

broadside from the ship, and the land was heard many leagues. Sebastopol was a large and lovely city, that rose elegantly from more in the form of an amphitheatre. It is nothing more than a simple town, showing signs of it on every side, and reminding one of the days of the Crimean war. Sebastopol was the strongest naval arsenal of the early part of the eighteenth century. It was a pretty village called Akhtiar. In 1793, it fell into the hands of the Russians, under the aegis of the Empress, and it rapidly developed, until it attained to a position of great importance. The time of the Crimean war the town was strongly fortified on every side. Six powerful batteries defended its southern side of its port, and its Northern side; and so were the walls that for a long time were the only defence against the heavy discharge of cannon, which merely marked and demolished, without dismantling a single stone.

Early three hundred and fifty Russian soldiers held out against the British, until on Sept. 8 in the year, when all hope of further resistance was over, the Russians decided to make a fearful sacrifice to destroy the city of which they so justly proud, rather than let it fall into the hands of their enemy. Preparation was made for this purpose of destruction commenced. Magazine after magazine was exploded until the whole town was in a sea of living fire. When, after the English entered, and found nothing but a fearful wreck of masonry—the remains of once so formidable forts and of defensive works of Sebastopol. The first visit after landing was to the famous ditches of Malakoff and Redan, which, during the day of the terrible siege, were the last of the city.

LEDD WITH THE CORPSES. Hundreds of slain and mangled Russian soldiers lay scattered about the town on the strip of land between the dockyard creek and the harbor. It was here that the British had their batteries. To the right of the Malakoff was the valley of the Tebrnaya, River, and across the valley, on the opposite side of the harbor, lay the little village of Inkerman, a rugged ground, intersected by numerous ridges and hollows, so deep during the famous battle of that several encounters were going on simultaneously, while the several divisions of the troops were hidden from view of each other. A grey granite block, bearing the name and date of the battle and the words, "Erected by the British army," in English, Russian, Greek and Turkish, marks the centre of the battlefield.

From the place of Sir George Cathcart's great number of the British soldiers who died in the Crimea. From a summit of the hill an excellent view is obtained of the spots where the principal events of the bombardment of Sebastopol and the battle of Inkerman took place. Looking to the east, one sees the town of Sebastopol, Malakoff, the Mamelon, the Little Valley, the Valley of the Tebrnaya, and beyond Inkerman, undulating steppes that have been the greater part of southern Russia. To the west are the spots where General Canrobert and Lord Raglan had their headquarters. One sees the Tebrnaya winding its serpentine course over the rugged rocks; while beyond the mountains, in the south, lies the valley of Inkerman, where that most brilliant episode of the Crimean War—the battle of the Light Brigade—"two hundred British light horse, sword glittering in the morning sun, rode recklessly into the midst of the Russians who were drawn up in long columns to receive them. A distance of twelve hundred yards the fire of their cannon was opened on them, enveloping all for a moment in a flood of smoke and flame. A hill sound of mingled shouts and shrieks arose, and the British, as they advanced, the smoke rising revealed the fearful gaps in the enemy's ranks. The British swept through the Russian ranks. With a ringing cheer, and a moment's hesitation, they plunged—but with greatly diminished numbers—into the smoke and fire of the Russian batteries, and emerged in their saddles, but with blood of the Russian gunners dripping from their swords. But there was no time for hesitation, for they had to turn and confront anew the murderous fire of the batteries and the volleys of the musketry. They rapidly round they again flew into the smoke and fire of the guns, and a deadly struggle, during which the British, supported by the corps of Chasseurs à cheval, the gallant Light Brigade emerged, with two-thirds of its number left dead or dying on the field.

From Sebastopol I steamed direct to Odessa, one of the gayest and most cosmopolitan of Russian cities. Odessa is most picturesquely situated on the view of the town from the sea is very striking. Laid out in broad squares, boulevards, and some streets, beautiful parks and promenades, and possessing also numerous elegant public buildings, several first-rate hotels and excellent theatres, Odessa presents an aspect as Parisian.

