

NOTES AND COMMENTS.

The fact that South Africa is in process of civilization is well known. Every person who can read, and has been a reader for two years, knows about Johannesburg and the invasion of the Transvaal, while Kimberley and its diamond fields are old stories. But it requires some especial shock, it might almost be said, to make one understand how far the growing civilization of South Africa has reached actually. Such a shock is furnished by a recent publication. "The Shippers' Guide to South and East Africa," the compiler of which is junior member of a firm of shipping agents which has its head office in Johannesburg, with important branches at Durban and at Delagoa Bay. Were the book itself the physical product of South Africa, the growth of that part of the world would be made apparent through the eyes as well as through the mind; but the book was "made in England," though prepared in South Africa, so nothing can be predicated upon its appearance.

Between Europe and America and South and East Africa, there are eleven regular lines of steamships: six lines run from England, two from the United States, though both are English lines, one line from Holland, and two lines from France. The freight rates by these eleven lines are set forth in detail in the Guide, with notes showing various local rates and customs. For instance, first-class freight for Johannesburg sent direct from the United States to Delagoa Bay pays 60 shillings a ton of 40 cubic feet; but that \$15 a ton does not include the landing charges; for "conveyance of general cargo from ship's side and delivery into railway trucks," 7 shillings and 6 pence and 10 per cent. extra are collected. Delagoa Bay, in fact, is about the only port where goods are landed free from the ship's side. It is very evident from these facts that the civilization of South and East Africa has not reached its development yet.

In 1889 the Orange Free State and the Cape Colony agreed on a Customs Union, which was revised in terms in June of this year. Some of the items in this convention are interesting as indicating the point reached in the civilization of the country. "Beads, known as Kaffir beads," are dutiable at 3 pence a pound; so, too, are blasting compounds; preserved meats pay the same duty; guns pay 20 shillings and 10 per cent. each; revolvers, only 5 shillings each. Many articles come in free of duty, most of them of the kinds needed in new countries; on some others a duty of 9 per cent. is charged, while on articles of luxury a rate of 20 per cent. is collected. The Natal customs tariff is rather lower in its rates, but there is a transit duty on most goods destined for the Transvaal republic.

The importance of the Transvaal to South African enterprise is shown by the space given to the tariff of that country. The full act of "The Honourable the First Raad" is set forth; and then follows an annotated alphabetical list of the articles, with the duty, either regular or special, to which each article is liable. The large amount of space given to details of railway charges is not the least interesting thing in the Guide, though the charges and classifications are monotonous. To see such names as Mafeking and Palapwe with railway rates quoted against them, to see "rates to stations in Bechuanaland," to see the rates charged on the Delagoa Bay Railway, impresses on one's mind that in spite of small details, the great African country is being opened, that darkest Africa is seeing light, that the light it sees is that of an engine's lantern, and that the world is getting smaller.

From Cape Town the western system of the Cape Government railway extends to Palapwe, more than 1,100 miles inland; the Midland system extends to Pretoria, 741 miles from Port Elizabeth; the Eastern system covers 315 miles. In Natal the Government railway runs to Pretoria, 511 miles away, while the Netherlands South African Company maintains a line 400 miles long from Lorenzo Marquez to Johannesburg. The Beira Company's road is not finished yet, but extends more than 200 miles inland from Beira to Umtali. Not far in the future excursion trains will run to the Victoria falls; already the locomotive's whistle is heard on the Limpopo. Griqualand West is far to the south of the railway terminals, and it is only a short time before Matabeleland and Mashonaland shall hear the noise of trains.

NATURE'S GUFFAW.

Cholly—Aw! Miss Cutting what do you think of my new style of necktie? They say, doncherno, that colors are the smiles of nature.

Miss Cutting—Well, if that's so, your tie doesn't stop match short of being a horse laugh.

IN DISGUISE.

He—You look like the Baron. Why, he seems a perfect gentleman. Yes, but you know he's traveling incog.

THE FARM.

FATTENING AND MARKETING POULTRY IN BELGIUM.

