concerning the battle and did not attempt to conceal the fact that she was a thorough Unionist and an ardent hater of Jeff. Davis.

"Nevertheless," she added as she turned to go in, "you men are not altogether to blame, and you shall have a bite to eat as soon as I can get it."

We went around to the back door, laid aside our guns and accoutrements, and had a good wash up in the rain barrel. Then we sat down on the grass to wait for breakfast, the odor of which came out to us. But for the suggestion of one of my comrades everything would have gone well. Not far from us was a stone smoke-house and through the partly open door we could see pieces of meat hanging from the rafters. He suggested that we further investigate, with a view of "gobbling" some of the meat as we left, and we got up and went straight to the house and entered it. There were two hams and two side pieces hanging up, and at the back end of the building, which was about 12x12, was a barrel filled with old rag carpet, on top of which was a setting hen. As we came near she began to exhibit the usual characteristics, and we were having considerable fun at her expense, when the door was shut with a bang and we heard the rattle of a chain and padlock. It was a close, dark place, and it was a minute or two before we reached the door and understood the situation. We began to kick and shout, and presently the woman's voice replied:

"It's no use trying to get out! You are my prisoners, and kicking won't do any good!"

Now nice and soft we talked to her, but it was no go. Then we swore and blustered, but she only laughed at us. After awhile she passed us some bread and butter through one of the ventilators, followed by a cupful of water, and there we remained all day, all night and up to 8 o'clock next morning, when we were turned over to the Union cavalry.

WEDDING RINGS.

A Custom that has Come Down to us from the Bronze Age

While innovations have been made in every particular of the wedding ceremony, the ring has never lost its place, and so essential was it thought to be that many of our ancestors would have considered their marriage null and void without it. Indeed, there are many cases on record where in the omission of a conventional band of gold the most homely substitutes have been used; rings of curtains, for example, or a circle cut in leather. Just so the symbol of unending love and fidelity was employed they were content. In our own city, in comparatively recent years, a couple were united with a thimble, the groom, having by mistake put the wrong box in his pocket. As early as the bronze age rings were exchanged by lovers as pledges of enduring devotion, and were on occasions employed not only to seal the contract, but to introduce the tender subject.

In England the most popular love-ring was for a long time the gimmal ring, formed of two narrow gold bands, which were broken apart at betrothal, each of the contracting parties wearing one on the engagement finger—the fourth on the left hand—until the wedding day, when these bands were again united and placed on the bride's finger. This was very suggestive, for the ring was but the pledge which was redeemed at the altar. There are several theories in regard to the fashion of wearing the engagement ring on the left hand; the most poetic, however, is that a nerve connects this directly with the heart. To the maiden of the nineteenth century the "perfect arrabo," or the assured pledge of a perfect promise, is a "solitaire" sufficiently large and brilliant to stir up feelings of envy in the hearts of less fortunate *fances*, while the wedding ring is most frequently a plain band without gems, and is considered of far less importance than the betrothal ring.

Pat's Criticism.

There's a story that's old,
But good if twice told,
Of a doctor of limited skill,
Who cured beast and man
On the "cold water plan"
Without the small help of a pill.

On his portal of pine
Hung an elegant sign
Depicting a beautiful rill,
And a lake, where a sprite,
With apparent delight,
Was sporting, in sweet dishabille.

Pat McCarty one day,
As he sauntered that way,
Stood and gazed on that portal of pine,
When the doctor with pride
Stepped up to his side,
Saying, "Pat how is that for a sign?"

"There's wan thing," says Pat,
"Ye've lift out o' that
Which, be japers, is quite a mistake,
It's trim and it's nate,
But to make it complate
Ye shud have a foine burd on the lake."

"Ah! indeed! pray, then tell,
To make it look well,
What bird do you think it may lack?'
Says Pat, "Of the same,
I've forgotten the name,
But the song that he sings is 'quack! quack!'"

HEALTH.

Water in Food.

