

FARM.

The Scrub Must Go.

C. L. H.

Good bye, old brindle, honey scrub,
The times demand a better breed,
You eat enough; but here's the rub,
You never pay for half your feed.
So after all these years we part,
But pray remember, as you go,
If this should break your bovine heart,
You broke my purse long, long ago.

I gaze at you with tearful eyes,
Long-legged, ill-shaped, flabby bird;
While years of fruitless labor rise
And show me what a fool I've been.
The tone of woe and bay and feed
In loud and injured tone, the while,
Complain you used them in your greed
To simply swell the barn-yard pile.

With best of feed you're lank and thin,
And I've grown thin through care of you,
I've empty barn and empty bin—
My pocket-book is empty, too.
Well chosen was that feline sign
In Pharaoh's dream; and yet, old cow,
The seven thin, ill-favored kine,
Told them of want no more than now.

But grievous want shall disappear,
If the signs can rightly read,
I'll fill my barns this very year
With rows of a good dairy breed.
I'll have the kind that's fat and sleek,
The kind that brings prosperity;
My purse shall fatten every week,
And no more scrubs shall feed on me.

ORCHARD NOTES.

Making the plum orchard a poultry run will greatly diminish the number of insects which prey upon the trees.

The Kansas Farmer does not believe in planting largely or exclusively to one variety of fruit. Markets change, it says, and varieties now productive and profitable may cease to be so, and the orchard become the most useless tract of land on the whole farm.

Cherry stones that have been well kept through the winter for planting, may be planted in drills covering fully an inch deep with soil, then scatter coarse straw over the drills and leave it there until the young seedlings are well up, and longer if it does not interfere with cultivation.

By spraying orchard trees with Paris green just after the petals have fallen from the blossoms, as often described, not less than three grievous enemies to apple-growers could be squelched at this period besides the codling moth, viz., the newly-hatched bark-lice, the canker-worm and the tent-caterpillar.

Evergreens may be transplanted a little later than it is safe to reset deciduous trees, in fact any time before the new growth commences, and again in the summer after the new growth becomes hardened. In handling these, use extreme care to keep the roots from drying; as in all good planting the ground is to be well firmed about the roots.

STOCK NOTES.

Oats are the best grains for calves in their first winter, and they have best effect when well moistened before feeding.

A properly matured animal must have its system built up evenly. What should be aimed at is a large frame and strong muscle, and the young stock should be fed with this object in view.

A New York dairyman obtains fodder from sowed corn which cows prefer to the best hay, by planting the corn in drills three feet apart, so that the sun and the plow could get between the rows. Corn sowed so close it cannot be worked, he took no stock in.

Farmers ought to have an abundance of green clover for their hogs. Good clover pasture with a little cornmeal will keep hogs growing fast and all the time fat enough for good meat. If we had more grass for our hogs we would have less disease among them.

Bloat in calves is really an acute attack of indigestion, which often proves fatal almost immediately. Taken in time it may be relieved by a teaspoonful each of baking soda and ground ginger dissolved in a quarter pint of boiling water and poured down the calf's throat. To do this a long necked bottle may be used. Rub the stomach briskly, and make the calf move about, if possible to get rid of the wind.

The New England Farmer says that straw fed to sheep with corn meal or oat meal affords a cheap food, and keeps the sheep in good condition. A little cotton seed meal along with the other meal will increase the fattening qualities of the ration. Straw is not sufficiently appreciated by our farmers for feeding purposes. When fed alone it is a poor enough food, but when fed with corn meal and cotton seed meal it makes a good article to feed.

POULTRY NOTES.

As the weather becomes warm lice in the hen-houses will find a starting point from the mests containing the sitting hens.

Charcoal is valuable in the poultry yard, broken in small pieces and placed where the fowls can have ready access to it, or pulverized and mixed with soft food.

Those that keep more than one variety of fowls should strictly keep each breed by itself. It is a detriment to the business generally, for customers to hatch out cross-breed chicks from supposed thoroughbred eggs.

Chickens should never be allowed to roost till ten or twelve weeks old. If allowed to roost their breasts often get crooked and their growth and appearance at the table spoiled. Occasionally we see an otherwise fine turkey meat unsightly from the cause.

