HOUSEHOLD.

SOMETHING ABOUT FISH.

of food, or one that is more rich in and now and then try some of the low all that goes to make up a food for old priced brands, which they find unsatisor young, than fish.

nice as any. Take one, weighing one and one-half pounds. Having dressed it, cut into three or four pieces. Season, well with salt, dip in beaten egg, roll in flour and let stand for several hours.

At meal time cook in hot lard, as you do doughnuts. You will need to cook the fish fifteen or twenty minutes. This is the way "par excellence" to cook fish. And living on a farm where one has plenty of good lard, it will be easy to keep a kettle full and use it for no other purpose.

Salt fish, when properly prepared, is a very good substitute for the fresh.

Creamed Codfish.-Shred the fish, cover with cold water and let it stand for a time. When ready to prepare it, pour off the water and cook for three or four minutes in fresh water. this off and add a pint of rich milk. Rub a large spoomful of flour and buiter together and stir into the

Codfish Balls.-Shred the fish and let it stand for some time in cold water. Cook for about five minutes and drain dry. Add an equal quantity of mashed potatoes, made into a stiff batter, adding milk, butter and a beaten egg. Flour your hands, make hot vinegar is poured over six tablethem into flat balls and fry a nice brown. They can be fried the same as you fry the white fish.

SOME GOOD RECIPES.

Scotch Scones .- One teaspoonful of sugar, one half teaspoonful of salt, large tablespoonful of lard, two eggs, mearly one pint of milk. Sift together flour, sugar, salt and powder; rib in lard cold; add beaten eggs and flowers, nasturtium seeds and flowmilk; mix into dough smooth and just the board, turn out dough, give it one or two quick kneadings to complete its smoothness; roll it out with rolling pin to one eight of an inch in thickness, cut with sharp knife into squares larger than soda crackers, fold each in half to form three-cornered pieces. Bake on hot griddle eight or ten minutes; brown on both sides.

Chocolate Cake.-Nine eggs cups sugar, one quarter pound chocolate, one cup matzoth meal and potato and one teaspoonful cloves. Beat the yolks of the eggs with the sugar goth meal, potato flour and spices. Dissolve the chocolate in a little boiling water and add it to the other ingredients. Finally put in the whites of the eggs beaten to a stiff froth. Bake in a moderate oven.

Eggplant Salad.—Cut the eggplant into quarter-inch slices, pare, sprinthem quickly in hot butter. Drain on cheese cloth; when cold cut them inwatercress and cover with a cream Superintending Inspector of Factories, salad dressing made by stirring three Dr. Thomas Oliver, M.D., and Mr. H. P. work. tablespoons of lemon juice, half a Smith, R.N., Her Majesty's Inspector teaspoon of salt and a dash of paprika of Factories. into one cup of thick, whipped cream.

lobster, three tablespoonfuls butter, factories, and workshops, examined 259 four tablespoonfuls vinegar, one half witnesses, and held 174 meetings. In teaspoonful made mustard, one good the course of their work they have had pinch Cayenne pepper, boiled eggs for to learn the intricacies both of busigarnishing, salt. Empty contents lobster can into bowl one hour before using it. Mince evenly. Put vinegar, butter and seasoning into saucepan; when it simmers add lebster. Cook tact, and judgment with which they slowly, covered, one half hour, stirring occasionally. Turn into deep lish and garnish with slices of egg.

DOMESTIC RECIPES.

Molasses Cake .- One cup molasses, one-half cup sugar, one-half cup butter, one egg, well beaten; one-third cup strong cold coffee, one heaped teaspoonful baking powder, one-third teaall kinds of spices, mixed, and one teasupful of seeded and chopped raisins, currents and citron; two and one-half cups of flour. When the mixture is of a cup of boiling water. Beat well and bake immediately.

Doughnuts .- One cup sour milk, twothirds cup granulated sugar; one egg, well beaten, salt spoon of salt, a little nutmeg, a scant teaspoonful soda, one teaspoonful baking powder, two teaspoonfuls hot lard. Mix immediately rather soft; roll about one-half inch in thickness; cut in rings or sticks. Do not turn the doughnuts out once while frying.

Wafers.-Cream one and one-half roll very thin; bake quickly.

rounds size of a bowl, bake on a well extinct, steel rollers having largely greased griddle to a light brown. Split taken the place of millstones. The flatter you.

and butter while hot, and serve at

HOME-MADE BAKING POWDERS.