Editor A. F. Hunter, of Farm Poultry, has been visiting the poultry market of Brussels, Belgium, and tells of his visit in a letter in this paper. We take from it the following extracts:

Desiring to see the poultry markets at the best time, Mr. Hunter arrived at the market place a little before 4 o'clock in the morning, where there were, and were arriving, hundreds of peasant farmers, each with his little cart loaded with chickens, ducks or pigeons. The carts were almost always drawn by dogs, sometimes one, generally two or three, in a few instances four.

The chickens and ducks brought to market had been dressed by members of the family the day before, and were packed in hampers, baskets, which would hold about twenty ducks or forty chickens. Clean straw, cut just the length to fit the basket, was put between the layers of chickens or ducks; the pigeons appeared to be brought to market alive, and were being dressed as wanted for customers. Evidently the commission merchant is unknown to the Belgian peasant farmer who is his own "middleman," dealing directly with the buyers. These may be families, the stewards of hotels, or keepers of shops, or keepers of stalls in the market, who buy to sell again. The families don't all send out to this early market on the pavement; many buy in the regular market, or some near-by provision shop, the keeper of which was himself gone to the early market for his stock.

No one can traverse the markets of Brussels with his eyes open without realizing that the consumption of poultry is enormous. It is "poultry to right of him, poultry to left of him, poultry in front of him." And where does it all come from? It is raised all over the country, every household having "a few fowls," and there being sure to be two or three or four flocks of chickens running about or in and out of the hedgerows.

There are no large poultry farms, no farms where poultry is kept on a large scale. This enormous total is the aggregate of many littles.

The men who raise the chickens do not fat them and sell them to market. That is an entirely different industry and the fatteners buy their birds of the growers. Generally speaking, too, fatteners buy direct from the growers, and the collectors, called higgiers in England, who go about a district buying up the birds that are large enough for the fattening pens, are unknown here. Instead, they hold a market once a week, in a convenient large town, and the fatteners go about among the assembled peasant farmers who have chickens to dispose of, and buy the 100 or 200 which they want. At a town between Merchtem and Malines there are about 10,000 chickens brought in every market day, Wednesday.

These chickens are about twelve weeks old, are always *Coucou de Malines*, and fetch about 11 francs, \$2.80, the pair when scarce and high, say in March, down to 6 or 6 1/2 francs, \$1.25 or \$1.37, the pair in June and July.

The fattening takes about five weeks in winter and three to four weeks in summer, the fatteners expecting to realize about 37 1/2 cents, 1 1/2 francs, for the food and labor and that sum is a good profit. They sometimes get 3 francs, 60 cents, profit per pair, but sometimes lose. For instance, disease, diphtheritic roup, gets into a shed of closely packed birds, and they must be killed at once and are, of course, sold at a loss. The sheds are any old out-building, such as woodsheds, cow stable, etc., and a shed 12x18 would be ample for 200 birds.

The fattening cages or coops are about 4 feet long, 14 inches wide and 16 inches high, there are frequently no two of the same dimensions, and such a coop would hold ten birds. The coops are upon legs about 3 feet in length, are upon legs about 3 feet in length, the droppings falling through the slat bottom of the coop upon the ground beneath. A "V" shaped trough is suspended in front, in which the food is placed, the trough supports being loops of wire which permit of the trough being swung up on to the top of the coop out of the way, the uneaten food having first been removed by the scrape of a pointed wooden paddle.

The food is coarse buckwheat meal, crushed buckwheat, mixed with sweet buttermilk into a mash, few twice a day all they will eat.

After the shed full of birds goes to market the coops are moved out, cleaned and lime-washed, whitewashed, the droppings carefully removed, and the shed, ground and all, thoroughly lime-washed and made ready for another lot of chicks. Lime-wash is used very freely about a fattening establishment. Young ducks are bought and fattened in practically the same manner, the food being buckwheat meal and sweet buttermilk.