The Bronze and Narragansett are the two largest breeds of turkeys. The former is a dark bronze color, with a luster approaching gold, and with dark or flesh-colored legs. No adult gobbler of either variety should weigh less than twenty-five pounds, and the hens should exceed fifteen pounds.

If a hen lays only one egg a week for a year it will pay for her food, and every additional egg gives profit, says a writer. If a hen lays three eggs a week she will give double the profit derived from a hen that lays two eggs. The greater the number of eggs the cheaper the cost of production in proportion.

It is very important that young chicks have meat, even if only two or three times a week, but once a day is better, as they require it. A young chick that is growing very rapidly will starve on a corn meal diet, unless it secures other food, but if given a meal of meat or so a day it will thrive under other difficulties.

The hens can go on the roost but the chicks must remain on the ground. Such

being the case the most important matter is to have their sleeping places dry. Dampness will soon cause the chicks to become weak in the legs, as well as induce lice. The best protection is a board, about two feet square, which should be cleaned off every morning and then sprinkled with sand or dirt, and the chicks will not only be dry and warm, but clean.

Those who have eggs to sell are often annoyed when carrying large eggs to market that they get no more per dozen for them than another who has very small eggs. The same feeling also prevails among consumers when one pays as much for a dozen small eggs as another pays for a dozen large ones. It is claimed too that eggs from a well bred fowl are richer and heavier than those from common poorly fed fowls. This is less felt when eggs are plenty and low, but when scarce and high there is a feeling that there is something wrong in the mode of selling eggs. Why not have them sold by weight? If dealers would only establish this plan by calculating how much they can pay per pound, then the traffic in eggs would become more satisfactory.—[Germantown Telegraph.]

GARDEN NOTES.

Gardening is profitable when the soil is not too cold a nature and the market is not at too great a distance. One of the essentials is to plant early and to grow nothing but good varieties.

When too large flower pots are used, there will be more leaves than flowers. Often plants do not bloom because, having so much space, their strength is expended in forming roots and leaves.

Carrots and onions are two crops easily destroyed by grass or weeds when the seed is germinating and just beginning to push through the soil. The hoe must be used, while hand-working the plants is sometimes necessary.

To prevent weeds growing in the walks, the use of the following solution is recommended: One part low grade carbolic acid in 100 parts of water, applied in a spray form. Guard the hands and permit none of the solution to go against the grass or box edgings.

At the New York Experiment Station, the best crop of potatoes, grown under various methods of cutting the seed, etc., resulted from the use of seed selected from the best hills, either planted whole or cut in large pieces, the cuttings permitted to dry three days.

Much trouble is caused by the grub cutting the plants off just at the surface, and much time lost in replanting and hunting for the offender. The following plan will effectually repel him: Have a pan of the green juicy leaves of the black currant; roll one like a funnel round each plant, leaving the root out free. Plant in the usual way, firming the ground round all. I never saw a plant touched by the grub if so protected.

Sometimes it happens that geraniums from late spring cuttings, planted in rich, moist soil, grow all to leaf and yield but a few flowers. To do better than this, they should become pot-bound and show bloom before planting out. Planting pots and all is of doubtful benefit. Better have the soil less rich, but practice deep-digging. With a moist season and rich soil, no geraniums fare as well. Old, cut-back plants, full of shoots and bloom, planted out the latter part of May, should flower well all summer.

The Mistress Got the Best of it.

An amusing story is told me of the adventures of a lady in search of a servant, says the Brooklyn Citizen. She went to an intelligence office, although she might have known that the more aristocratic kind of servants are not usually to be found in such places, which are regarded as "way down" and quite low, fit only to be patronized by "greenhorns" and "rounders." However, she went to one, and, having been offered a likely young woman, found her qualifications fairly satisfactory. But the girl turned interviewer immediately and put the usual questions, which are the stock-in-trade of comic papers:—

"And do you keep a man to put out the ashes?"

The lady was not surprised, of course, but she saw that the independent and particular Abigail wasn't going to suit after all.

"Oh, no; my husband will do all that for you," she answered, with a mischievous twinkle in her eye and an internal smile at the thought that her husband could be so complacent.

The girl proceeded with her cross-examination, and was accommodated at every point. It looked like an excellent place, and she was ready for an engagement. But the lady suddenly asked:

"Do you sing?"

The girl was a little mystified, but supposing that the question was intended to draw her out on the question of her cheerfulness at work, she answered that she did, and was very fond of doing so.