If the best commercial baking powders were not so reliable in quality housekeepers would rebel at the high There is no more valuable article price paid for them. They grumble factory. Two recipes for making bak-White fish is perhaps as delicate and | ing powder at home at half the cost of that bought in pound cans. Either recipe will make over two pounds, and if put together carefully, is warranted to be satisfactory.

No. 1. 8 ounces bicarbonate of soda, \$.05 6 ounces tartaric acid. 1 quart sifted flour.

No. 2. 8 ounces bicarbonate of soda, \$.05 6 ounces tartaric acid. 6 ounces corn starch.

Mix and sift six times through fine sieve. The powder made with corn starch is finer and whiter than that made with flour, and for this reason some may prefer to pay three cents more for ingredients.

FLAVORED VINEGARS. Vinegar will take the odor and flavor of certain pungent and spicy armilk; cook thoroughly and when ready | ticles in such a way as to change its to take from the fire add a well beaten flavor permanently, and spiced vinegar with which they are forced through of time. The modern aerators and

> stock. or for vinegar. A quart of boiling spoonfuls of grated horseradish, and at the end of a month the liquid is drained off.

Those who like garlic can flavor a quart of vinegar over a few bruised powder for lithographic work, in the into them and closing the top tight try, 68th-Lieut.-Col. A. L. Woodland two teaspoonfuls baking powder, one be so saturated with the garlic that the report deals with full knowledge short time. Some farmers have sima few drops of it will flavor gravies and manifest care. and salads. A quart should last for a

Tarragon blossoms and leaves, elder ers, peppermint leaves, green peppers, consistent enough to handle. Flour and all similar pungent plants can be practice." At one of the large thread sweeter, cleaner and purer, and at

> samples of spiced vinegar in this way, fifty gross of labels per day. which will be ready for instant use at any time.

PERILS UNDERGONE BY WORKPEO-PLE IN THAT COUNTRY.

Interesting Document.

The fourth and final report of the Departmental Committee appointed by so much licking. the British Home Secretary to inquire into and report upon certain miscellaneous and dangerous trades is a kle with salt and pepper, and saute highly interesting and instructive

In the four years in which they have Deviled Lobster.-One can preserved been at work they have visited 295 ness management and of scientific and Abram Blank, Senr. mechanical manipulation of twenty-six separate industries. By the care, have performed their important duties they have deserved well of all the workers of the community.

DEADLY DUST.

Most of the trades and industrial processes dealt with in this volume are dusty occupations, in which the great danger to health and even life itself consists in the inhalation of very tine |ly. spoonful soda; one-half teaspoonful of dust, not necessarily poisonous, but extremely injurious to the respiratory organs. As an instance of the harm wrought by dust, it may be stated man get the better of him. thoroughly incorporated add one-third | that a few years ago coal miners died in large numbers from a form of consumption, but since the compulsory introduction of improved methods of watering the coal dust in the main ways the calling of the miner is now a comparatively healthy occupation.

GRINDSTONES. It is well known that the stonemason's is not a healthy trade, but that of cutting and building up grind- up. sups of sugar and two-thirds cup of stones and millstones, by reason of butter and one egg. Add one-half cup the extreme hardness of the stonesweet milk, two heaped teaspoonfuls usually French burstone-is much of baking powder, and one-half tea- more dangerous. The hardness of the spoonful lemon extract. Mix soft; stone may be judged from the fact that a man dressing it will sometimes Splitters .- Four cups of flour, two knock the point off as many as ten sups of cold water, three-fourths cup tools in a quarter of an hour. Dr. of shortening,-butter, and lard-two Peacock in 1860 calculated that of men heaped teaspoonfuls baking powder, employed in millstone cutting in Lonsalt spoon salt. Roll into a sheet less | don forty per cent. died of tuberculothan one-half inch thick; cut into sis. Fortunately this trade is nearly or not.

Committee suggest that spectacles and respirators should be supplied by the occupier to all workmen who desire them.

EMERY WHEELS.

There is another very hard rock, from Smyrna to the Isle of Naxos, ground into the finest powder and then made into wheels by the addition of some substance like shellac or india rubber, and then made into wheels under hydraulic pressure. Corundum, an oxide of aluminium, which comes from Canada, is used as a substitute for emery. In the use of these wheels, owing to the great speed at which they are driven-a 3 in. wheel will be driven at 7,400 revolutions a minute, and a 3 ft. wheel at 600-there is a great danger of centrifugal breakage, besidesp the injuries caused by the dust | They will, in the end, profit by them. given off in their use.