The action of water in our food, says a medical writer, is very important. There would be no carrying of food into the system but for the agency of water. It dissolves everything that we take, and nothing that we take as food can become nutriment that is not dissolved in water. It would not do to test that by taking things and putting them into water and seeing whether they dissolve, and rejecting them as food according to that circumstance; because food undergoes a considerable change in the stomach. It undergoes a change, to begin with, in our mouth. One of the great objects of that change is to render things soluble which have been before insoluble in water. Starch, which we cannot dissolve in water out of the stomach, is dissolved in water directly it gets into the mouth, for the starch is changed by the saliva into sugar, and that which would lie unchanged in water for months is so changed by the saliva of the mouth and the gastric juice of the stomach that it is speedily dissolved. Hence, when we are taking considerable quantities of dry food, it becomes absolutely necessary that we should add a certain quantity of water, so that this dry food should become dissolved Such things as oats, barley, wheat, rice, maize and other articles of diet containing little water, must have water added, in order that their starch, fat and gluten may be dissolved and enter into the system.

Notes.

Professor Pecholier, of Montpelier, recommends hot baths and quinine for the abortive treatment of typhoid fever.

In a sanitary point of view, that house is the most perfect in which all the plumbing is located in a building detached from the dwelling.

There is abundant evidence showing that nearly all hair restorers contain lead, and that their long-continued use may induce serious disease.

A writer in the *Medical Press* says that warts can be readily removed by the internal administration of small doses of sulphate of magnesia.

Toothache Drops.—Dissolve mastic 8 parts in chloroform 14 parts and add balsam of Peru 5 parts. A few drops upon a little cotton are to be introduced into the cavity of the tooth.

Dr. J. E. Emerson cures neuralgia, of a rheumatic or malarial origin, with salicylate of cinchonidia in five grain doses, three or four times a day. In rheumatic neuralgia it acts almost as a specific.

Dr. W. Strudwick recommends the administration of quinine in enormous doses, 100 grains every hour, for the cure of traumatic tinnitus. He has treated three cases in this manner successfully.

A Cure for Warts.—Take 15 grains of corrosive sublimate and dissolve in one ounce of collodion. Brush the warts carefully once a day with this solution. This remedy is more efficacious and more convenient than other recommended procedures.

Cocaine in Sea-Sickness.—Cacaine hydrochlorate, in doses of twelve minims of a four per cent. aqueous solution, afforded relief in from fifteen to thirty minutes. After another half-grain dose (two hours' interval) the relief was complete and permanent.

Sunlight is essential to the growth and health of children, and they should be sent out of doors for several hours every day the sun shines. Above all, let the sunshine into the house—the preservation of the life and health of the children is of more importance than to prevent the fading of the carpet.

Ammonia in acute Alcoholism.—Dr. A. G. Glinsky injects a mixture of liquor ammonia with from two to six parts of water hypodermically into the epigastric or dorsal region. He gives a case where the patient was in a seemingly hopeless comatose state, but recovered full consciousness in three minutes after the injection.

For the relief of earache, put five drops of chloroform on a little cotton or wool in the bowl of a clay pipe, and blow the vapor through the stem into the ear.

Dr. William B. Clark writes that he has seen such wonderful results follow the use of hydrogen peroxide in diphtheria, that it would be hard to induce him to use any local remedy in that disease. After its application to the false membrane, the corroding effect is so great that the nose and mouth are filled with froth. The membrane is quickly dissolved and easily expelled.

A case of a boy 11 years, who had been growing thin and irritable for three years, is given by M. Rooms in the *Arch. Med. Beljes*. One day the boy was given a glass of gin in which artemisia blossoms had been infused, and he afterwards expelled a quantity of living myriapods. This treatment was continued every day for a month resulting in cure. It is supposed that the insects were swallowed with blackberries.