"And do you play the piano?"

This was a poser worse than the other. She had, of course, to admit that her early education had been wholly neglected in the matter of this accomplishment.

"Oh, then, you won't do at all, for I want a girl who can entertain my friends in the parlour while I am at work in the kitchen."

Private Fortunes in Ancient Times.

Croesus possessed in landed property a fortune equal to £1,600,000, besides a large sum of money, slaves and furniture.

The philosopher Seneca had a fortune of £2,500,000.

Lentulus, the soothsayer, had a fortune of £3,500,000.

Tiberius, at his death, £23,625,000, which Caligula spent in less than ten months.

Cesar, before he entered upon any office, owed £2,995,000.

Anthony owed £300,000 at the ides of March, paid it before the kalends of April and squandered £147,000,000 of the public money.

Apicius expended in debauchery £500,000.

Cleopatra, at an entertainment, gave Anthony, dissolved in vinegar, who swallowed it, a pearl worth £8,000.

Esopus paid for a single dish £80,000.

Caligula spent for one supper £80,000.

Heliogabalus spent for one meal £20,000.

Lucullus usually paid £20,000 for a repast.

Messala gave £400,000 for the house of Anthony.

HOUSEHOLD.

NOBODY KNOWS BUT MOTHER.

Nobody knows of the work it makes
To keep the house together;
Nobody knows of the steps it takes,
Nobody knows—but mother.

Nobody listens to childish woes
Which kisses only mother;
Nobody's pained by naughty blows,
Nobody—but mother.

Nobody knows of the sleepless care
Bestowed on baby brother;
Nobody knows of the tender prayer,
Nobody—but mother.

Nobody knows of the lessons taught
Of loving one another,
Nobody knows of the patience sought
Nobody—but mother.

Nobody knows of the anxious fears
Lest darling may not weather
The storm of life in after years,
Nobody knows—but mother.

Nobody kneels at the throne above
To thank the Heavenly Father
For that sweet gift—a mother's love;
Nobody can—but mother.

EASY HOUSEKEEPING.

In former years it was no easy task for a young married couple to "go to housekeeping," and it required no small expenditure of cash. A range or cooking stove, a coffee and spice mill, a mortar, a cakeboard and rolling-pin, a tray and chopping-knife, not to mention a large number of pots, kettles, frying-pans and bowls, and a large stock of raw materials in the line of provisions, were required. Then considerable skill was necessary to use all these instruments for preparing food for the table, and that skill, unfortunately, was not possessed by the young wife. The consequence was that most persons who embarked on the sea of matrimony sailed directly to a boarding-house, and set up their household divinities in a back chamber, where they remained till the landlady levied on them for an overdue bill for meals and lodging.

But modern invention has rendered house-keeping very easy. A couple may now set up for themselves with very few utensils, scarcely any provisions, and next to no knowledge of cookery. A gas or oil stove takes the place of a costly and cumbersome cooking-range. Coffee is bought not only parched but ground. Spices and pepper come all prepared for use. Every kind of bread, cake and pastry can be purchased at a slight advance on the cost of the materials they contain. If one wishes the sport of making them, self-raising flour may be had in any grocery. Fruit of all kinds all ready for the table can be purchased about as cheaply as that which must be prepared. Not only lobsters and other shell fish, but salmon, may be bought cooked and ready to be served at a price but little above what the crude articles cost; and cooked corned beef, tongue, pigs' feet and ham have long been on the market.

There are also canned soups, that only need to be diluted, mince meat, all ready to put between piecrusts, and roast meats and fowls of all descriptions. Some grocers keep much prepared for frying. Boston baked beans, put up in cans, have had a great run during the past few years. English plum puddings are also on the market. Cans of cooked green corn, beans, peas, tomatoes, cauliflower and asparagus, with Saratoga fried potatoes, are to be found on the shelves of every grocery, while laundries do the washing and ironing.

It is no longer necessary to be a cook, or to have a cook, to keep house. It requires scarcely any cooking utensils to provide a warm meal. A can-opener, a frying-pan and a coffee-pot are the principal requisites. Even the last is not absolutely necessary, since a mixture of prepared coffee, sugar and cream may readily be obtained. It is even practical now for the novice to dispense with a cook-book, as the label on every can tells how to treat the contents. Surely, ladies need no longer complain that the labors of housekeeping keep them from cultivating their minds.—[Kansas Farmer.]