BASIC SLAG.

The slag is the refuse left in a special process of steel manufacture. When ground to powder it is used in the manufacture of a patent manure. It has to be ground into an almost impalpable powder, so tine that eighty to eighty-five per cent. of it would pass through a mesh 10,000 to the inch. The Committee strongly recommend that the basic slag worker should be protected by special rules.

SILICATE OF COTTON. The following account of the manu-

facture of slag wool is interesting-A fine stream of molten slag is allowed to flow from the blast furnace, and this stream is met by a strong den cooling checks the multiplication blast of steam through a narrow pipe. of injurious bacteria, which will in a Small globular particles, by reason of short time increase so that the milk is their viscous nature and the velocity in a fair way to sour in a brief space 23rd-Lieut.-Col. C. C. H. Thom made of allspice, cloves, mace and gin- the air, is drawn a long thin finament. coolers perform both of these operager root is very commonly kept in | The aggregation of these filaments constitutes the threadlike, spongy material, which is deposited in fine white Horseradish ground and sweetened a flakes not unlike snow. The silicate little will make another delicious flav- of cotton or slag wool, as it is called, is collected after the steam has been turned off, packed in bags and sent

The danger lies in the packing, because of the dust.

OTHER PERILS.

Of dangers in the manufacture of their vinegar in a similar way. Pour salt, in flour mills, in metallochrome of ice, and then by pouring the milk garlics, and let the mixture stand for use of lead in print and dye works, in several weeks. Then the vinegar will the use of arsenate of soda for dyeing, low temperature will be obtained in a

LABEL LICKING.

trade, the report devotes a chapter to method is a good substitute. By treatwhat "is, to say the least, a nasty ing the milk in this way it will be utilized for flavoring good white vine- mills in Lancashire there were em- the same time it will be so freed from ployed at one time some twelve full-One can put up a dozen different timers, who each licked from forty to

of licking possible to be done, one woman informed the Committee that without saying that the utmost care is Campbell. From Dublin. when busy she could complete forty- necessary to keep the cans and utensils five gross of bobbins a day, or, allow- perfectly clean, and that they must be 102nd-Lieut.-Col. G. A. Milis. From BRITAIN'S FACTORIES, ing a ticket for each end of the bob bin, nearly ninety gross, 12,960, of labels a day .

Of course this is a bad as well as a dirty practice, especially for children. As Dr. Oliver remarks, "There is no reason why the saliva of young peointo a thick cream. Stir in the mat- Report of English Departmental Commit- ple should be put to such a use." Intee on Dangerous Trades is a Highly deed there is every reason against it; for even if there be nothing actively harmful on the label, constitutional derangement is apt to be set up by

AGAINST HIS FATHER'S PRIN-CIPLES.

document. The Committee consisted teacher recently gave a boy a question Wire fences have found their way into of Mr. H. J. Tennant, M. P., chairman, in compound proportion for home to dice, sprinkle on them some minced Mrs. Tennant, formerly Her Majesty's work, which happened to include the circumstance of men working ten hours been quick to appreciate their usefula day in order to complete a certain

Next morning the unsuspecting teacher, in looking over the little pack of exercises, found Jim's sum unattempted, and the following letter inclosed in the page:

Sur: I refuse to let Jim do this sum you give him last nite has it looks to me to be a slur at 8-hur sistum enny sum not more than 8 hurs he is wel- to injure the posts by holding moisture Corps, cum to do but not more. Yours truely, about them. The weeds also harbor ning.

UNAVOIDABLE EGOTISM. A person can't help being a little firmly set.

bit proud of his ancestors. That's true, replied the candid young man. One can't help a certain feeling that if they had done no more than give him a place in the present generation they would still have something to brag about.

GETTING EVEN WITH HER.

I have decided, she said, to return

who did not believe in letting a wo-You needn't bother, he replied. buy them by the dozen.

SO IT SEEMS.

the city fathers. Tell me, what are saving a good deal of back-bending to Beyond the setting sun, Some of the duties of the situation? saving a good deal of back-bending to Beyond the setting sun, the husker, and more palatable leaves Hope on our pathway seems to smile duty is to keep track of the street kneeling on the corn. I stack the pavements. When a pavement is in stalks near the door of the hay loft Some ships sail well from first to last the stalks near the door of the hay loft. first-rate condition, then is the time driveway, and in winter cut the stalks

VOCAL IMPROVEMENT.