That this Belgian specially fattened poultry is very popular is proved by the fact that such enormous quantities of it are sold; nor is the demand for it wholly Belgian. Considerable is ordered from foreign parts, and one dealer in Brussels, M. Stucken, has an order for 500 birds per day from far-off Berlin. Query—Why don't the thrifty German raise and fatten those birds there at home? That 500 birds a day shipped to that market is an excellent illustration of quality influencing, increasing consumption!

DISEASE GERMS IN SOILS.

It has been observed in France that in localities where animals are interred which have died of cholera, the germs of this infectious malady persist in the soils for many years, and that, especially when cereal crops are cultivated upon such soils, there is great danger of contaminating healthy cattle with

the same disease. In one case it was observed that many sheep which were pastured in a field in which, two years before, a single animal which had died of cholera was buried were infected with the disease and died. In like manner, it is entirely probable that the germs of hog cholera may be preserved in the soil for many years, to finally again be brought into an activity which may prove most disastrous for the owners of swine. Every effort should be made by agronomists to avoid infecting the soil by carcasses which are dead from any zymotic disease.

Cremation is the only safe method of disposing of such infectious carcasses. The investigations of scientists have shown that there are many diseases of an infectious nature, due to these germs, and that these germs may preserve their vitality in the soil. Among others may be mentioned yellow fever and tetanus, and the microbe producing the bubonic plague, which retains its vitality in the soil, and thus escapes entire eradication.

For the reasons given above, the agronomist, who also has at heart, the health and welfare of man and beast, can hardly look with favor upon any of the plans, which have been proposed for the use of sewage from large cities for irrigation purposes. There is scarcely a time in any large city when some infectious disease due to the activity of germs does not exist, and the sewage is liable at all times to be contaminated therewith.

IMPAIRING FERTILITY.

The removal of crops is not the only way in which the fertility of the land may be impaired. Washing by heavy rains, the blowing away of fine particles of the surface soil, and exposure to the sunlight, are among the other ways in which the productive powers of the ground are diminished. These evils may be at least partially prevented by keeping the ground covered as much of the time as possible, with some growing crop. In case it is not to be given to some other crop until next spring, it would undoubtedly pay well to sow rye on land on which early potatoes, or other crops which are taken off the land in mid-summer or a little later, have been grown. This, not for the purpose of making a crop of grain, or wholly for securing material that will do for green manuring, but largely in order to shade the soil and keep it from being removed by wind or rain.

IN A FEW WORDS.

The screw of an Atlantic liner revolves something like 630,000 times between Liverpool and New York.

The average walking pace of a healthy man or woman is said to be seventy-five steps a minute.

The women of Morocco never celebrate their birthdays and few of them know their ages.

Nearly 60 per cent. of premature deaths can be traced to excess of strong drink.

The waters of North America are stocked with 1,800 different varieties of fish.

In Hamburg the authorities tax a dog according to its size.

There are something like 40,000 public schools in Japan. The buildings are comfortable and education is compulsory.

A scientist declares that the fine complexion of English girls is due to the fogs which frequently sweep over Albion. Dampness seems to permeate the flesh and keep the skin soft.

A new apartment house has just been completed in New York which is named "The Klondyke." Evidently the owner expects great things from his investment.

Thirteen thousand gallons of whiskey are said to be on the way to the "Klondyke." That will certainly be a good lottery in which to take the gold cure.

The ocean contains several fish which clothe and adorn themselves. The most conspicuous of them is the antennarius, a small fish frequenting the Sargasso sea, which literally clothes itself with seaweed, fastening the pieces together with sticky gelatinous strings, and then as it were, holding the garment on with its fore fins.

After several unsuccessful attempts and three years' labor the unparalleled feat of cutting a ring out of a single diamond has been accomplished by the patient and skill of M. Antoine, one of the best known lapidaries of Antwerp. The ring is about six-eighths of an inch in diameter.

The stock of bank of England notes which are paid in five years falls 13,400 boxes, which if placed side by side, would reach over two miles. If the notes themselves were piled in a pile they would reach to a height of five miles. They weigh ninety tons and represent \$6,750,000,000.

DID NOT SUIT.

And so my daughter's views displease you? They do, said the young husband firmly; and I have come to ask you to take her back.