HOUSEHOLD HINTS.

A piece of pointed whalebone of pine is good to clean out corners. Wash your windows with sponge and polish with tissue paper.

Clean lamp chimneys by holding them over the spout of a teakettle full of boiling water and then wipe with a clean cloth. It will make them beautifully clear.

To heat cloths for hot applications without scalding your hands, lay a wet cloth between two folds of brown paper, place it on the stove, pressing the top one down lightly with your fingers, and in a few minutes the cloth will be hot enough to blister.

In cooked starch put in gum arabic, dissolved to mucilage, a teaspoonful to a pint of starch for collars and cuffs and shirt fronts, a tablespoonful for a dress. For muslin dresses it is invaluable; this stiffness does not leave the dress until washed again. I also put in a few shavings of a sperm candle. I have no trouble in bringing a gloss on my starched clothes. A teaspoonful of the starch prepared for the colored clothes, put into the last rinsing water, will give tablecloths and napkins just the right stiffness to iron nicely, and they will keep clean much longer. The cotton clothes also iron nicer, although they do not take enough of the starch to be perceptible to the hands.

The nicest way to prepare eggs for tea, is to fill the spider or frying-pan (the former is best, being deepest) two-thirds full of boiling water at boiling heat, drop in the eggs one at a time, from the shell if you know they are fresh; if you only guess at their being fresh, break them into a saucer, and slip them one at a time into the water, hot enough to cook them, but do not let it boil, dip some of the water over the tops of the eggs until they are white, or have a cover very hot to put over them, and they will cook on top by the steam; when done soft or hard as you like them, take them up one at a time, free from water, on to a platter, with no seasoning of any kind; you can garnish with bits of green, as cress, celery leaves in little pieces, or parsley. When eaten, the only seasoning is a little salt and pepper, if liked; nothing else if you wish delicate, first-class eating.

BUTTERMILK POP.

Let one half gallon of buttermilk get boiling hot; then add two tablespoonful of flour that has been made smooth in a little cream, and the yolks of two eggs well beaten, sugar to taste. To be used warm or cold. Some persons like it made real thick and to eat for dessert. Or made thin it is a cooling drink.

NEW CANNIBAL TRIBES.

Discoveries of Captain Van Gele Along the Great Mobangi River.

Last fall, says the New York Sun, the Congo State sent Captain Van Gele, one of Stanley's favorite officers, in the steamer Henry Reel to make further explorations upon the Mobangi River, the great northern affluent of the Congo, whose importance Mr. Grenfell was the first to discover. Van Gele did not ascend the river quite as far as Grenfell, being prevented by rapids through which Grenfell had been able to push his steamer at low water when the current was slower. He, however, took time to explore, while Grenfell's journey was nothing more than a hurried reconnaissance. Van Gele made some very interesting discoveries. He found, for instance, three little tributaries, up which he pushed his steamer for a total distance of 207 miles. It is only three years since Stanley estimated that the Mobangi itself added only about 350 miles to the navigable waters of the Congo basin. Now the problem is whether the Mobangi or the Kassal deserves distinction as the Congo's greatest tributary.

On the Nghiri affluent of the river, and also on the Mobangi, about three hundred miles from its mouth, Van Gele found the most densely populated districts he had seen in Africa. The left bank of the great river was an uninterrupted succession of villages for about seventy miles. Those who imagine that the depths of Africa are an almost voiceless solitude should read Van Gele's brief account of the animation and bustle he witnessed all along this populous river.

The scene on the river in the morning, he says, is one of extraordinary animation. He often met as many as 300 canoes swiftly plunging through the water. The canoes were chiefly filled with women and children. The women were leaving the village to go to the fields and begin the agricultural labors of the day. Other parties in the canoes were setting out for the fish nets, to gather in the finny harvest that had collected since the previous day. The river swarms with fish, the land yields rich returns of all tropical produce, and thousands of natives along the river do not know what famine means. They have, besides, food resources upon which most of the world cannot count, as these natives are among the greatest of cannibals.

Quite a number of men accompany the women to the fields, but not to take part in tilling the soil. They let the women monopolize the rude iron hoes, while the men stand around with weapons in their hands to protect the toilers. Without protection there is always danger that the women will be surprised and dragged off by hostile tribes.