Is your daughter enjoying her musi-Oh, so much; she writes that she goes to five dances every single week.

AN EXPLANATION.

HINTS FOR THE FARMER.

HANDLING MILK.

Most creameries educate the dairyman who supply them up to a certain standard in handling milk and cream. A set of rules is applied, which, if repeatedly disobeyed, brings trouble to the dairymen. These rules are formulated upon the best-known principles. and they should be kept and lived up to by farmers who make their own dairy butter on a small or large scale. for they all tend to the making of good butter and cheese. It is the order of the day to improve dairy pro-Hamilton. From Portsmouth. gilt-edged milk, butter or cheese is Lieut.-Col. G. C. Donald. From Alder.

The proper handling of milk, as demonstrated by practise and experiment all over, is to aerate it just as soon as possible after it is drawn from the cow, and then to cool or chill it. From Aldershot. The reasons for these two processes are simple. The first removes from the milk certain animal odors and gases that taint all fresh milk. The sudtions at once, but a farmer can imitate Rifles, 90th-Lieut.-Col. E. Cook. From the work to a certain extent without Glasgow. them. The aeration simply means to expose the milk to the clear air by uFsiliers, 27th-Lieut.-Col. T. M. G. spraying it out in a thin stream. If Thackeray. From Mullingar. one has a tub, and pours the milk out slowly from a height of several feet, he will accomplish what the aerators do. The chilling of the milk should follow immediately. Clean cans that have been scalded out with boiling hot water can be sunk into a tub an-Biddell. From Kilkenny. with tin and flannel, the necessary From Aldershot. ply sunk their cans in a brook or onport. spring of cold water, burying the bottoms in a foot or two of cold gravel. 78th—Lieut.-Col. J. W. Hughes-Hallett State was not finally cancelled until thereby Although not exactly a dangerous Where one has no ice handy this bacterial germs that it can be kept a day or two longer than milk treated 88th-Col. L. G. Brooke. From Ath. ters were permitted to "drift," and this con in the ordinary way. If possible the To give an indication of the amount milk should be cooled to a temperature of 58 degrees and kept so. It goes | Highlanders, 91st-Lieut.-Col. J. E. scalded out without boiling water Dublin. every time they are emptied and before new milk is put in them.

SMOOTH WIRE FENCES DESIR-ABLE.

The smooth wire fence is the only one which exactly meets the demands for a first class fence. In the orchard the trees can be protected against rab- C. B. bits, sheep, hogs or mice, by being sheathed with close woven wire fencing. The chicken yard when sur-

rounded with a woven wire fence is 11th-Col. J. H. Yule. A New South Wales country school the best kind of enclosure yet devised. the cities, where town residents have ness and ornamental features as lawn

A fence has to be taken care of. If it becomes loose, tighten it up at once Regiment, 47th-Lieut.-Col. R. G. Keke before it gets beyond repair. The Regiment, 47th-Lieut.-Col. R. 6 winds, the rains, snows, sleets, and hot | Kekewich. sun are all wearing upon it, and naturally the fence will become worn. Al- ment, 66th-Lieut.-Col. C. Evans-bot ways keep the rank grasses and weeds don. cut away from the fence, as these help chinch bugs and other insects destructive to field crops.

The secret of building a good fence is to get the corner and brace posts

HANDLING CORN FODDER.

Owing to the coarse nature of this ham, V. C. cereal it is more difficult to handle than any other farm crop. There are a great many devices of low racks so that the stalks may be carried in arm-She wished to break it to him gent- fuls onto them, but undoubtedly the quickest way is to tie the stalks into good bundles and have one man pitch Col. C. J. E. Metcalfe. He, however, was a resourceful man, and the other on the wagon. Then in unloading, there is not that loss which occurs in a load of loose stalks writes H. Peaender. I cut my corn with a binder, do not unite the bundles at husking, but simply turn them around a few times. A table is used to Citizen Greene. So you are one of lay the bundles on while husking, thus Each steering for some lovely isle Alderman Keene. The principal for the stock than with the old way of As on life's course we run. when that pavement is ripe for digging with a fodder cutter and feed in the At last their anchorage is cast up. barn. Pound for pound, the cut corn Within some tranquil bag; fodder gives us, better returns in the In many instances corn is hauled And loud the angry tempests roat, rom the field unbushed milk pail than the best hay. -

