

THE HOME.

WOMAN'S WAYS.

The bravest battle that ever was fought.
 Shall I tell you, where and when?
 On the maps of the world you'll find
 it not?
 'Twas fought by the mothers of men.
 Nay, not with cannon or battle shot,
 With sword or nobler pen!
 Nay, not with eloquent word or
 thought
 From mouth of wonderful men!
 But deep in a walled-up woman's
 heart—
 Of woman that would not yield,
 But bravely, silently bore her part—
 Lo! there is the battlefield.
 No marshalling troop, no bivouac song,
 No banner to gleam and wave!
 But oh, these battles! they last so
 long—
 From babyhood to the grave!

THE WINTER PLANTS.

Every woman who has the time and
 space loves to have a window garden
 in winter, and in that way keep a bit
 of the beautiful summer with her. But
 what a disappointment it is to wake up
 on some severely cold morning and find
 all the sweet things dead, or almost so.
 If one has not ample space and can
 not give plants the right condition in
 which to live it is best to carry only
 a few over the winter. If one sunny
 window can be kept exclusively for
 plants it is best. Before winter sets
 in every crack and crevice should be
 sealed or filled up with some kind of
 material. Strips of dark paper pasted
 over all cracks will keep out much of
 the cold, or paper or cloth stuffed tight-
 ly into the cracks will also answer the
 same purpose.

On severely cold nights it is safest
 to lift all the plants out of the window
 to some table or stand in the center
 of the room. Covering the plants with
 newspapers will also protect them, and
 if papers are put up against the win-
 dow panes much of the cold will be ex-
 cluded. If the plants should freeze
 they should be taken immediately into
 a cool room and sprinkled with cold
 water. By no means should they come
 near heat or fire until they have re-
 covered. Some people recommend to sim-
 ply carry the plants into a cool room
 and allow nature to do the rest.

It is a task to keep winter plants
 free from insects, and one of the best
 remedies is tobacco. Take a small pack-
 age of strong tobacco and pour over it
 boiling water. When cool the plants
 should be set into the mixture and
 washed, leaves and all, besides being
 thoroughly soaked with it. Another
 remedy is a strong soap made of
 carbolic soap and water. Plants must
 be kept clean, if they are to be healthy.
 The leaves should be washed occasion-
 ally in order that the dust may be re-
 moved. The leaves are the lungs of
 plants, and of course they cannot per-
 form their work correctly if the pores
 are obstructed by dust.

In order to have nice plants one must
 give them much attention. Decayed
 blossoms and leaves should be removed,
 and they ought to have plenty of sun-
 shine and moisture to thrive. A few
 flowering plants in the winter do much
 toward the coziness and comfort of an
 apartment, and lend such an air of
 "homeiness" and warmth that one can-
 not help loving them.

AT THE MEALS.

Not long since a young man, being
 invited out at 6 o'clock in the evening,
 remarked: "I cannot come then, for I
 would miss my dinner, and I should
 not like to do that, for meal times are
 the jolliest of all in our house." And
 he was right. He sits down to a very
 carefully appointed table, with immacu-
 late lines, neat dishes, and best of
 all, a row of smiling faces. His moth-
 er and sisters make it a point to al-
 ways dress for dinner, but not elabo-
 rately by any means, for they cannot
 afford that. There is always plenty
 of light, a pretty dish of fruit in sea-
 son somewhere on the table, and flow-
 ers when they can be procured—in sum-
 mer from their little garden at the
 back of the house.

In the morning the sun steals in
 through the white-draped windows over
 a pretty picture of comfort and happi-
 ness, and the evening lamp sheds its
 warm light on the same. These people
 have made it a point to never be cross
 at the table. They reserve whatever
 troubles they have until later; if they
 wish to scold each other it is done after-
 wards, and all complaining and grum-
 bling is forgotten for the time.
 In so many families all this is brought
 forth at meal time. The husband and
 father is told how naughty his children
 have been, and they in turn are scold-
 ed and reproved. It is hard to enjoy
 a meal when tears are very near the
 surface, and it is most disagreeable to
 have to gulp down the food in a hurry
 that one may get away as soon as pos-
 sible. There are so many pleasant sub-
 jects which could be discussed while
 eating, and it has been said that laugh-
 ter and content are the best aids to
 digestion. Have a pleasant light din-
 ing room; let there be neat cloths,
 napkins and dishes, with flowers and
 fruit, if possible, and cheery words and
 faces always which is best of all.