It is a student or antiquarian Odessa, perhaps, as a kind of antiquarian, after a round in the most picturesque towns of the Orient, but for the ordinary traveler, however, will be to spend a week very pleasantly in this gay and charming city.

NOTES AND COMMENTS.
IN ENGLAND discussion of the proposals for increasing the British army, which the government will submit to Parliament on its reassembly, is already growing warm. What the government contemplates is merely the addition of eight new battalions to the present force, with some slight changes as to pay and service, that is, a development of the present system, without touching the principles on which the army is organized. The opponents of this plan on the other hand, urge that the existing system is all wrong, that what is needed is a radical reform which shall not touch the present force, but reorganize it on new principles. The present organization of the army was, like that in other states, largely prompted by the German successes in the Franco-Prussian war, and has for its basis the short-service system and the principle of connected battalions, each of which is to serve alternately at home and abroad. The system contemplates, in effect, the existence of two armies of seventy battalions each, the whole establishment being placed at two hundred and six thousand men, seventy-three thousand of whom are stationed in India, and about twenty-six thousand in the colonies, leaving about one hundred thousand for home service. Of these latter, it was expected that sixty-five thousand would be available for the various military expeditions in which Great Britain is constantly engaged throughout the world, their place being taken by the reserves and volunteers, and more over, that from them men could be drawn to fill up the depleted ranks of their connecting battalions abroad. But the system, has it is alleged, broken down, partly because of the expansion of the empire and the consequent draft upon its military resources, but mainly because of the difficulty of getting an adequate supply of recruits.

In the absence of conscription, and of sufficient inducements to adopt the army as a career, class distinctions in England really good material cannot be got for the service. The result is that although the minimum age of enlistment is eighteen, fully a third of the recruits are only sixteen or seventeen, and so not fit to be sent abroad, and that with the other two-thirds constantly drawn upon to maintain the efficiency of their corresponding battalions abroad, there is scarcely a regiment in the United Kingdom fit for active service. As the majority of the troops are wanted for service abroad, not at home, and the regiments are by the drafts made upon them, steadily losing their efficient men, when the home battalions have in any emergency to be sent abroad, the whole force must be sifted to secure a full complement of effectives. Even then there are not enough, and as under the rules men under twenty cannot be sent abroad, the war office has to evade the regulation by calling the colonies, such as the Cape and Bermuda, places at home, not abroad. In view of these facts, the opponents of the government policy insist that the existing system has broken down, that what is needed is a thorough reform, and remodelling of the army, and especially that the difficulty underlying the whole matter, that of securing a sizeable body of recruits, shall be vigorously grappled with. Apparently, there is no disposition to vote adequate credits for the army, or to create a severe merely to embarrass the government; but the advocates of reform insist that the army must be an available army, and that to this end every man on the rolls must be over nineteen and sound in body. There is, however, no objection to the enlistment of young recruits to be placed in special training camps until they reach that age.

THE AFRICAN NATIVE AND THE LOCOMOTIVE.

Some interesting remarks by the Malatle on the steam engine are recorded by Mr. Francis Fox, one of the recent visitors to Bulwao. The locomotive was thus described: "It is a huge animal belonging to the white man. It has only one eye, the head lamp. It feeds on fire and hates work. When the white man pumps it to make it work it screams. It comes from somewhere, but no one knows from whence." Of a steam traction engine, seen when the driver was oiling it, the Malatle said that "it was a huge animal which had the fever very badly, because the white man poured in medicines at so many parts of its body."

CHINESE NATIONAL HYMN.

They don't do things in a half-hearted way in China. Their national hymn is so long that people take half a day to listen to it.

FATTENING LIVESTOCK.

It requires skill to administer food to any domestic animal. It is great wonder that there are not more serious consequences from the hit and miss methods of the average feeder. The transfer of the grazing stock to dry food is always a critical process. More of the profits of cattle feeding are wasted from mismanagement during the first three months, than from any other source.