from the field unhusked, stacked in a cal studies abroad, Mrs. Flimflammer? sheltered place and husked after the the field is cleared before frost allow. No storms shall overwhelm, ing it to be run through with the sod If we are brave and do the right, cutter or plowed. When cutter or plowed. When corn has been shocked without tying into bun-Dora-He says he loves me, but. I dles, a good way to lead is to lean a don't know whether to believe L.m wide board against the rack and one Cora-Perhaps he is only trying to loaded. Have a strong rope with a end at the butts of the shock to be Isling at one end to draw around the

head of the shock. The man on the load, aided by the one on the ground at the start, can easily slide up a large shock. A smooth, wide hardy board is the best. Those who have not tried this will be surprised who an amount can be handled in this w

TROOPS FOR SOUTH AFRICA

Seventy Thousand Men Will Soon be to the Ground-Corps Selected. It is stated that 70,000 British sol diers will be employed in the Trans. vaal, whilst the estimated expenditure is put at from seven to ten million pounds sterling. The following bat talions are either there or under or. ders for South Africa:-

2nd Battalion Queen's Royal West Surry Regiment-Lieut.-Gol. E. 0. 2nd Battalion Royal Fusiliers, 7th-

2nd Battalion Devonshire Regiment 11th,-Lieut.-Col. G. M. Bullock. From 2nd Batallion West Yorkshire Regiment, 14th-Col. F. W. Kitchener

1st Battalion Royal Irish Regiment -Lieut.-Col. H. W. N. Guinness. Free Buttevant.

2nd Battalion Royal Scots Fusiling 21st-Lieut,-Col. E. E. Carr. From Aldershot.

From Pembroke Dock. 2nd Battalion Cameronians, Scottie

1st Battalion Royal Inniskilling

2nd Battalion the Black Water Royal Highlanders, 73rd-Lieut.-Col J. H. C. Coode. From Aldershot. 3rd Battalion King's Royal Rifle Corps, 60th-Lieut.-Col. R. G. Buchan-1st Battalion Durham Light Infat

2nd Battalion Seaforth Highlanders D. S. O. From Fort George.

Colchester.

1st Battalion Argyll and Sutherland

In addition to the above the South

ler would include four of the Guards' Battalions and one of the Rifle Bri-

The following battalions are either in South Africa or en route there:-

ment, 8th-Lieut.-Col. S. L. Millar. 1st Battalion Devonshire, Regiment,

ment, 17th-Lieut.-Col. G. D. Carleton 1st Battalion Gloucestershire Regiment, 28th-Lieut.-Colg. E. P. Wilford 1st Batallion Border Regiment, 34th-Col. T. H. E. Hinde.

1st Batallion Loyal North Lancashin 2nd Battalion Royal Berkshire Regi-

1st Battalion King's Royal Riffe

60th-Lieut.-Col. R. H. Gur 2nd Battalion King's Royal Rifle

Corps, 60th-Lieut.-Col. H.

1st Battalion Manchester Regiment 63rd -Lieut.-Col. A. E. R. Curran. 2nd Battalion Gordon Highlander

92nd-Lieut.-Col. W. H. Dick-Cunyug 1st Battalion Royal Irish Fusilier 87th-Lieut.-Col. F. R. C. Carleton

1st Battalion Royal Munster Fusil ers, 101st-Lieut.-Col. E. S. Evans. 2nd Battalion Royal Dublin Fusilier 103rd-Lieut.-Col. C. D. Cooper. 2nd Battalion Rifle Brigade-Lieut

THE VOYAGE OF LIFE.

Oh, life is like the ocean wide, With constant ebb and flow; And we the ships upon its tide,

With fair winds all the way, While others scarcely leave the short Ere dark clouds hover nigh, Rude lightnings rend the sky.

But let us trim our sails aright,

And sing our triumph-song, Until we see the haven nigh To which our ships belong! JOHN IMRIE.

