

HOUSEHOLD.

CARE OF PRESERVED FRUIT.

Keeping fruit of any kind depends on three things. It must be sound to begin with. A spec of decay or acid change will develop ferment in a kettle of fruit. Second, the jars or cans must be air tight. The object of steaming the fruit is to expel the air and arrest the change in the juice, which would naturally proceed to ferment. Air penetrates in finer ways than we can discern, and needs much less than the crevice of a hair or a pin's point to enter and spoil the contents. Glass that is free from cracks or air bubbles, well glazed stoneware free from flaws, yellow ware, or strong, dark earthen jars, will keep the fruit from the air, provided it is sealed with putty, wax or bladder, soaked and left to shrink on the mouth of the jars. Cans with screw tops and rubber rings are apt to have slight defects which prevent perfect sealing, and cannot be depended on without wax.

Third, the jars must be kept in a dry, dark, cool place, very little above freezing. A shelf in a furnace-warmed cellar, or store-room opening from a kitchen, is not the place to preserve fruit. It may be put up in the best manner, and yet spoil through keeping in the light or where it is not cool. Glass cans should be wrapped in paper, buried in sand or sawdust, or kept in a dark closet. Packed with plenty of chaff, dry sand or sawdust, or dry sifted ashes, most preserves will stand freezing weather without injury, but each can needs at least six inches of non-conducting material about it on all sides for protection. A pit on one side of the cellar, dug below the reach of frost, and lined with boards, with straw or ashes between them and its walls, will keep preserves from heat or freezing. A pit dug in the cellar, four feet below the level of its floor, well drained and lined as above, will prove the best place for heaping small quantities of preserves enough for a single family.

SCRAPS FOR THE KITCHEN SCRAP-BOOK.

To prevent flat-irons rusting, rub them with a cloth wet with kerosene.

Fruit stains on cloth or on the hands may be removed by rubbing with the juice of ripe tomatoes. If applied immediately, powdered starch will take stains out of table linen. Left on the spot a few hours it absorbs every trace of the stain.

Chambers' Journal says a joint of meat may be kept many days by wrapping it loosely in a fine cloth wrung out of vinegar and hanging it in a draft of air. If the weather is very warm the cloth should be moistened twice or even thrice a day.

Milk may be canned just as you would can fruit. Bring the milk to the boiling point and fill your jars to the brim with it; then shut air tight. This will keep any length of time and be just as good when opened as when it was put up.

To keep flannels as much as possible from shrinking and felting, the following is to be recommended: Dissolve one ounce of potash in a bucket of water, and leave the fabric in it, and wash without rubbing, also draw through repeatedly. Next immerse the flannel in another liquid containing one spoonful of wheat flour to one bucket of water, and wash in a similar manner. Thus treated the flannel becomes nice and clean, has barely shrunk, and almost not at all felted.

RECIPES.

COTTAGE PUDDING.—Take three pints of milk, set on the stove to heat; dissolve two tablespoons of corn starch in a little milk; add to it when scalding hot, with the yolk of five eggs beat up with two tablespoons of sugar; a little salt when it comes to boil; pour out in a pudding pan; beat the whites with the same amount of sugar and spread over the top; flavour with vanilla; set in the oven and brown a little.

MILK BISCUIT.—Two pounds of flour, one-half pound of lard, one teaspoon of yeast, one teaspoon of salt, one pint of milk; make dough and set at ten o'clock, stir at three, mould and make out at five, let rise until supper. Bake twenty minutes.

OATMEAL BLANC-MANGE.—A delicious blanc-mange is made by stirring two heaping tablespoons of oatmeal into a little cold water, then stir with a quart of boiling milk, flavour and pour into molds to cool; cream or jelly may be eaten with it.

MEAT FOR HASHING OR MINING.—Meat that is to be hashed, or used on a second day in any way, would always be much better if the slices were cut from the joint or large piece as soon as it leaves the table and soaked in the gravy of the dish until the next day.

NOTES.

What will remove grease spots from clothing in the best manner, is a frequent inquiry. There is probably nothing better than equal parts of strong ammonia water, ether, and alcohol. Pass a piece of blotting paper under the grease spots, moisten a sponge first with water to render it "greedy," then with the mixture, and rub with it the spot. In a moment it is dissolved, saponified, and absorbed by the sponge and blotter.