Dandelion Root is recommended by Dr. Steiger, of Swizerland, as a true hepatic in chronic gastric catarrh, enlargement of the liver from chronic congestion, or fatty infiltration in jaundic and obesity. He prepared a decoction from a handful of fresh, green roots in 700 or 800 grams of water, and obtained 500 grams of fluid, to which a teaspoonful of bicarbonate of soda was added. The decoction was taken in three doses during the forenoon. The course lasted three or four weeks.

An interesting case of diabetes in a child of four years old, has been reported by Dr. A. Winckler. The rarity of the disease in a child, and its rapid development, rendered the case one of peculiar interest. There was an hereditary predisposition, as a member of the family had been affected with diabetes, but the great quantity of sugar which had been given to the child certainly hastened the development of the disease in this case. Cantani has stated that ninety cases out of 218 of diabetes are due to sweets and farinaceous food.

Electric Locomotive.—An electric locomotive has been introduced in England, which is similar in appearance to a short tarmcar, and carries a secondary battery of fifty cells. This battery is connected up with the electric motor, the motor shaft of which projects horizontally about two feet, and carries at the end of a spur wheel which gears into a fixed circular rack. The machinery is so arranged that a speed of eight miles an hour cannot be exceeded, and the battery once charged will work for six hours.

OLD TIME HANGINGS.

The Dismal Ride to Tyburn, and the Final Exit of Criminals.

In the seventeenth and eighteenth centuries our method of executions was most brutal, says a writer in the *Gentleman's Magazine*. There was the long ride of the criminal in an open cart, with his coffin by his side, either to Tyburn or to the spot where he committed the murder. The cart was stopped under the gallows, the rope was fastened around the criminal's neck, the carman gave the horse a slash, and the poor wretch was left swaying to and fro, kicking. If he had friends they would try to shorten his agony by hanging on to his legs and beating his breast, a shocking sight. But hanging then was looked upon as a holiday spectacle, in which we find the lower class took great interest, and evinced much sympathy with the deceased. For instance, Claude Duval, the celebrated highwayman, lay in state at the Tangier tavern in St. Giles' in a room hung with black cloth, the bier covered with escutcheons, and with eight wax candles burning around. He was buried by torch-light and was followed to Covent Garden church by a numerous train of mourners, mostly women. Misson, a French writer, who visited England in the reign of William III., says, "He that is hanged or otherwise executed first takes care to get himself shaved and handsomely dressed, either in mourning or in the dress of a bridegroom. This done, he sets his friends at work to get him leave to be bury'd, and to carry his coffin with him, which is easily obtained. When his suit of clothes or night gown, his gloves, hat, periwig, nosegay, coffin, flannel dress for his corpse, and all those things are bought and prepared, the main point is taken care of—his mind is at peace, and then he thinks of his conscience. Generally he studies a speech, which he pronounces under the gallows, and gives in writing to the sheriff or minister that attends him in his last moments, desiring that it may be printed. Sometimes the girls dress in white, with great sillk scarves, and carry baskets full of flowers and oranges, scattering these favors all the way they go. But to represent things as they really are, I must needs own that, if a pretty many of these people dress gayly and go to it with such an air of indifference, there are many others that go slovenly enough and with very dismal phizzes. I remember one day I saw in the park a handsome girl, very well dressed, that was then in mourning for her father, who had been hanged but a month before at Tyburn for false coinage.

The World's Inhabitants.

The human family living to day on earth consists of about 1,450,000,000 individuals; not less, probably more. These are distributed over the earth's surface, so that now there is no considerable part where man is not found. In Asia, where he was first planted, there are now approximately about 800,000,000 densely crowded; on an average, 120 to the square mile. In Europe, there are 320,000,000, averaging 100 to the square mile; not so crowded, but everywhere dense, and at points over-populated. In Africa, there are 210,000,000. In Amererica, North and South, there are 110,000,000, thinly scattered and recent. In the islands, large and small, probably 10,000,000. The extremes of the white and black are as five to three; the remaining 700,000,000 intermediate, brown, and tawny. Of the race 500,000,000 are well clothed, that is, wear garments of some kind to cover their nakedness; 700,000,000 are semi-clothed, covering inferior parts of the body; 250,000,000 are practically naked. Of the race, 500,000,000 live in houses partly furnished with the appointments of civilization; 700,000,000 in huts or caves, with no furnishings; 260,000,000 have nothing that can be called a home, are barbarous and savage. The range is from the topmost round—the Anglo-Saxon civilization which is the highest known—down to naked savagery. The portion of the race lying below the line of civilization is, at the very least, three fifths of the whole, or 900,000,000.