SOME GOOD RECIPES.

A Chestnut Savory.—Peel, boil and
 chop some chestnuts very fine; toast
 them for a moment over a brisk fire
 in a very little butter, sprinkle them
 with salt pepper, chervil and tarragon
 chopped as fine as possible. Have ready
 some slightly-fried or crisp buttered
 toast; spread the mixture over it and
 serve.

Poaset for a Cold.—Boil a breakfast
 cup of milk, and when boiling pour
 in two tablespoonfuls of treacle. Boil
 up. The treacle curdles the milk.
 Strain the whey through muslin into
 a cup. As this poaset is to promote

perspiration, give it to the patient when
 in bed.

Frosted Apples.—Stew some apples
 until the skins can be taken off easily.
 As each apple is peeled, dip it into
 clarified butter and cover it with caster
 sugar. Bake them in a slow oven un-
 til they sparkle.

Chestnuts With Cream.—Boil about
 two dozen large chestnuts until the
 skins come off easily. Pound them
 thoroughly, mix with a little cream,
 and rub them through a sieve. When
 done, stir in nearly one pint of cream
 and a little vanilla flavoring.

Chestnut Soup.—Remove the outer
 skin from a number of chestnuts, care-
 fully excluding any that may be in
 the least tainted; put them to boil in
 salted water with a handful of coriander
 seeds and a couple of bay leaves.
 When thoroughly done, remove the in-
 ner skin and pound the chestnuts in a
 mortar, adding a little stock, free from
 fat, now and then. When a smooth
 paste is obtained, fry an onion in but-
 ter to a light color, add the chestnut
 paste and sufficient stock to get the
 soup of the desired consistency; put
 in, according to taste, salt and a little
 sugar as well as pepper, then pass the
 whole through a hair sieve and serve.

Bread and Butter Fritters.—Bread-
 and-butter fritters are delicacies that
 children appreciate. Make a batter of
 sweet milk, eggs and flour, just as if
 for muffins. Cut some slices of bread
 rather thin, and yet so thick that there
 is no danger of their crumbling. Spread
 them with butter, and half of them
 with jam. Put the plain half over the
 other, then cut them in squares or in
 round pieces. Dip them into the bat-
 ter and fry them in hot lard. Drain
 them well, and while they are still
 hot sift powdered sugar over them.

Hungarian Beef Gulasch.—Take two
 pounds of beef from the round, wipe,
 trim off the fat, and cut in finger-
 lengths. In a stewpan put one table-
 spoonful of olive oil, add one medium-
 sized onion chopped fine, and cook slow-
 ly until golden brown; add one heaping
 tablespoonful of flour and brown
 well. Stir into this one teaspoonful of
 salt, one scant teaspoonful of paprika,
 and one pint of water or beef stock.
 When thickened and smooth, add the
 meat, cover closely and simmer for two
 hours. Serve with potato balls.

Haricot Soup.—Put half a pint of
 beans in a basin, add a quart of wa-
 ter and soak over night. Next day put
 them in a saucepan, add an onion if
 liked, pepper and salt, and boil for
 three hours. Rub through a sieve, add
 a little milk, boil up again and serve
 with croutons of fried bread.

IN THE OCEAN'S DEPTHS.

**The Enormous Pressure Exerted by the
 Water in the Deepest Places.**

The temperature at the bottom of the
 ocean is nearly down to freezing point,
 and sometimes actually below it. There
 is a total absence of light, as far as
 sunlight is concerned, and there is an
 enormous pressure, reckoned at about
 one ton to the square inch in every
 1,000 fathoms, which is 160 times great-
 er than that of the atmosphere we
 live in. At 2,500 fathoms the pressure
 is thirty times more powerful than the
 steam pressure of a locomotive when
 drawing a train. As late as 1880 a lead-
 ing zoologist explained the existence of
 deep-sea animals at such depths by as-
 suming that their bodies were com-
 posed of solids and liquids of great den-
 sity, and contained no air. This, how-
 ever, is not the case with deep-sea fish,
 which are provided with air-inflated
 swimming bladders. If one of these fish
 in full chase after its prey, happens to
 ascend beyond a certain level, its blad-
 der becomes distended with the de-
 creased pressure, and carries it, in spite
 of all its efforts, still higher in its course.
 In fact, members of this unfortunate
 class are liable to become victims to the
 unusual accident of falling upward,
 and no doubt meet with a violent death
 soon after leaving their accustomed
 level, and long before their bodies reach
 the surface in a distorted and unnatural
 state.