The old man gazed silently for a moment at the daughter, the light of his life and household, scarcely a month before. He thought of the sweet-faced girl whom he had reared with such loving care, and then of the cold blooded proposition just made him by the man to whom she had entrusted her happiness, and for a brief space he was unable to speak. Then, crushing back his strong, undying, parental love, he made answer to the cool, unblashed young man who stood before him: Bring Sally around to-morrow and I'll make her a three-quarter profile from the rear.

The young husband nodded carelessly and left the photographer's gallery.

MAKE THE DUST.

Say pa, what kind of pans do miners use when panning gold? Dust pans, my son.

HOUSEHOLD.

A QUARREL IN THE OVEN.

O, the gingerbread boy and the piecrust girl!

They had a quarrel one day; Together they sat on the oven shelf, The piecrust fry and the gingerbread elf.

And the quarrel commenced this way:

Said the gingerbread boy to the piecrust girl, "I'll wager my new brown hat, That I'm fatter than you, and much more tanned."

Though you're filled with pride till you cannot stand— But what is the good of that?

Then the piecrust girl turned her little nose up.

"In a most provoking way, 'Oh, maybe you're brown, but you're poor as can be."

You do not know lard from a round green pea! Is there aught that you do know, pray?"

Oh, the gingerbread boy, he laughed loudly with scorn, "As he looked at the flaky piecrust, 'Just watch how I rise in the world!'"

"Just see how I'm bound to grow light!" cried she.

"While you stay the color of rust."

So the gingerbread boy and the piecrust girl

They each of them swelled with pride, Till a noise was heard in a room without.

A cry of delight, then a very glad shout; And the oven was opened wide.

Then the gingerbread boy and the piecrust girl

Could have screamed and wept with pain.

For a rosy-cheeked lass and a small bright-eyed lad

Took a big bite of each—yes, this tale's very sad—

So they'll now never quarrel again.

OMELETS AND SOUFFLES.

Omelets and souffles are closely related, both by reason of the similarity of the ingredients used in their manufacture and of their lightness.

Commencing at a plain omelet, we rise by degrees to the borderland between the two, and find this region filled by the omelet-soufflee, which, as its name implies, savors of both dishes. After this, come the souffles proper, with their variety of flavors and foundations.

On the whole, I think souffles are easier of performance to the amateur cook than the omelet; at least, I have found it so in experience, partly, perhaps, that nervousness steps in and prevents the withdrawal of the omelet in its pan from the fire at the critical moment.

One cardinal point is to be observed in the frying of these delicacies—that is, they should never be turned, nor do I advise even the rolling of them, which is recommended in some cook books, for, unless very skillfully done, it results in the omelet being most tough, and anything but digestible. Whether sweet or savory, omelets are prepared in the same manner, with the exception of the omelet-soufflee.

Three eggs will make a small omelet, which, however, is generally more than sufficient for one person. The eggs should be beaten lightly together, seasoning, either sugar or salt, as the case may be, added, also the flavoring, which consists of two ounces of grated cheese, a teaspoonful of parsley skin-tinged and sliced tomato, grated ham or tongue, remnants of cooked fish or vegetables, for all these things can be served up deliciously and economically incorporated in the omelet. For sweet omelets, essences are generally employed, the jam or fruit to be used being inserted after the omelet is cooked.

When the eggs are well beaten, melt one ounce of butter in a clean, dry frying-pan, and clarify it by taking away all the salt that rises as foam. If the butter is cheap, more than an ounce will be required, as it will be found to waste so in the clarifying process. The butter, stirred with a fork for a second or two, till they begin to set, then leave the mixture alone, and as soon as the bottom is firm, and slightly brown, fold the omelet, and dish it at once.

The part that is uppermost in the omelet pan becomes the inside of the omelet when folded, and should be quite soft when folded, and scarcely set. If it seems impossible to cook the top part of the omelet sufficiently without burning the under side, hold the frying-pan in front of the fire for a few minutes, or just place it inside the oven, with the door open, but it must on no account be left, or dire will be the result. When kidneys or mushrooms are desired as a flavoring, they are best stewed gently first, cut into neat pieces and then inserted when the omelet is about to be folded. Jam and fruits are put into sweet omelets in the same manner.