One Hundred and Eight.

Detroit, March 5.—John Walters, a survivor of the Irish rebellion of 1798 and the oldest resident of Detroit, died last evening. Had he lived until the 17th of the present month he would have been one hundred and eight years old. Walters was born in county Monaghan, Ireland. He took an active part in national affairs immediately preceding the Irish insurrection in the closing years of the century, and when the rebellion was crushed he was obliged to flee the country. With three companions he put to sea from Dundalk Bay in an open boat, and after drifting about four days was picked up by a French vessel bound for America. The four patriots landed in Boston in December, 1798. Mr. Walters subsequently settled in Buck County, Pennsylvania, and engaged in farming. His faculties were wonderfully well preserved up to a few months ago and he was able to read ordinary newspaper print without glasses. He was an inveterate smoker nearly all of his life and used liquor in moderate quantities.

A Discreet Daughter of the Family

One of Detroit's best known evangelical ministers has a half interest in a 4-years old daughter. The other day she broke over the traces of discipline and her mother sent her into a closet with the injunction to tell God all about what a naughty little girl she had been.

At the expiration of her penance hour she came forth very quietly, as if her discipline had had a wholesome effect.

"Well, little daughter," said the mother, "did you tell God all about it?"

"No, mamma," was the reply; "I des didn't do it, 'tause I fought my papa wouldn't like to let it det out of the family."

Waste of Fuel.—A series of tests has recently been made by Dr. Fischer, the well-known German chemist, showing that in ordinary domestic stoves in use not more than 20 per cent. of fuel consumed is really utilized for warming the rooms, whereas with stoves burning gas, 80 per cent. and more of the possible effect is obtained. In a sugar manufactory at Elsdorf, it is stated, no steam engines have been used for several years. Gas is made at a cost of about 10d. per 1,000 cubic feet, and is used for lighting and driving gas engines. At the Esson works, water gas is made at a cost of 4d. to 8d. per 1,000 feet, and serves both for fire and lighting.

HOUSEHOLD.

Useful Receipts.

Pickled Eggs.—Boil some four or six dozen in a capacious saucepan until they become quite hard. Then, after carefully removing the shells, lay them in large-mouthed jars and pour over them scalding vinegar, well seasoned with whole pepper, allspice, a few races of ginger and a few cloves of garlic. When cold, bung down closely, and in a month they are fit for use. Where eggs are plentiful the above pickle is by no means expensive and is a relishing accompaniment to cold meat.

Bubble and Speak.—Take from a round of beef, which has been well boiled and cold, two or three slices, amounting to about one pound to one and a half in. weight, two carrots which have been boiled with the joint, in a cold state, as also the hearts of two boiled cabbages that are cold. Cut the meat into small dice-formed pieces, and chop up the vegetables together; pepper and salt the latter and fry them with the meat in a pan, with a quarter of a pound of sweet butter. When fully done add to the pan in which the ingredients are fried, half a gill of fresh catsup, and serve with mashed potatoes.

Oyster Soup.—Strain the liquor of 100 oysters; boil and skim the liquor of the oysters; work four spoonfuls of flour into half a cup of butter, steam the flour and butter over the teakettle until soft enough to beat to a froth. It must be in a cup or vessel to sit over the top of the kettle. Then stir it to the liquor while boiling; after which add one quart of new milk (the least sourness in the milk will make a whey); flavor with one teaspoonful of salt and a little cayenne pepper, or black pepper if prefered, and throw in the oysters, allowing them merely to scald.

Apple Sauce With Variations.