Were it three months earlier in the season, more pertinent suggestions could be given on the best methods of putting cattle on to grain food. It is well to start three months ahead of the period at which it is desired that full rations should be given. At least as soon as the new corn is hard enough to be snapped from the stock, the herd which is to be fed should be furnished the smallest daily ration for the first week, and with it a moderate amount of bright, dry hay or straw. Along with this the creature should be continued upon their regular grazing grounds. There should be effort to guard against any extreme, all along, which should derange in the least the digestion and proper assimilation of the double ration, so to speak.

During the first month of preliminary feeding no effort to limit the grazing desires should be exercised. The precaution to provide dry provender every day will enable the animals at any time to correct any irregularities arising from the second growth of grass or the freshness of the new grain. The increase of grain cannot be too gradual, but a slight increase from day to day should be the program.

They who must begin feeding now and have not winter blue grass upon which to follow the above suggestions, should use moderate quantities of good hay, straw, and corn fodder, and with it to begin not to exceed the thirtieth part of a bushel of corn per head for young cattle weighing less than eight hundred pounds, in adjusting a day's ration, for the first thirty days. For ten days following this an increase of one ear per day, of corn, for the remainder of the month, may be made, provided no ill seems to result, but there should be provided constantly a condiment, if possible, of salt, with twice its bulk of wood ashes, the two mixed, and to this added a tenth of this bulk of lime. This condiment may also be continued during the second month, but the feeder should learn by this time to use oil cake after having obtained careful advice from an expert feeder as to the use of this conditioner to obtain laxative results when desired.

The expert feeder who is a judge of the quality of hay and fodder used, will be able to dispense with the oil meal laxative, where, he has hay that has been put up separately—that which was rare ripe in one lot and any which should be over ripe in another. The same attention should also be given to the corn fodder. After the first month, little increase in the quantity of corn should be made, except during any few days of severe weather. Should the temperature be unusually high for a few days during the second month, it may be wise to reduce the ration of grain a little until the weather is colder. This precaution in regard to the weather is quite important, from the beginning as well as all along.

During the first ten days of the third month, if all conditions are favorable, a slight increase in the grain ration may be made, but it would be well if instead of using corn for this increase, to feed a little oats or barley mixed if possible with one-half its bulk by weight of wheat bran. The use of such grain along with corn would be advisable throughout the entire season if it is readily available. The price of the different grains must govern the extensive use of such varieties.

After the third month, a full ration of grain should not exceed as a rule, two pounds per animal for each hundred weight of the creature. An abundance of provender, preferably corn fodder, is desirable all along. When cattle and hogs are making satisfactory gain in flesh, it is not best to use more than a moderate quantity of laxative food.

Water from the start is all important. If there is not artificial power for pumping, the proprietor should give special attention to the water supply and the tanks or troughs should be of liberal dimensions. The timid creatures of the herd should be given the best opportunities for drinking, as well as eating.

With good progress during the first sixty days, it is possible to bring up some herds to full feed in this time, if every precaution is exercised at this stage to guard against any reverses arising from overfeeding. Only the most experienced operator should plan this short course. One who is familiar with the effect on the diet of each constituent part of the food and with the antidote for any bad results may proceed with the shorter course with comparative safety.

IT PAYS TO MAKE A FARM HOME ATTRACTIVE.

We will endeavor to present a few reasons why it is both pleasant and profitable to "cultivate flowers, ornamental trees, and shrubs, and make

In the first place the culture of flowers when introduced into any family, will, sooner or later, exercise an elevating influence on the mind and character of each of its members, and in a very short time will eliminate from the disposition of each the qualities of selfishness and discontent, soften the harshness of manner, so often met with, broaden the views, and work a wonderful change in the conduct of all, both toward each other and the outer world.

No influence is more potent in creating a love of the beautiful in nature, or in bringing a mind and soul into close relationship with the Creator, or one that is better calculated to nurture and develop the kindlier emotions of the human heart than the care and culture of flowers.