EVEN GROUND SHARKS.

brought up from a depth of no more
 than 500 fathoms, expire before they
 gain the surface.

The fauna of the deep sea—with a
 few exceptions hitherto only known as
 fossils—are new and especially modified
 forms of families and genera inhabiting
 shallow waters in modern times, and
 have been driven down to the depths
 of the ocean by their more powerful
 rivals in the battle of life, much as
 the ancient Britons were compelled to
 withdraw to the barren and inaccessible
 fastnesses of Wales. Some of
 their organs have undergone consider-
 able modifications in correspondence to
 the changed conditions of their new
 habitats. Thus down to 900 fathoms
 their eyes have generally become en-
 larged, to make the best of the faint light
 which may possibly penetrate there.
 After 1,000 fathoms these organs are
 either still further enlarged, or so great-
 ly reduced that in some species they
 disappear altogether, and are replaced
 by enormously long feelers. The only
 light at great depths which would en-
 able large eyes to be of any service is
 the phosphorescence of deep-sea ani-
 mals.

We know that at the surface this light
 is often very powerful, and Sir Wyville
 Thomson has recorded one occasion on
 which the sea at night was a "perfect
 blaze of phosphorescence, so strong that
 lights and shadows were thrown on the
 sails and it was easy to read the small-
 est print." It is thought possible by
 several naturalists that certain por-
 tions of the sea bottom may be as bril-
 liantly illuminated by this sort of light
 as the streets of a European city after
 sunset. Some deep-sea fish have two
 parallel rows of small circular phos-
 phorescent organs running along the
 whole length of their bodies, and as
 they glide through the dark waters of
 the profound abysses they must look
 like model mail ships with rows of shin-
 ing portholes.

PRACTICAL FARMING.

WINTER PRUNING.

During the winter season a good op-
 portunity is afforded to look through
 one's orchard, and do pruning, should it
 be necessary, writes Joseph Meehan,
 in the "Practical Farmer." It will be
 as well to say at starting that orchards
 do not need pruning every year, as
 many suppose they do. I am often
 asked, "When should my trees be
 pruned?" the questioners evidently be-
 lieving that, as a matter of course, it
 was to be done every year. In or-
 chards growing freely there may be
 branches too close together, one or more
 of which should be cut away. And in
 older orchards limbs may be decaying,
 or where they are of no manner of
 use, and these are better cut away.
 Many young trees can have their growth
 regulated very well by watching them
 in their growing season, and nipping
 off the ends of growing shoots and cut-
 ting away of others. Trees of beau-
 tiful outline are produced in this way.
 Where pinched off, there are several
 new shoots take the place of one, and
 when done intelligently, shoots can be
 had almost wherever they are want-
 ed.

In the winter season, when the
 branches are bare of leaves, it is easy
 work to see just what a tree needs. It
 may be that nothing at all is required,
 the branches being properly placed, and
 no dead ones to be cut away. Many
 trees are far too crowded with branches,
 and it will be better to make a mistake,
 and cut out too many than to leave
 them crowded. Air and light must get
 to all parts of the tree if we would have
 fruit over all. Lower branches are apt
 to overtop one another too much, and
 in this case some of them suffer. The
 centre of the tree is often too crowd-
 ed for the best results. In these cases
 the saw and hatchet will be needed, and
 here is where a word of warning is re-
 quired. If a branch is not wanted, cut
 it off completely at its base. Do not
 cut it off an inch or two above where
 it starts out, or you will not effect
 your object.

When sawed in this way, three or
 four shoots will start out from the
 part left, and instead of reducing the
 number of branches, an increase is
 made. Cut clean to the base, so that
 no eyes are left to start afresh more
 shoots. When the leaves are off, a
 good view is had of all parts of the
 tree, and a little practice will show
 not only where branches are too close
 now, but small twigs which evidently
 will be too numerous when they get
 larger; and these should be cut out.

WHO SHOULD GROW BERRIES?

First of all, farmers everywhere, for
 family use. Farmers must grow ber-
 ries or do without. No one can grow
 them so cheaply as he. They may be
 produced ready for picking, at two cents
 per quart. The farmer saves cost of
 picking, packing, boxing, crating, freight
 express and profits of growers. He gets
 them at first cost, fresh from the vines,
 and to the extent of his own family,
 has the best market in the world—a
 home market. He can select the best
 land and location on his own farm, and
 is sure of a profit with half a crop.