An omelet-soufflee is invariably a sweet dish, and is either baked in the oven from the commencement, or is sometimes started on the fire in a frying-pan, and finished in being more done when done, and though light, is more of a spongy lightness than a creamy one.

To make it, the yolks are separated from the whites of the eggs, and beaten separately, the latter to a very stiff froth, and very often—though I have heard it said it is incorrect—half an ounce of flour, or some other fine powder, such as *creme de riz*, is added, to give it substance. In this case the flour is added to the yolks of eggs—half an ounce to six yolks—and the latter are beaten with a wooden spoon, adding sugar, flavoring by degrees, until the yolks are thick and frothy. Then put in the whipped whites, allowing

at least one, and sometimes two, extra whites; put the mixture into a buttered tin, and bake in a hot oven fifteen minutes, or place it in a frying-pan, in which is some hot clarified butter, and finish in the oven. This omelet is never stirred, and therefore it is better baked, if the fire is at all fierce, for fear of burning the bottom.—Lucette.

HOW TO COOK CODFISH.

Creamed Codfish.—Take three cupfuls of codfish, wash it well and squeeze until perfectly dry. Pour over it a teacupful of cold water, and let soak five or six hours, or over night, if for breakfast. Place it to boil in this water, and add a pint of rich milk with it, letting it just reach the boiling point.

Have ready two tablespoonfuls of butter rubbed into a tablespoonful of flour, and a beaten egg, to which you have added a tablespoonful of water. First add the butter and flour, and when it begins to simmer, remove from the fire and add the beaten egg, stirring briskly. Add a little pepper, pour into a deep platter, and serve with a border of mashed potatoes beaten until creamy.

Boiled Codfish.—Use a piece cut from the thick part of the cod. Wash it well, and soak over night in cold water. Put it in the spider with cold water to cover at least an inch deep. Bring slowly to the boiling point, and simmer for an hour, or until it is tender. Serve with a border of sliced hard-boiled eggs, and with a little drawn butter for a sauce.

Broiled Codfish.—Select a piece and soak over night in cold water. Wipe it dry, and broil it over clear coals for about ten minutes. Place it on a hot dish, score or gash it lightly with a very sharp knife, and spread it generously with butter. Makes a nice relish for supper if placed to soak at noon.

Codfish Balls.—Take equal parts of codfish, squeezed from cold water in which it has soaked five minutes after being picked into bits, and freshly-mashed potatoes; season with pepper, and roll into shape between slightly floured hands; dip into beaten egg, and roll in fine cracker crumbs; set aside a few hours to become firm, and fry in deep, hot fat. Serve with a liberal garnish of parsley for a supper dish. May be conveniently made at noon, or the night before if wanted for breakfast.

FOR BREAKFAST.

Some simple breakfast menus used by a large number of housekeepers suggests that there is an appetizing variety possible even when one has to live economically. It will be noticed in these menus that the cereals are changed frequently so that one does not know that with the certainty of rising there will be sure to be oatmeal.

For one breakfast there is fruit, oatmeal with cream, creamed codfish, baked potatoes, muffins and coffee; the next morning their will be fruit, farina with cream, broiled tomatoes with a cream sauce, hashed potatoes browned, oatmeal gems, and coffee. A third breakfast consists of granula and cream, fruit, broiled steak with French fried potatoes, rolls and coffee; the fourth of fruit, rolled avena and cream, omelet and stewed potatoes, cornbread and coffee; a fifth, of fruit, cerealine and cream, ragout of lamb, potatoe puffs, griddle cakes and coffee; and a sixth, of cracked wheat and cream, fruit, corned beef hash, graham gems and coffee. It will be noticed that the meat dishes are, with two exceptions, made from left-over material or are of eggs in some form, thus saving any extra expense for meat. The breakfasts are rich in nutrition, and also contain something for the most delicate appetite. To buy a number of packages or pounds of different cereals is not much more expensive than to buy one kind only, and much more coaxing to the taste. By buying fruit in its season the breakfast supply will in many places not prove very costly.