The soothing effect of flowers in the sick room is well known and freely acknowledged, and the owner of a well-kept flower garden merits and receives the congratulations of all who visit him. It is a duty on the part of every one to beautify and render attractive the rougher portions of nature, and the proper and tasteful disposition of trees and shrubs, is the most effective means at our command. What so appeals to the eye of one in passing, as the presence of a bit of brilliant color or formed by a bed of even the commonest flowers; and on the other hand, what is more depressing than a farm house destitute of anything to relieve the barren desolation of its surroundings, even to the uncultivated eye. The outlay for materials is so very small compared with the returns derived, it would seem no one can afford to neglect so important a matter.

So far as direct profit is concerned in the way of dollars and cents it must be considered that the value of property is often estimated from its appearance, and a presence of flowers, trees and shrubs about a farm house does as much or more to impress a prospective buyer with a just idea of its real value than any other factor.

Again, the children are taught the care of such things, which is in itself a training school of patient endeavor, which will be manifest in all their after lives.

The presence of any feature that serves to make a farm home attractive and beautiful to others, must have the same effect on the occupants of the home, and will help greatly to restrain the young people from deserting the farm for the cities that do possess and properly value the effect of such essentials.

NUT TREES.

The age at which any nut trees come into bearing depends on the care given to the trees. Some authorities state that fifteen or twenty years are necessary to bring them into full bearing, from the time the nut is planted. This is a mistake, as trees that have been well cared for should bear a bushel of nuts in ten years, and the amount will increase rapidly each year after that time. Some may enjoy raising these trees from seed; to be sure, it is rather a slow process, but it is interesting work. When planting the nut, if they have thin shells, be perfectly sure that they have not dried out at all. The best plan is to get them as soon as they ripen and plant them at once. When this is not possible keep them in moist sand or sawdust until they can be started. Butternuts, walnuts, hickorynuts and filberts being hard-shelled will keep in growing condition much longer, but should be planted when allowed to freeze, as that cracks the shell. The fall planting is nature's own plan, and the nearer we follow her ways the better results we may expect. Another thing; do not plant the nuts deep; nature drops them on the surface and gives them a thick covering of leaves in which the dirt catches as it blows about, then the snow covers all and helps the leaves to decay and form a covering of leaf mould for the tree to grow in. It is not practicable for any of us to try to raise all these kinds of nuts, but select the ones most likely to succeed in our climate, and by proper care and attention make a success of it. We may not reap the benefit of our labors, but our children will, and theirs after them.

HONEST SWEDEN.

In Sweden a crime is an event. Theft particularly is very rare. Honesty as the fundamental quality of the race, is naturally recognized and officially counted upon. In this respect the Stockholmers show a confident carelessness which is always a surprise to strangers and causes them some uneasiness. In the theatres and concert halls there are large cloakrooms, where hats and furs are left without the smallest safeguard. The performance over, each one again takes possession of his effects, nor does an "accident" ever occur. The inhabitants are accustomed to expect a reciprocal probity in the transactions of everyday life. Upon most of the tramways in Stockholm conductors have been dispensed with. The passenger himself deposits ten ore in a till placed at the end of the vehicle behind the driver.

DANGER SIGNALS.

What are you going to do with all those red lanterns? Well, my wife has had one of her fits of moving the furniture around, and I've got to do something to save my

MEXICAN DRAWN WORK.