CRISIS likely the been she

THE STORY OF THE TROUBLE FROM

In th THE COMMENCEMENT. deniably looked o Review of the Causes Which Have British f led Up to the Present Unfortunate State ing De

Kruger In the year 1836 an Act of Parliatoria to pent carried the jurisdiction of the garrison riminal laws of the Cape Colony as only abo far north as the 25th degree of lati-Infantry nde, and in 1842 this Act was followal by a proclamation of actual sovereignty over the whole of the territors up to the same limit. The Home Government, however, took alarm, and ancelled the proclamation, but at the ome time asserted that all white men residing within the limits were to be regarded as British subjects. Had not the proclamation of 1842 been cancelaugurat led many difficulties by which we have since been confronted could never have arisen. British territory now the Boer

African continent being solely our own, we are obliged to recognize the rights of Germany and of Portugal, s well as of the Boer Republics. In 1848 the territories now known as the Orange Free State and the Transvaal were annexed, in accord-

griends far north of latitude 25, but

instead of a complete section of the

1st Battalion Royal Welsh Fusilien and Sard-Lieut.-Col. C. C. H. T. Sard-Lieut.-Col. C. C. H. Sard-Lieut.-Col. C. C. H. Sard-Lieut.-Col. C. THE RESULT WAS A WAR, which Sir Harry Smith inflicted a decisive defeat upon the Boer forces at Boomplaatz, and the annexation was then submitted to. In 1852, however, the political countenance develyet another change of expression, and against the wishpopulation, Orange Free State was compelled to become an independent Republic, whilst separate Convention, known as the

Sand River Convention, was concluded with the Transvaal settlers, under which they also, subject to a few trifling reservations, became an independent State. The annexation of the Orange Free go out a

1854, but to all intents and purposes be admi-2nd Battalion Royal Irish Fusiliers, the undesired freedom was granted vanced t 89th-Lieut.-Col. J. Reeves. From 1852, when the determination of the British Government was announc-1st Battalion Connaught Rangers, ed. From this time until 1877 matindeed, there was little reason for any matter other policy. Independence having been granted to the two Boer Republics resumption of sovereignty could scarcely have been justified, except un- duces no der very extraordinary circumstances Such ba or in accordance with the express desire of the inhabitants.

As the year 1876 drew to its close African force under Sir Redvers But the Transvaal was gradually drifting into a condition of

HOPELESS CHAOS.

The Republic was at war with Sekukuni, but had failed to achieve any success whatever. All fighting worthy 1st Battalion Northumberland Fus- of the mame had been done by Volunliers, 5th-Lieut.-Col. C. G. C. Money, teers, or, as they were irreverently the time termed "Filibusters,"-men belonging in his la 1st Battalion King's Liverpool Region to almost any nation, but probably English and American for the most

The Boer "Commandos" declined to of the m 1st Battalion Leicestershire Reginesses, and the Volunteers were not M. Berth sufficiently numerous to make good any advantages that they temporarly gained. To mount a hill held by so synthetic contemptible a foe as the Maccatees such pro was comparatively easy, but to remain on the hill without water or supplies, was impossible, and the inevitable retirement that followed in every case was always attended by heavy loss. Thus matters came to a standstill ture wor The Treasury became insolvent, and the pay of the "Volunteers," as well the subsistence of all the forces made alike, could no longer be provided. The Boers dispersed to their homes, and

the Volunteers would probably have done the same as a body, but that so many of them had no homes to which brow, w they could betake themselves. At this Juncture Sir Theophilus Shepstone was sent to Pretoria, escorted by a small detachment of the Natal Mounted Police, and had instructions to DEVISE SOME REMEDY for a state of affairs which constitut- ment of

a danger to all South Africa, owing to the unrest created amongst the native populations by the successes of again "a petty chief, for such Sekukuni ac- vation, mally was in comparison with the floured h many powerful native States. The annexation of the Transvaal

Mas to be arranged as a preliminary the star tep to British action against Seku- humanit provided that a majority of the of wheat itants should be found to favour such a step. The column employed in order to give effect to determination was under Command of Colonel C. K. Pearson, the Commandant of Natal, and consisted of the 1st Battalion 13th Prince Albert's Light Infantry, about 750 strong, with two 7-pounder guns, and Warling with two 7-pounder garden sappers. All sorts of Warlike rumours were bruited about, but the column nevertheless reached Pretoria without encountering anything more formidable than deputations with addresses of welcome. Indeed, the only incident of any inhear Laing's Nek of a

GRAND OLD ENGLISHWOMAN, aged over eighty years, who was driv- will be might " fifty miles in order that the The or before the Union Jack once more famine i ing specified. This was an affect- stores of

very spectacle. The old lady was a The de those who witnessed her genuine enit. Of I, are unlikely ever to forget The ac Of heatility, open or veiled, there also will was no one single indication nor is it demand.

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them wi S.r Wi British . that ass crop will

this ble nitro nations The ar practical fields is loss of a average greatly 1

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