The American *Rural Home* says that a new method of preserving fruit is practiced in England. Pears, apples, and other fruits are reduced to a paste, which is then pressed into cakes and gently dried. When required for use it is only necessary to pour four times their weight of boiling water over them, allow them to soak for twenty minutes and then add sugar to suit the taste. The fine flavor of the fruit is said to be retained to perfection. The cost of the prepared product is scarcely greater than the original fruit, differing with the supply and price of the latter; the keeping qualities are excellent, so that it may be had at any time of the year, and bears long sea voyages without detriment. No peeling or curing is required, so there is no waste.

The Tehantepec ship railway is not to be affected by the death of Capt. Eads. He finished all the drawings and charts for the work months before his death. The necessary capital is said to be at hand, and all, indeed, that is required is the charter asked of congress, which is looked for next session.

Edward Scrogg, of Nashville, Tenn., is totally blind, and goes about led by a negro boy. Yet he transacts business better than most men, and in the year has made \$100,000 by real-estate speculation.

What it Costs to Run Royalty.

The incomes of the royal families of Europe amount to close upon thirteen millions sterling a year. Germany stands at the head of all European nations in the matter of royal incomes. That Empire, with a population of more than forty-five millions, supports twenty-two royal, princely, and ducal families, and the direct cost of their maintenance is £3,300,000. In Prussia and several of the other German States the reigning family, besides its public income, possesses very large private estates, and, indeed, in some of the states, the princes are the chief land-owners. In Mecklenburg Strelitz, for instance, the reigning family owns three-fifths of the land, and the grand duke governs without the aid of any representative institutions whatever. Turkey comes next to Germany in its royal expenditures, the total amount absorbed by the sultan and his family being about £3,200,000. The imperial family of Russia costs that country £2,450,000, the greater part of which comes in the shape of rents from the crown domains, which consist of more than a millionsquare miles of land, besides gold and silver mines. The Austrian imperial family is tolerably well off, having a revenue of £920,000, all of which comes directly from the public revenue of the country. The British royal family comes next, with a cost to the country of about £900,000. The sum includes the revenue derived from the Duchies of Lancaster and Cornwall, which amounts to £111,000. The old Duchess of Cambridge, now eighty-eight years of age, continues to draw from the British treasury £6,000 a year, besides enjoying the royal palaces of St. James and Kew as her residences. Italy pays her royal family £660,000, which is a very large sum in proportion to the means of the country, while Spain disburses on the same account £400,000. This ends the list of European monarchies, but the minor monarchies also pay their royal families very large sums. Belgium pays £133,500 a year to her king, and Portugal, with three-quarters of a million less population, pays £127,000. Monarchy costs Sweden and Norway £117,500 annually; Denmark, £62,000; Holland, £63,000; Roumania, £40,800; and Greece, £42,000. But £12,000 of this last sum is paid by England, France and Russia. Republican France gives her President £36,000, two thirds of which is in the form of salary, and one-third for household expenses. The Swiss republic pays its President £600 a year, which is probably the smallest sum that the head of any civilized nation in the world receives. All the expenditures of Switzerland are on a correspondingly low scale. The expenditures of the Confederation does not reach £2,000,000 annually. With all this evidence before them it is argued by some that it costs less to run a monarchical than a republican government.

The Miseries of a Timorous Man.

There are some people from whom the recent reduction in the elevated railroad fares have no interest. They would not ride on an elevated road if a ticket cost nothing, with a prize package thrown in. They are the people in whom fear is abnormally developed, and who live in constant terror of being injured by accident. The feeling seems to be constitutional and no amount of experience will lessen its acuteness. It injects misery into every pleasure. There is no place where a person with this feeling can go in safety. On the street there is constant danger of being run over or struck on the head with a falling brick, or of tumbling into holes. No matter what the height of the building, an elevator cannot be taken. Elevators are unsafe. Food is eaten with the idea that it is poisonous. A gas-jet awakes thoughts of asphyxia and a lighted lamp sends a thrill of agony into the soul. A steam-boiler is a torpedo with the fuse burning brightly, and a ride on the cars is a journey to the grave. Everything that is looked at is viewed with the possibility of accident and personal injury.

Such people are not numerous, but they exist. Every one has seen the man who would not ride in an elevator if it was guaranteed to carry a million pounds, and who would cross the street to pass a building in course of erection. Dr. Ball, the French physician, tells of a man who recently came to him to see if something could not be done to conquer this fear of being hurt by accident. The patient was a young man and was engaged to be married to a girl in a distant village. When the marriage day arrived, he went to the depot to take the train for his sweetheart's home, but could not overcome his dread of riding on the cars, and the marriage had to be postponed.