Farmers can never have ideal homes
 without the fruit garden. It teaches
 the lessons of intensified farming, and
 results in better tillage, larger crops,
 better stock and improved methods in
 every way. Good gardens and poor
 farms never keep company long.

The growing of berries for family use
 is easily done. The growing of berries
 largely, and selling them in good mar-
 kets, requires considerable skill and a
 special business tact. Only those who
 have good location, good market and a
 taste for the business should attempt
 it. Many small farmers so situated are
 making a success by commencing mod-
 erately and increasing acreage from
 season to season as experience warrants.

Berries should be grown by owners
 of all village homes, and acreage prop-
 erty in city and village may be profit-
 ously used for that purpose.

The market gardener, selling his own
 products can often make an acre or
 two of berries very profitable. They are
 suitable companions for their vegetable
 friends, and sell well together.

The business or professional man, al-
 most broken with care, may recover
 health and strength in the pleasant
 walk of horticulture. It is restful to
 both mind and body.

Many women dependent on their own
 efforts are securing substantial aid from
 their garden; berries and flowers thrive
 best under the gentle touch of wom-
 en.

Many a bright boy may receive his
 first incentive to business and earn his
 first money by growing berries or veget-
 ables. Give them a patch of ground
 and encourage them in this work.
 The amateur growing berries for plea-
 sure, also gets close to the heart of
 nature and in common with every work-
 er of the soil may receive her smile.

STRAWBERRY PLANTING.

The question as to whether fall or
 spring planting is best for strawberries
 depends largely upon the local condi-
 tions as well as on the individual who
 intends to grow them, writes B. O.
 Wood. Many articles which appear in
 our farm journals are often misleading
 owing to these facts.
 In the southern states fall planting
 usually gives good results; through the
 eastern and middle states it is occa-
 sionally practiced but strongly con-
 demned, while for this and northern
 latitudes, if the conditions are favour-
 able, fair results may be obtained.
 The two main objects of fall planting
 are, to secure a part crop the succeed-
 ing season, by setting the plants in Au-
 gust or early September, or to finish
 some of the next spring's work by set-
 ting late in the fall.
 In ordinary years, August is too dry
 to attempt the transplanting of vines
 or trees, especially so to immature
 strawberry plants; immature because
 they have not roots hardy enough to
 bear transplanting at that time. New
 plants which have formed since spring
 will have just fairly secured foothold

and are easily killed when separated
 from the mother plants and the roots
 disturbed if they are set at this
 time of the year they are not apt to start
 enough before winter sets in to be able
 to protect themselves from being win-
 ter-killed, but should they be fortunate
 enough to winter safely, then the
 ground in which they are set will have
 become packed so hard that the plants
 will not make as rapid a growth as
 those set in the spring.

Of course this all applies to general
 planting for market, but where only a
 small patch is needed for home con-
 sumption, it is possible to start a bed
 in August, from which many berries
 may be picked the following season;
 or if a sandy loam can be had, late
 fall planting with a winter mulch will
 often bring good results.

There is a hand transplanter which
 is being quite extensively advertised
 with which it is claimed, plants may be
 set any time when it is possible to
 work the soil, and are guaranteed to
 live. Such a tool would be of much ser-
 vice to a great fruit grower, especial-
 ly when it is necessary to set in plants
 where some have died.

If I can be convinced that it will do
 what is claimed for it, I shall surely
 have one the coming season. Often dur-
 ing the summer I find plants dead in
 my new beds and should the weather
 be dry then, it is rarely possible to make
 a new one live in its place, but with
 some such tool as this transplanter it
 would be an easy matter to secure a
 perfect stand of plants.

MONEY SAVED BY THRIFT OVER SEVENTEEN MILLIONS OF DOLLARS ON DEPOSIT.

**The Post-Office Savings Bank System and
 Its Growth—How Small Savings Grow
 to Large Amounts.**

The postoffice savings bank system
 has been in operation in Canada ever
 since the year 1867.

At first the savings banks were lim-
 ited in their operation to the Provinces
 of Ontario and Quebec. In 1885, how-
 ever, the system was extended to the
 Provinces of Nova Scotia and New
 Brunswick, and now there are post-
 office savings banks in all the prov-
 inces, distributed as follows: Ontario,
 448; Quebec, 123; Nova Scotia, 48; New-
 Brunswick, 34; Manitoba, 25; British
 Columbia, 23; Prince Edward Island, 8,
 and the Territories, 22, making a total
 of 731.