To the housewife who prides herself on the lavish completeness of her table decorations, next to the displays of fine china, the display of Mexican drawn lace work is most attractive. This drawn linen work, made by hand slowly and with infinite patience by the Mexican señoritas, is of such exquisite fineness and design that it is impossible of imitation by the women of other countries, unless perhaps, by the women of the Turkish harem. It is the primitive lace making, and is therefore not original with the Mexican, but it has been developed to the greatest perfection by them. The Mexican women select the finest and most even linen, and draw the lines lengthwise and crosswise of the goods in squares and oblongs, with tiny blocks of the material interspersed then with needle and thread the lace-maker draws the threads that are left uncrossed in the linen, into designs of spider web fineness and fancy. In former years it was only the women of the higher classes that employed their time in lace making, but now it is the every day occupation of the peasant women of that country, and so great is the demand for Mexican drawn work that some stores handle it exclusively. American women have discovered that however beautiful the tray and lunch cloths, the center pieces etc., may be in the plain drawn work they can still further embellish them with their own clever fingers by embroidering in the plain centers whatever design or favorite patterns they please, with a result that is more satisfactory and lasting than if their work had been done upon the cheaper stamped goods, usually purchased at the stores for the purpose. The list of articles to choose from is almost unlimited, doilies, tray cloths, table scarfs, lunch cloths, napkins, pillow slips, center pieces, handkerchiefs, lace for fine lingerie and even baby dresses and the price range from 25 cents to \$1.50.

GOOD RECIPES.

A Charlotte Russe is looked upon by many cooks as an elaborate unattainable dessert, but this is a mistaken idea. It is simply not knowing how to make it that makes it seem impossible.

The following rule is plain and simple: First line a number of moulds, a bowl or other deep dish with a thin layer of cake. Thin sponge-cake that has been divided when cold into two layers of equal thickness by means of a long, sharp knife is attractive; but halved lady-fingers, or pieces of any plain cake cut half an inch thick may be used to line the dish or moulds. Charlottes are made with and without tops, according to taste or convenience; and when the supply of cake is limited, stiff paper may be buttered and laid in the bottom of each mould, cake being placed out at the sides. Whatever cake is cut away in trimming the forms to shape may be crumbled or sprinkled over the bottom. Fill the forms with whipped cream seasoned with four teaspoons of fine sugar and a teaspoonful of extract. To make sure that the whipped cream is sufficiently stiff, stir into it lightly but thoroughly with a spoon the stiffly beaten whites of two eggs to each pint of cream. Arrange the top of the forms neatly, or cover them with a layer of cake; and set the charlottes on ice.

Bread Puffs—Have some bread dough ready for the oven, and some hot lard in a deep kettle; pull some of the dough quite thin and cut it two or three inches in length; as these pieces are cut, drop them in the lard and fry like doughnuts. These may be eaten hot like biscuit or served in a vegetable dish with a dressing of hot cream seasoned with pepper and salt.

White Cake—One cupful of butter, the whites of twelve eggs, four cupfuls of flour, one cupful of milk, one-half cupful of cornstarch and two teaspoonfuls of baking powder. Cream the butter and sugar together, add the cornstarch, then the milk and flour, and last the whites of eggs beaten very lightly. Flavor with vanilla or bitter almond. This makes two cakes, and can be baked either in a loaf or in layers.

Snow Balls—Beat the yolks of three eggs light, then add gradually one cupful of granulated sugar; beating all the while. When very light add two tablespoonfuls of milk, one cup of flour and beat again. Beat the whites of the eggs to a stiff, dry froth, add quickly to the batter with one rounded teaspoonful of baking powder. Fill well buttered cups two-thirds full and steam twenty minutes. Roll in powdered sugar and serve with foamy sauce.

Foamy Sauce—Beat one-half cup of butter to a cream with one cup of powdered sugar. Beat until very light and white, then add the unbeaten white of one egg; beat the mixture until very light. Stand over boiling water and add gradually one-half cup of boiling water and some flavoring; stir until frothy and serve at once.

Beignets—Take four long baker's buns—those which are a day or two old are the best—and cut them into halves. Dip each half separately into cold milk and lay them on a dish. Mix half cup flour with a small pinch of salt, the yolk of one egg and half a cup of milk to a smooth thin batter. If too thick add more milk. Add lastly the white of an egg beaten to a stiff froth. Put a large frying pan with half a tablespoonful of lard and butter over the fire. When hot dip each half of the

WASHING BABY'S FLANNELS.

Unless the flannel garments in the baby's outfit are properly washed they soon full up and get hard, or stiff, so that they are uncomfortable to the soft, tender flesh.