Dr. Ball considers this peculiar manifestation a form of insanity, in which an imaginary danger becomes real and can no more be overcome than any other kind of delusion. This condition is thought to be due to nervous shocks given to children when young by sudden frights, not from the presence of any real danger, but from attempts by older people to frighten them.

They Were Always Busy.

Prior to the American Revolution every colonial farm-house and every blacksmith's shop was a manufactory. For everything was literally manufactured—that is, made by hand. The blacksmith hammered out axes, hoes, forks, spades, ploughshares, scythes and nails. A tailor went from house to house to make up the winter clothing, and was followed by the shoemaker.

The farmer prepared the leather from skins which had lain in the vat for a year, and his wife made ready the cloth. Spinning-wheels buzzed from morning till night. Skeins of woolen and linen yarn hung on the walls of every house. Seated on the loom-seat, the best woman of the family plied shuttle and treadles—weaving blankets, sheets, table-cloths, towels, bed-curtains, window-curtains, flannels and cloth for garments.

Every woman in the household manufactured something. The aged grandmother spun flax with the little wheel; the youngest daughter carded wool, and the oldest, if the men were busy, hatched flax. It was hand work that did it, and every hand did what it could best do.

The women, whose "work was never done," not only carded, spun and wove, but they milked the cows, made butter, bread and cheese, soap and candles, cooked the food, did the washing, and in harvest raked hay, pulled flax, and dug potatoes.

The neighbor, who happened in for an afternoon's gossip, brought her work. The mother patched or knitted, as she rested by the fireside, or quartered apples for the children to "string" and hang in the morning in festoons on the sunny outside walls. All were busy—always busy.

FARM.

HOW TO TAN SHEEPSKINS.

To those who occasionally kill a sheep we would say: Remember the following recipe for tanning a sheepskin. They make the best kind of mats for the house or carriage, and a good Cotswold skin, well tanned, makes a good cushion for the waggon seat, and for many uses it is valuable:

"For mats, take two long skins and make a strong suds, using hot water; when it is cold wash the skins in it, carefully squeezing them between the hands to get the dirt out of the wool; then wash the soap out with cold, clear water. Then dissolve slum and salt, each a half pound, with a little hot water, sufficient to cover the skins, and let them soak in it over night for twelve hours; then hang over a pail to drain. When they are well drained, spread or stretch carefully over a board to dry. When a little damp, have one ounce of saltpetre pulverized and sprinkled on the flesh side of each skin, rubbing in well; then lay the flesh sides together and hang in the shade for two or three days, turning the under skin uppermost every day until perfectly dry, then scrape the flesh side with a blunt knife to remove any remaining scraps of flesh. Trim off projecting points; rub the flesh side with the hands, and it will be very white and handsome, suitable for a door or carriage mat. They also make good mittens. Lamb-skins, or even sheepskins, if the wool be trimmed off evenly to a half or three-fourths of an inch long, make beautiful and warm mittens for ladies and gentlemen, and the girls with a little practice can make them."

In an experiment in England for the purpose of determining the daily amount of food consumed by different breeds of fowls, the following was the result:

Dorkings.....	6 ounces 391 grains.
Games.....	4 do. 275 do.
Buff Cochins.....	17 do. 295 do.
Langshans.....	7 do. 31 do.
Dominiques.....	4 do. 336 do.
Brown Leghorns.....	4 do. 338 do.
Hamburgs.....	4 do. 120 do.
Polish.....	4 do. 28 do.
Guinea Fowls.....	4 do. 182 do.

It will be seen that the Buff Cochins ate much more than any of the other breeds, and to show the increase of weight in proportion to food consumed, it may be stated that each gained daily as follows for twenty days:

Dorkings.....	138 grains and laid 130 eggs per year
Games.....	92 do. 100 do.
Buff Cochins.....	77 do. 115 do.
Langshans.....	123 do. 116 do.
Dominiques.....	92 do. 110 do.
Brown Leghorns.....	107 do. 190 do.
Hamburgs.....	92 do. 239 do.
Polish.....	46 do. 98 do.
Guineas.....	75 do.

It will be noticed that the Hamburgs gave the largest number of eggs, and the Brown Leghorns next, but the Dorkings and Langshans made the largest daily gain in growth, while the Cochins, though consuming enormously of food, did not show its effects either in eggs or the first twenty days growth. Taking the three highest for weight at six months, the following was the result: Dorkings weighed 10 lbs. 1 oz. and 685 grs. Buff Cochins weighed 9 lbs. 13½ oz. Langshans weighed 10 lbs. 5 oz. and 437 grs.