What a good fruit it is, the apple! Other fruits are brief luxuries, but this is a solid comfort. With care, there is not a day in the year that one may not have it upon the table, and so wholesome, so satisfying, and so little cloying is it that their is not a day in the year that it is not relished. We no more think of getting tired of apple sauce than we do of bread.

Then, too, we can have our apple sauce with any number of good and easy variations. Apple sauce, *per se*, when prepared in the most perfect manner is certainly excellent, but we will not, on that account, have it always prepared in the same manner. No, "variety is the spice of life," and besides there are various ways of cooking apples especially suited to different times of the year.

When the first tart harvest apples begin to mellow in July, and a few are brought in, yet scarcely full grown; pared and cored and stewed quickly in a granite or porcelain lined saucepan, with a very little water, and a little, only a little, sugar added just as they begin to fall to pieces; then after two or three minutes' boiling, the whole shaken up, not stirred, and poured out into a glass dish, to be eaten as soon as cooled—we fancy that nothing could be better. Indeed this simplest of all apple sauce is good enough to be a standard all the year round. There are many fine fall apples that cook quickly and are desirable for this purpose, and through the late winter and spring months, the Spitzenburg is still one of the best. The Greening makes delicious apple sauce, but needs somewhat different treatment. It is best cut in smooth quarters and cooked in a syrup, by dissolving the sugar to be used, first boiling a cup of sugar and a cup of water together, then putting in the apples and cooking gently until they have become tender without losing their form.

The Baldwin is a first-class apple—to sell. One of its peculiarities seems to be that much of the flavor lies, with the coloring matter, near the surface. On this account it is best cooked with the skin, and makes in that way, a very pretty variation upon the ordinary apple sauce. Wipe the apples perfectly clean, and core and quarter them without paring. Put over a quick fire, with water to cover, and boil rapidly until the quarters show signs of disintegration, then add a cup of sugar for a quart of cooked fruit, let it boil up for a minute or two, and pour out to cool. You will have as a result a bright, pinkish compote, of good flavor. The sauce apples sliced, without paring or coring, and cooked in the same way make nice and beautifully colored apple jelly. Pour off and drain the juice as closely as possible, pass it through a jelly bag and boil it with an equal quantity of sugar. Many other apples make a delicate, well-flavored jelly.

In the latter part of the winter, when apples sometimes seem a little lacking in flavor, a pleasant variation is made by cooking them with oranges—three or four parts of apple to one of orange—or a little ginger root with the apple makes a very pleasant change. In either case it is best to use rather more sugar than for ordinary apple sauce, making a syrup before as described, and dropping the fruit into it.

I suppose everybody relishes a "fresh apple pie" just as the little green apples begin to grow upon the trees. Of course it is made of canned apples, the fruit jars emptied of berries, &c., being easily filled with apples while they are still unimpared by the advancing season.

But for the end of the apple year, the last weeks of May and June, keeping perfectly "until they are eaten up," there is nothing quite so good as the spiced apples, made of small, late-keeping Russets. Rub the apples with a course towel, and stick two or three cloves in each. For seven pounds of apples make a syrup of three pounds of sugar, a pint of sharp vinegar and a pint of water. Cook the apples gently in this syrup until a splint will pierce them easily, then put in jars and pour the hot syrup over them.—*Dorothy in Country Gentleman.*

A Curious Find.—Up at Kewaunee, they think they have found evidences of an extinct race. Workmen engaged in excavating a sewer there came upon ruins of a stone building at a depth of eight feet. The stone first found bore traces of fine workmanship and polish. Further digging developed a quantity of ashes, which were removed, when another wall was struck. The stones were finely faced, some being blackened as if by fire and smoke. Others must have been subjected to great artificial heat as they had crumbled into lime. The work was found but a foot or two above bed-rock, and shows evidences of workmanship that could have been performed only by a highly civilized race. It must have been done centuries ago, as a large elm tree had grown over the ruins. The discovery has led to the advancement of many theories.