Under the provisions of the original
 act no deposit must be less than \$1,
 and by an order-of-council of 1891 no
 deposit must exceed \$1,000 in any one
 year, neither must the total deposit ex-
 ceed \$3,000.

GOVERNMENT SAVING BANKS.

Government savings banks under the
 management of the Finance Depart-
 ment have been established in the Mar-
 itime Provinces and in Manitoba and
 British Columbia. In these banks de-
 posits to the extent of \$1,000 are al-
 lowed. Under this system there are 35
 offices, viz.: 22 in Nova Scotia, 2 in
 Prince Edward Island, 1 in Ontario,
 1 in Manitoba and 1 in British Colum-
 bia. Last year there were 54,932 de-
 positors, with \$17,644,956 on deposit.
 Arrangements have been made for the
 transfer of the Government savings
 bank in each province to the Postoffice
 Department, as the position of superin-
 tendent in each place becomes vacant.

THE RATE OF INTEREST.

In both these classes of savings banks
 the rate of interest paid was formerly
 four per cent., but in 1889 it was re-
 duced to 3 1/2 per cent.

On 1st April, 1868, the Postoffice sav-
 ings system was introduced with 81
 offices. In three months there were no
 less than 2,102 depositors, who had
 made 3,247 deposits aggregating \$204,-
 589. In 1870 there were a million and
 a half millions on deposit; in 1875 \$2,-
 26,805,542.

The market gardener, selling his own
 products can often make an acre or
 two of berries very profitable. They are
 suitable companions for their vegetable
 friends, and sell well together.

SIZE OF AVERAGE ACCOUNT.

Last year there were 120,623 de-
 positors in the Postoffice Savings Bank,
 so that the size of the average account
 was \$22.22, the highest in any year
 since Confederation.

Taking into account all the savings
 banks in the country outside of the
 chartered banks, the progress of the
 savings may be seen by taking the
 amount per head of population. In 1871
 it was \$2.96; in 1881, \$5.44; in 1891,
 \$10.42; in 1893, \$11.02, and in 1895 it
 was \$11.32 per head.

From these figures it will be seen
 that in 20 years from 1875 to 1895 the
 savings of the people have increased
 till they are now four times what they
 were at the beginning of the period
 per head of population.
 The special savings banks which are
 in the Province of Quebec show devel-
 opment even during the past two years
 of depressed trade, which must have
 affected the earning capacity of the
 people.
SAVINGS OF THE PROVINCES.
 The record of the provinces in con-
 nection with postoffice savings banks
 shows as follows:
 Last year there were 88,115 depositors
 in Ontario, 17,612 in Quebec, 6,882
 in Nova Scotia, 4,442 in New Brunswick,
 1,069 in Manitoba, 1,904 in British Col-
 umbia, 101 in Prince Edward Island,
 and 703 in the territories.
 The amount on deposit in Ontario was
 \$18,700,691, in Quebec \$4,478,695, in No-
 va Scotia \$1,627,291, in New Brunswick
 \$1,298,263, in Manitoba \$163,058, in
 Prince Edward Island \$13,623, and in
 the territories \$108,413.
 The average amount to each depositor
 in Ontario was \$212.23; in Quebec,
 \$254.80; in Nova Scotia, \$243.53; in Man-
 itoba, \$152.53; in British Columbia,

\$218.09; in Prince Edward Island,
 \$131.88, and in the territories, \$154.21.
 With regard to deposits per head of
 population, Ontario heads the list, as
 far as the postoffice savings banks are
 concerned. The average is \$8.50. Que-
 bec shows \$2.89 per head of population,
 Nova Scotia, \$3.88; New Brunswick,
 \$4.04; Manitoba, \$0.89; British Colum-
 bia, \$3.16; Prince Edward Island, \$0.12,
 and the territories, \$0.92.

The Maritime Provinces make a big
 showing, however, with regard to the
 Government savings banks. Nova
 Scotia has nearly \$7,000,000 on deposit,
 with an average of \$15.29 per head of
 population. New Brunswick has \$6,-
 441,137 on deposit, with an average of
 \$20.05 per head of population, and
 Prince Edward Island has over \$2,000,-
 000 on deposit, with an average per
 head of \$20.15.