The greatest gain was made by the Langshans, but for the food allowed, the Dorkings are entitled to the honor.

SWINE PROFITABLE.

Enthusiastic swine breeders of a statistical turn of mind occasionally try to show by figures the comparative importance of the hog-growing interest in the country; but no great array of figures is needed to satisfy the farmer of moderate means that hog raising is one of his surest and quickest ways of making money. It takes less capital than in the rearing of horses and cattle, and it brings returns much sooner. The greatest drawback in swine-breeding is the liability to losses from the epidemic diseases which so frequently sweep through the country. Yet the great prolificacy and rapid growth of hogs render it possible to soon recover from these losses, and still come out ahead of even the fast-horse men. A friend recently remarked that he had followed the showing of horses at fairs for many years, though, from a lack of sufficient capital, not as largely as he would have liked. At the same time he kept a lot of good hogs at home, and almost immediately on returning from the fairs in the fall he had to sell hogs to pay his horse showing expenses. Since then he handles fewer horses and more hogs. Now, instead of standing near the foot of the roll as breeder of good horses and hogs, he has advanced to the foremost rank as a breeder of improved swine.

NOTES.

A distance of thirty feet apart each way is suitable for apple trees, and eighteen feet each way for peach trees. The young trees should be kept well trimmed and given good cultivation.

It is not the severe cold that kills the small fruit vines, but the alternate freezing and thawing. Hence the advantage of a mulch, which protects from sudden changes of temperature.

It is claimed that four times as much nutriment can be secured by converting the waste products of the earth into milk as can be gained by putting them into beef, pork, or mutton.

In buying young trees it is best to select those that have a large supply of roots, long and branching. The roots may be shortened before putting into the ground. Trees with tops not too heavy, with large roots, seldom require staking.

Nest egg gourds are now grown. They very much resemble the genuine eggs, and being very light in weight there is less liability of breakage of the eggs laid, as is sometimes the case when they roll against glass eggs. Stale eggs should never be used as nest eggs.

In order to show what a sheep may attain in weight, it may be mentioned that a two-year-old grade Lincoln wether was recently slaughtered in England. Its live weight was 434 pounds; carcass, 304 pounds; loose fat, 34 pounds; skin, entrails, blood, etc., 90 pounds; waste, 6 pounds.

In a majority of cases the orchard is the last location to be given cultivation, while very often the supposition is that it should receive but little care. The best results are only obtained from the orchard when it is kept in as good condition as possible, not only by being trimmed and the suckers removed, but a liberal application of fertilizers made to the ground.

The Massachusetts Board of Agriculture, which has made experiments in that direc-

tion, decides that whole potatoes, as seed, will produce a crop at least a week earlier than will potatoes that are cut, and that small potatoes will produce better results than will large potatoes cut into pieces. The seed end of the potato starts with more vigor, and produces better than the stem end. Sprout potatoes are not so good for seed as those with the eyes just started.

Something About Rings.

In ancient times rings were the symbol of authority. When "Pharaoh took off his ring from his hand and put it into Joseph's hand," he entrusted to him the government of Egypt.

Rings for ornaments were worn by all classes of the ancient Egyptians. Many gold, silver and bronze rings have been found in the tombs. Those worn by the lower classes were made of blue porcelain and ivory, and those worn by the rich were usually made of circles of gold, and bearing a stone engraved with the name of some king or deity, or with a sacred emblem and legend.

At first all rings were made of iron, and such continued to be worn by many noble families as a distinguishing mark after gold rings came into common use. According to Martial, Charimus wore sixty rings, or five on each finger.

Rings were often very valuable, that of the Empress Faustina is said to have been worth two hundred thousand dollars, and that of Domitia three hundred thousand. The Jews always wore their rings on their right hand, on the middle or little finger; but with the Egyptians the fourth finger of the left hand was always the ring finger.

The early Christians adopted the use of rings. Many of them adorned their rings with symbols connected with their faith, such as the cross, palm branch, anchor and ship. Rings were worn by the early Christian bishops, and the custom still prevails in the Roman churches.

Rings were formerly given away at weddings. Edward Kelly is said to have given away at the marriage of one of his maid servants gold rings to the value of four thousand dollars. The wedding ring is supposed to be of Roman origin, and to have sprung from the custom of making grants, agreements, etc. Widows formerly wore the wedding ring on the thumb as an emblem of widowhood.