All these river tribes send expeditions against one another for the sole purpose of securing victims for their cannibal feasts. Captain Van Gele says that all the enemies they kill in battle are eaten, and that the same fate soon overtakes the prisoners they carry home with them. Before the exploration of the Congo Valley the belief was widespread that cannibalism had greatly decreased, and that there were comparatively few people who were still addicted to the horrid practice. In all his travels, Livingstone never saw a cannibal tribe with the possible exception of the Manyema. But the opening up of the Congo basin has revealed the fact that the world never knew before where cannibalism is most prevalent. There are undoubtedly hundreds of thousands of people in that region among whom cannibalism is a confirmed and most cherished habit.

Captain Van Gele says that nowhere in Africa has he seen fisheries of equal extent, except at Stanley Falls. The stakes marking the position of the nets cover many acres. All these tribes are tall and powerful, and in form they are splendid specimens of physical beauty.

Halfpenny Dinners.

Some friends of the poor in Edinburgh, Scotland, impressed with the demoralizing influence of soup kitchens and all distribution of food gratis, lately formed a plan for helping the poverty stricken by establishing a system of halfpenny or cent dinners. Not a few shook their heads. It would never work, they thought. What kind of a dinner could be got for a cent? The friends of the scheme persisted, and their establishment was opened about the end of March last. During the first month 2,566 dinners were served—sold over the counter for cash. The charity ticket system was carefully avoided. This gives about from 80 to 100 per day. The result of the first month has been a debit against the scheme of six shillings and a half. The halfpenny more than covered the cost of the food, but the cooking and fuel so far put the balance on the wrong side. There has been an actual profit on every dinner sold, and if the business only increases sufficiently it will be entirely self-supporting. The amount that can be thus given for this most modest coin is remarkable. A pint of strong soup and a thick half slice of bread served in a clean tin basin—or coffee or cocoa or rice and milk in the same way—and each dinner yielding a profit. It is calculated that if 500 dinners were sold daily the project would be quite flourishing. The free dinners in the shape of soup, etc., naturally develop or attract impostors, and in Edinburgh it is said the crowds of such that swarm about the free soup kitchens are perfectly amazing. In many cases these frauds have been known to trade off the soup thus received for "hard ale" or any other intoxicating liquor. On the other hand, it is found that many honest people who would not darken the door of a soup kitchen so long as it was a matter of charity have no objection to avail themselves of what is simply a commercial transaction.

The most of the patrons, however, of these halfpenny dinners are children attending the Board schools. Poor, wan-faced little waifs they are, to whom apparently even a halfpenny dinner is a wondrous luxury. The noticeable thing about this movement is the proof it affords of how much clean, nourishing food can be honestly prepared and sold at a profit for a cent.

Mrs. Donovan—"Good-mornin' to yec, Misher Murphy; sure, 'tis an early birdud yez are this blissid mornin'." Mr. Murphy—"Thru' far yez, Missis Donovan; but 'tis a trifle more than a day's job Oi have here, so Oi sez to meself Oi'll jist shart in an hour before Oi commence, an' wurruk an hour or so after Oi quit, wid maybe the last bit in the wurruk while O'm restin' at noon, an' so Oi'll have it done betwixt daylight an' darruk."

SCIENTIFIC.

AN IMPORTANT FIND.—Two skeletons dug up several months ago in a cave near the Orneau, in Belgium, appear to belong to the oldest race of which any distinct record exists. These prehistoric individuals were contemporary with the mammoth, and inhabited the country before the great ice age. They were short and thick set, with broad shoulders, supporting a long and narrow head, with an extremely low forehead.

CHEAP SODIUM.—Castner's new sodium preparing process, in which caustic soda is distilled with an intimate mixture of coke and very finely divided iron, proves capable of successful working on a large scale, and it is expected to reduce the cost of sodium to less than a fourth of its present price. As sodium has been largely used in the production of aluminum, this will greatly cheapen the old method of obtaining what must become one of the most important metals of the future.

HEAT FROM LIQUID FUEL.—Naphtha, which is burned in locomotives in the Caucasus, yields ninety per cent. of its theoretical heating power, while not more than sixty per cent can be realized from solid fuel. Petroleum is now the sole combustible of ships in the Caspian sea, and only half as much is required as was formerly used of coal. The maximum force obtainable from coal is said to be only two-fifths of that which petroleum may furnish, and the railway experiments have shown that a given weight of naphtha will take the place of eight and a half times the weight of wood, although the theoretical difference is only as three to one.