When oranges and bananas and grapes there is usually that of the grapes stewed, or baked. A dish of tart apples stewed and sprinkled with a little sugar and served warm at breakfast is as good as tropical fruit.

CHILDHOOD'S SLEEP.

"It is criminal economy to attempt to save a little money by not giving every child in your family a bed to himself," was the strong way in which a physician put it the other day, addressing a woman's club on "Some of the Important Littles of Children's Health."

Another thing emphasized was the need of early sleep. "It is so easy to let a nervous child lose sleep in the early evening when he or she should be hard at it," said the speaker. "When a physician prescribes some important remedy that must be taken and which is not pleasant, a mother feels that it is time well expended to coax and wheedle and even bribe the little one to swallow it. Spend just as much thought and effort in getting your child to sleep every night as you do in getting your child to sleep at the evening meal from drowsiness, as the normal child should. Give up concerts, theatres, parties, anything till you have secured for the nervous twitting boy or girl the benign habit of sleep. Coax him to his room, give him a quick sponge bath, tuck him in his single bed with a light wool blanket over him besides the sheet, and in a lowered light sit by him and talk to him till he is quieted. Tell him gentle, soothing stories, nothing to excite his imagination and when he is finally asleep, have the room cool, dark and quiet. Don't let them try to sleep in a room which has been a sitting room all the evening, without having it thoroughly refilled with fresh outdoor air, which may be accomplished by throwing windows open wide for fifteen minutes."

A THRESH

ONE OF EXPO AND CHANGE

He Easily Falls a Victim One of the Who Suffered for Gives His Experience

From the Intelligence

It is doubtful if occupation more tution than that posed to the rains autumn season, as choked with the upon threshing, to to disease. Mr. J. dent of the town Hastings county, machine for some For eight or nine s to attacks of infism. The disease appearance in the through the whole legs were swollen so much so that the months the trouble ing that period was to put on his own pain he endured all season. One doctor tried but without suits. Then adv were tried but with "I can hardly say and medicine, but it siderable sum, and willingly have given rid of the terrible endure. But all seemed of no avail, pair of a cure. At ing on the advice of using Dr. Williams' first six boxes I used ward appearances effect, and I felt alim in despair, I thought possibly that was no one in my condition, further supply. By used three boxes and considerable improve and from that out c growing better. I Dr. Williams' Pink P taken eighteen boxes every vestige of the and I was feeling in new man. I believe, care is permanent, know what it is to matism since.

It will thus be seen liams' Pink Pills relief from the painful thra tism at a comparative after do-tors and othe utterly failed to give measure of relief. It fore that if Dr. Willa are given a fair trial, bring relief and a full the genuine Pink Pills mark on the wrapper and the purchaser can from imposition by ref Sold by all dealers at six boxes for \$2.50.

"CHAPEL OF THE

Most Wonderful Cave in South Pacific

The most wonderful world is in the Island of South Pacific. Byron of the seas." It is that is almost surrounded This rock is about six and broad proportionate

Many years ago a native chief, was a turtle, when his game s into the rock. The lad waited until the tide a small opening in the feet under low water, diving headly, the you came to the surface in The rock was hollow, explored it with torches many beautiful stalact

When attacked and emies, the natives who leave their canoes, plu water, and disappear ger, a mishap at their for no person not acqu would suspect that the low.

HOLES IN YOUR U

One of the fruitful in the folds of an umbre care when it is wet. Umbrella is to invite it and one of the lanes la mania trumper is load Out of 100 samples of sil the writer, not over ten and 50 per cent. of th submitted was overlode would not stand our che is a fruitful cause of tro las, and our concern in silk and silk threads stic test in this respect dyed silks are wet and rolled and set away, w are cracking in the fo appear and they are claim damages.

A DEFIAN

You may be the str trout as the fishermen to the basket, but less maintain that you spots off me!

HE WOULDN'T DO

You're no use for r You're far too fat. Well, and didn't you stout boy?