The Romans originated the custom of giving rings with mottoes to their lady loves. Among the most common mottoes found on old rings are the following: "United hearts death only parts." "Knit in one by Christ alone." "A faithful wife preserveth life."

Many superstitions have been connected with wedding rings. It has been thought that a wedding ring was possessed with curative powers, and some persons still believe that a sty on the eyelid may be made to disappear after being rubbed with a gold ring.

The rings sometimes owed their virtue to the stones with which they were set. Thus diamonds were thought to be an antidote against all poisons; coral hindered the delusion of the devil; topaz cured and prevented lunacy; and the toadstone was considered a sovereign remedy for many disorders. The once prevalent notion that an artery or nerve extended from the ring finger to the heart, is of very ancient origin, and is probably due to the Egyptians. Rings were also believed to possess magical virtues. Plato records that Gyges, King of Lydia, possessed a ring which rendered him invisible when the stone was turned inward.

In the early ages rings with the name of Jesus, Mary and Joseph were supposed to be a prevention against a plague. Rings were sometimes made hollow to contain poison. Hannibal died of poison which he carried in his ring. The ring of Caesar Borgia had a slide within which he is said to have carried the poison which he sometimes dropped into the wine of his guest.

History of Mother Goose.

Mother Goose's maiden name, according to the *Leicester (Me.) Journal*, was Elizabeth Foster. She was born in Charlestown, Mass., in 1635, and married Isaac Goose, of Boston, in 1693. She was his second mate, and began her maternal life a stepmother of ten children. She added six more to that number. Think of it! Sixteen goslings to a single goose! Is it any wonder that she poured out her feelings in the celebrated lines:

"There was an old woman, who lived in the shoe She had that many children she didn't know what to do"

Yet her family cares sat lightly upon her and she survived Father Goose many years. Still, she staid by her nest and led and fed her flock until they were able to swim by themselves. One of her daughters married Thomas Fleet, a printer by trade, with whom she went to live and insisted on being a nurse to his children, and there she lived and sang from morning until night,

"Up-stairs and down-stairs,"
And in my lady's chamber."

Thomas Fleet sold songs and ballads at his printing-office, and one day a happy thought struck him. So, while she sat in her arm-chair or shuffled about the house lost in sweet dreams, he carefully wrote down what he could of her rhymes which fell from her lips. Soon he had enough to make a volume. These he now printed and sold under the title of "Mother Goose's Melodies for Children. T. Fleet, printer, Pudding-lane, 1716. Price two coppers."

The Rev. J. M. Manning, D. D., formerly pastor of the Old South Church, Boston, at a festival not many years since, spoke very truly, to my mind, when he said: "Not Homer or Shakespeare is so sure of immortal fame as Mother Goose. Considering the love in which her melodies are everywhere held, their freedom from anything which might corrupt or mislead the infantile mind, their practical wisdom, their shrewd mystery and motives of human conduct, one is in all soberness forced to admit that her name is among the brightest of the jewels which adorn the brow of Old South. Let us hope that the day is not far distant when a memorial statue will be erected to this venerable lady in one of the parks or squares of Boston."

Next week at Aldershot, England, will be tested a new vehicle, shaped like a long racing boat, on which a dozen soldiers can sit in single file and propel it easily at the rate of sixteen miles an hour, and can draw eight baggage wagons after them. This multicyle is steered easily by one man, is affected little by rough roads, and turns in less space than an ordinary hansom. It is an English invention and it is not to be offered abroad.

HEALTH.

SOME SIMPLE REMEDIES.

An excellent gargle for sore throat is simply salt and vinegar.

Geranium leaves, particularly those of the Rose Geranium, are excellent if well mashed and softened, to apply to cuts or other wounds where the skin is cut and broken.

Put a teaspoonful of salt to one-half a pint of soft water, keep it where it is warm, and if your eyes are weak or the lids inflamed, apply it to them two or three times a day with a soft linen cloth.

Common salt is useful in many ways. A pinch of it put upon the tongue and allowed to dissolve slowly, will relieve heart-burn; it is also a sure cure for any distress caused by eating too freely of nuts.

THE POSITION TAKEN DURING SLEEP.