THE FIREPLACE AS A VENTILATOR.—To give an idea of the amount of air exhausted by a fire in a common fire-place, General Morris states that "in a room 20 feet square and 12 feet high, heated by an open grate, with a good fire, the air would be removed four or five times an hour with a moderate draught of the chimney, and six or eight times with a blazing fire." Mr. Putnam found that in a small fireplace in the basement of a city house, where the flue was about 70 feet high, with only a difference of 2 or 3 degrees C. between the air in the flue or house and that of the outside air, 113 cubic feet of air per minute was passing up through the flue, and with a fire produced burning about six pounds of wood 450 cubic feet of air per minute (27,000 cubic feet per hour) passed up the flue at a temperature half way up the flue of 248 degrees. This would change the air of a room 12 x 15 feet and 10 feet high every four minutes. In some of the chimneys in newly-built houses the amount of air passing up the flue was found to be greater than this. The best position for the fresh air inlet is over the fire-place and at the top of the room, when practical. When the air supply comes through the pipes of a hot-air furnace, the best position for the register is in the floor or wall opposite the fire-place, or in case this should bring it on the south side of the room the register should be about the middle of the west side. With a good, large, gas-tight furnace, and ample hot-air pipes and fire-places, very good ventilation is almost certain, provided the hot-air register is properly located. For ventilation and health such a method is to be preferred to heating by direct steam or hot-water heat.

During the last century 100 lakes in the Tyrol have subsided and disappeared, according to Dr. A. Bohm, of the Geographical Society of Vienna.

A French instrument for recording the rolling of a vessel at sea was lately tried on the voyage of a steamship from Bordeaux to Brazil, and made a tolerably accurate register of the motion.

A recent computation makes the velocity of the solar system in space only about 10,000,000 miles a year. By a different method, another computer had determined the rate to be about 525,000,100 miles in a year.

To aid in an analysis of noise, Prof. Crum Brown, of the Royal Society of Edinburgh, hopes to be able to make a machine to give very loud imitations of vocal sounds. He expects the apparatus to hiss with thousand-man power.

A German mathematician has calculated that the snowfall of Central Germany from December 19 to 23 weighed no less than 10,000,000 tons in the area between 50 degrees and 52.5 degrees north latitude and between 7 degrees and 18 degrees east longitude.

A leaf of the giant water-lily (*Victoria regia*) has been known to measure 24 feet 9 inches in circumference, its weight being nearly 14 pounds. One of the flowers was 4 feet 2 inches in circumference, with petals 9 inches in length, and weighed 3½ pounds.

An experiment made some time since to ascertain the extreme thinness which it was possible to attain in rolled iron showed as the result a sheet of about the substance of writing paper—in fact 150 sheets would be required to constitute one inch of substance.

Crabs, which are supposed to shed their shells every year, do not often shed them after they have attained their full size, and the creatures become victims to barnacles and all sorts of marine growth that fasten themselves upon the shell. A remarkable example of this may be seen in the British Museum, where has been placed an old crab of the edible species, with some half dozen oysters of large size fixed to its back, which load, ever increasing, the old crab was doomed to carry to the end of its days. Another curious specimen preserved is that of a hairy crab, which, though not larger itself than a walnut, is saddled with a sponge as big as a man's fist.

Mexican Street Cars.

Another amusing oddity is that the street cars run in groups, one car never seen alone, nor two together, but always three or four in a row less than half a block apart. Instead of starting from the terminus one every five or ten minutes, several are started at once, every half hour. To run each car it requires two conductors besides the driver, and also in many places two or three soldiers armed cap-a-pie. The first conductor approaches a passenger, sells him a ticket and pockets the money, and soon the second conductor comes along and takes up the bit of printed pastboard; meanwhile the brass-buttoned guardians of the peace stand glowering upon you with suspicious eye and loaded carbines. In some respects this double-conductor system is better than the "punch in the presence of the passenger" mode of the United States; but though the soldiers have been provided to insure the safety of passengers from robbers and revolutionists, a timid person is more worried by their presence than by the possible danger they are supposed to avert.—[Philadelphia Record.]