Combining the returns of both Post-
 office and Government savings banks
 there was on deposit last year in these
 institutions \$44,450,498, with an aver-
 age to each depositor of \$253.19, and an
 average amount per head of population
 of \$8.74.

New Brunswick has the largest
 amount to each depositor, both in the
 postoffice and the other Government
 saving banks.

THRIFTY DOWN-EASTERS.

The amount on deposit in the Govern-
 ment savings banks, including postal
 and the other, per head of the popula-
 tion by provinces, is as follows: Ont-
 ario, \$8.75; Quebec, \$2.89; Nova
 Scotia, \$3.87; New Brunswick, \$2.09;
 Manitoba, \$4.30; British Columbia,
 \$9.02; Prince Edward Island, \$20.27, and
 the territories \$0.92.

The balance of deposits is not now
 required (as it was formerly) to be in-
 vested in Canadian Government securi-
 ties, but forms a part of the unfin-
 dled debt of the Dominion, and the
 amount of this floating capital which
 is at the disposal of the Government
 necessarily fluctuates.

The withdrawals from Government
 savings banks in Canada during five
 years, 1890-95, inclusive, averaged \$11,-
 788,683, and the deposits \$11,804,616.
 The withdrawals in 1895 were \$508,642
 less than the five years' average, and
 the deposits were \$889,911 more than
 the average for the same five years.

SAVINGS BANKS IN AUSTRALIA.

A comparison between the savings
 banks returns in Canada and Austral-
 asia shows very much in favor of the
 latter country. But it must be remem-
 bered that there is no adequate means
 of getting at the total savings of the
 Canadian people, as no return is re-
 quired by the Special Savings Banks,
 Building and Loan Companies' saving
 branches and the saving branches of
 the chartered banks. These returns
 would doubtless swell the Canadian re-
 turns to large figures.

Following is the return per head of
 population of deposits in savings banks
 in Australasia: New South Wales,
 \$28.83; Victoria, \$29.43; Queensland,
 \$23.25; South Australia, \$35.99; Western
 Australia, \$9.13; Tasmania, \$19.01; New
 Zealand, \$29.14. The average per head
 of population for Australasia is \$28.13
 and for Canada \$8.74.

SAVINGS IN OTHER COUNTRIES.

The savings banks returns of the
 principal countries in the world show
 Denmark to be in the lead per head
 of population. Great Britain has an
 average of \$15.55 in savings banks;
 Sweden, \$16.76; Norway, \$23.71; Hol-
 land, \$7.50; Austria, \$23.73; Belgium,
 \$10.22; Italy, \$11.60; France, \$19.04; Den-
 mark, \$63.09; United States, \$28.75.

PIGEON MESSAGE SERVICE.

**Great Britain Will Use It for the Army
 and Navy.**

In view of the movement recently
 made in favor of the military pigeon
 message service, it is interesting to
 note that the British government has
 decided to establish a service of carrier-
 pigeons for use by the army and
 navy. In this matter Great Britain
 hitherto has lagged far behind most
 of the continental powers, which, of re-
 cent years, have made considerable out-
 lay upon the development of an effi-
 cient service of carrier-pigeons. This
 development has reached its highest
 point in Germany and France. In the
 former a sum of \$12,500 is set aside
 annually from the war budget for the
 training and support of carrier-pigeons.
 Every fortress and military camp of
 the frontiers has its colony supplied
 with trained birds, housed ready
 for emergencies. The birds aggregate
 about 10,000, and every bird is num-
 bered and registered, and can be claim-
 ed by the authorities, should the need
 occur. Not one of the birds can be ta-
 ken out of the country without official
 sanction. It is estimated that from
 the reserve so formed the government
 can draw from 25,000 to 30,000 birds,
 all trained and ready for use. Equal
 care is bestowed on pigeon training
 in France. The principal station is at
 the great military camp at Chalons,
 but there are depots in all the frontier
 towns and fortresses. From these out-
 lying posts a regular pigeon mail ser-
 vice to the headquarters is main-
 tained. Three times a week a number
 of birds are taken by trains to cer-
 tain points on the frontier, where they
 are liberated. A careful record is kept
 of their number, and the time occu-
 pied in reaching their destination.
 The percentage of losses is very small.
 Such confidence is placed in this ser-
 vice that it is calculated that if every
 line of railway and every telegraph
 wire on both sides of the frontier were
 destroyed, by means of this system of
 pigeon post the authorities could be
 kept abreast of the progress of events.
 The