A very large number of adults form the habit of sleeping in one particular position, such as lying upon their right or left side. A smaller number sleep upon the back. Some persons sleep with the head greatly extended; more often it is flexed considerably upon the trunk. Many must have the head greatly elevated; others can only sleep with the head very low. Some observations made by Dr. G. Nosovitch (*Wratsch*) upon 235 soldiers showed that 37.5 per cent. slept upon the right side, 23 per cent. on the left, and 6.5 per cent. on the back.

It has yet to be determined whether any particular harm can come from sleeping in a certain position which the individual unconsciously assumes. A popular belief exists to the effect that the liver, being a heavy organ, tends to press upon the other abdominal viscera when a person lies on the left side. At any rate, more persons, probably, sleep on the right side than on the left, as experience and Nosovitch's statistics show. The author in question believes, also, that the posture in sleep influences the extension of a bronchitis. He found, for example, that in the 235 cases referred to, all of whom had this disorder, in 97 it was left-sided, in 72 right sided, and in 66 on both sides. He thinks that the preponderance of the bronchitis on the left side was due to the fact that there was a greater expansion of this side during sleep, and, consequently, a greater ingress of cold air or of the morbid particles causing the disease.

Some writers have thought that the position in sleeping has an influence upon the passage of feces through the colon, the position on the right side being especially unfavorable to emptying the colon. Repose on the left side, on the other hand, favors the gravitation of feces from the transverse into the descending colon, and is therefore to be preferred by those suffering from habitual constipation.

A recent writer has argued strongly for the view that the head should be lower than the feet during sleep, and he claims that more perfect health and greater longevity will result from such approximate topsy-turviness. The contrary position, with the head and trunk considerably raised, sometimes relieves cramps in the legs. It is well known that some chronic nervous affections, more particularly nocturnal epilepsy and some forms of insomnia, are sometimes benefited by sleeping in a partially erect posture.

It appears, therefore, that the posture during sleep is a matter deserving of some attention from physicians, and that some actual therapeutic results may be obtained by looking after its details.

STOMACH DIGESTION.

Opportunities for studying gastric digestion through fistulous openings into the stomach are, thanks to modern surgery, more frequent than formerly. This is important, as the physiology of digestion, as understood at the present day, requires more than the classical instance of Alexis St. Martin to place it on a sound experimental basis. Such a case with experiments *ad hoc* is recorded in the *Revue Scientifique* by Von Herzen, of Lausanne. The subject was a man, at. 28, on whom gastrostomy had been performed for occlusion of the œsophagus. The observations made were as follows: Bile always appears in the stomach during digestion, but generally only in the later stages. The amount of HCl amounts to 1.8 to 1.9 grm. pro liter; it increases during digestion, and reaches its maximum in the third hour. Sodium chloride appears rather to diminish the amount of acid. When the stomach was empty in the morning but little pepsin was found, and a large amount of propepsin; pepsin accelerated digestion. In the first hour, of a quantity of albumen introduced, two per cent was digested without pepsin, twelve per cent. with it. In the second hour, twenty-three per cent. with pepsin. In the third hour, fifty-one per cent. without, seventy-six per cent. with pepsin. These results agree with those obtained by Schiff, Chloral, quinine sulphate, and above all potassic iodide, retard digestion. The author would forbid red wine in disturbances of digestion, but would recommend bouillon and dextrin; blood fibrin is also indicated in many cases.—*Medical Press.*

CURE FOR RHEUMATISM.

For the benefit of the large number who are suffering from rheumatism we publish a sure cure as related to us by a gentleman who was so ill with this disease that his life was despaired of. He was confined to his bed, and so acute was his suffering that if a person walked across the room it caused him to scream out with pain. His wife heard that potato was good, and, as a last resort, she put on half a peck of potatoes in an iron kettle over the stove and let them boil all to pieces. She then, by dint of much labor and extreme pain on the part of the husband, got him up and put his feet in soak in the water, and the pain was relieved as if by magic. Cloths dipped in the hot water were then applied to his knees and other portions affected, and although the application almost killed him at first, so sensitive was the first touch, yet a moment's time saw the pain allayed and the patient was soon enjoying a sweet sleep. His recovery was speedy, and he has not had a severe attack of rheumatism since. We advise all of our readers to give this simple but effective remedy a trial. The person who received such benefit has told of the remedy to many others, and in every instance it has proved successful.

Two thousand one hundred and twenty-eight feet per second was the initial velocity of the 1,800 pound projectile fired with 1,000 pounds of powder from the new 100 ton gun intended for the British ship Ben Bow. The gun survived.