To wash flannels plenty of soft water and a good white soap are necessary. If the water is hard it can be softened by borax until it feels slippery in the fingers. Ivory soap is not excelled in the laundry, though there are others as good. Soap should never be rubbed directly on flannel, make a note of this. Make a suds and wash the flannels between your hands rather than on the washboard.

Tepid water should be used, and all the water used for rubbing, rinsing, etc., should be of the same temperature. It is a great mistake to think flannel should be washed in hot water. The hot water invariably felts it. Dry flannel in the house where it will not freeze. Use a warm, never a hot iron upon it, when nearly dry, then hang where it will get thoroughly dry. Flannel will never look like new, no matter how carefully it is washed, but by acting on the suggestions given above it may be kept looking nearly new, and from being furred up "thick as a board."

USING THE TOOTHBRUSH.

So many parents are careless regarding their children's teeth, especially the milk teeth; but the better these first ones are cared for, the more even and sound will the second ones come in. Teach the boys and girls the importance of brushing them after every meal and just before the bed hour. If they are to be neglected at all, do not let it be at night, for the tongue keeps them half clean during the day, but at night the mouth is in repose and any particles of food that are not removed, unite with the stagnant saliva and form an acid that eats away the enamel. The correct way to clean the teeth, says a prominent dentist, is to brush downward upon the upper teeth and upward from the lower teeth; brush the inside and the crown just as carefully as you do the outside, and use a good powder once a day. Watch for the first permanent molars that come behind the milk teeth; they are sometimes mistaken for first teeth and allowed to decay. Watch, too, when the new ones are coming in to have them regular and even, for tusks are a great disfigurement.

A WORD ABOUT ICING.

With any of us it is almost impossible to get confectioner's sugar, unless we send to the city stores for it, but a lady who uses ordinary powdered sugar and cornstarch says it is just as good. Her way of using it is: With one cup of powdered sugar mix thoroughly a rounded tablespoon of cornstarch, then wet to a smooth icing with two tablespoonfuls water or milk, and flavor to suit. The ingredients are simply mixed together and spread with a wet knife. It is claimed that if a cake is lightly rubbed over with flour before spreading with icing of any kind it will overcome the tendency to run off. Another wrinkle that is worth remembering is this: If only the top of the cake is to be iced and it cannot be done with the cake left in the tin, butter a strip of paper and pin it around the cake, letting it stand about half an inch above the top. When the icing is set, remove the paper, and a neat-looking cake with the icing on top, where it is wanted, is the result.

THE CHILDREN'S SUPPER.

Now that the winter season is on, the children will miss the berries and fresh fruits that in the summer varied the monotony of their simple nursery supper. For this reason the mother must give a little thought to the matter of variety in the menu, that the little ones do not weary of bread and milk and cease to enjoy their evening meal. It is easy, by a little forethought, to plan simple yet agreeable surprises. One might let a dish of rice boiled plain and dry be served with sugar and cream; or another, the bread may be accompanied by apple sauce or plain fruit jelly. Tomato toast is always enjoyed, as is its near relative, cream-toast. Toasted crackers sprinkled lightly with salt and soaked in warm milk are appetizing, and arrow-root or tapioca jelly is considered a treat.

FACTS ABOUT 1898.

The year 1898 began and will end on Saturday. It will have six eclipses, of which only January 7 and December 27 will be visible to North America. First Sunday in Lent, February 27; Palm Sunday, April 3; Easter Sunday, April 10; The Hebrew year 5659 will begin at sunset on Friday, September 16. The four seasons will begin on these days in 1898: Spring, March 20; summer, June 21; autumn, September 22; winter, December, 21.

SHOES FOR DOGS.

The latest whim for owners of dogs is to make them wear shoes in the house for the purpose of protecting the polished floors. They are made of chamois, with leather soles.

LONGEST CANAL.

The longest canal in the world is in Russia. It extends from St. Petersburg to the frontier of China, and measures nearly 4,800 miles.