

PRACTICAL FARMING.

Table For Sorting Beans.

Culture of beans is rapidly increasing, and they generally command a profitable price in the market. In thrashing and winnowing the beans it is almost impossible to remove all pieces of pods and vines.

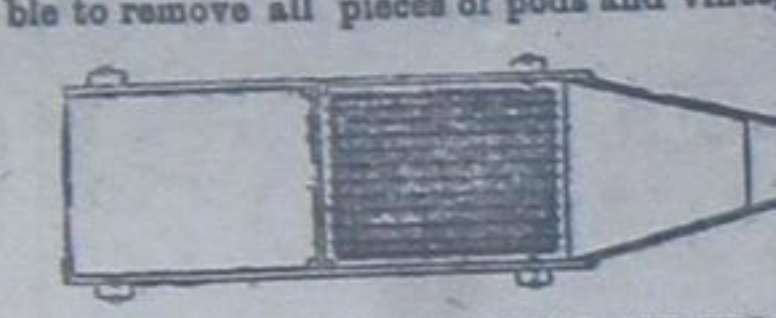


FIG. 1. VIEW OF BEAN SORTING TABLE FROM ABOVE.

and the shrunken or diseased beans, hence hand sorting is necessary to put the beans in the clean condition which secures the best price. An ingenious table on which to sort the beans is shown in the illustration.

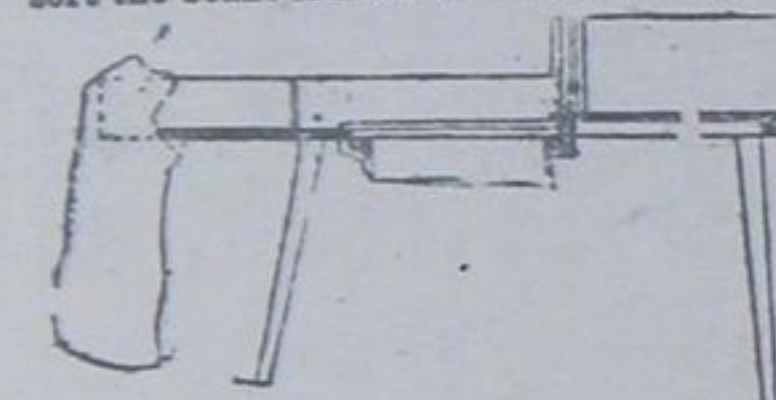


FIG. 2. SIDE VIEW OF BEAN SORTING TABLE.

Fig. 1 presents a view of the table from above, showing the sieve and the spout. A side view is shown in Fig. 2, with the rollers for refuse and the hopper beneath the sieve. This useful contrivance may be made in portable shape, and the legs can be folded so that it can be brought into the house on cold, stormy days. The legs are bolted to the sides with one bolt each. The height of the table can be varied by making the legs slant more or less, and they are fastened by a wooden pin in holes bored to suit. A slide keeps the beans from pouring into the sieve too rapidly.

Confirmation of Dairy Cows.

A prominent dairy authority claims that the English idea of a cow is based on the outline of the Shorthorn, and hence is more or less of a beef form. Answering this correspondent writes as follows to the London Live Stock Journal.

There is an increasingly common belief that an ideal dairy cow ought to be, what may be termed, wedge shaped, wide behind and narrow forward. This, of course, means narrow chests, and narrow chests means weak cattle. Granted, for the sake of argument, that such is the proper conformation of the ideal dairy cow, it may be well to consider what this leads to. We all know the story of the ending of the experiment to get a horse to live on nothing. How well it succeeded up to a certain point, and would have been entirely successful had the horse lived; but, as luck would have it, the horse died when only one straw stood in the way of complete success of the experiment.

If we are to breed cattle to be useful, we must breed them with strong constitutions, and after all, it is not yet satisfactorily settled that we must breed cattle with narrow chests if we are to have high-class milking sorts. How does the matter stand, at present? We have the Channel Island cattle, essentially milk breeds, and we have the Ayrshires and Kerries. With regard to the Channel Island cattle, we have in them cattle whose milking qualifications have been most carefully attended to by generations of breeders. These breeders, with their circumscribed boundaries, but favorable climatic situations, have produced a class of small cows that give milk of greater richness than that of any other breed. In the Ayrshires and Kerries we have small-sized cattle, small food consumers and yet, comparatively speaking, great milkers. While both the Channel Island and the Kerries are expected to live on harder fare, and are subject to greater climatic hardships, than the Channel Islanders, the experts in dairy cattle judging are, and have been, insisting upon having the Ayrshires and Kerry cattle with the same narrow-chest development as is found in the Jersey. All practical cattle breeders know where this must end. Sorry tales are already told of the constitutional weakness of one of the breeds, and it is only a matter of time, and that a very little time, when the effects of such a system of breeding will show themselves. Is it necessary to have narrow chests in dairy cattle? How does the matter stand with Shorthorn cattle—cattle that, after all that is said or can be said for other breeds, are the dairy cattle of England? Every one who has had experience of a stock of dairy Shorthorns can look back upon many a wide-chested, deep-milking cow. They can see that a cow giving four to five gallons of milk a day, milking steadily month after month for five or six months, and gradually settling down till she was dried off after being in milk ten months. They can tell of a lean cow after ten months' milking and a cow full of flesh and substance at next calving time.

So full of flesh as to be mistaken by many for one of the beef-bred sort. Such is no fancy picture; it is one that tens of thousands of dairymen and farmers could, and doubtless would, willingly attest. And, with regard to Shorthorns as dairy cattle, it can be confidently asserted that, as they at present exist, they are phenomenally better than could have been expected of them considering that they have been bred in such a haphazard way, so far as their dairy capabilities are concerned. We may all look forward to a much more systematic and carefully-worked-out management in dairy cattle-breeding in future. We have improved appliances by which, with the least possible trouble, not only the quantity of milk a cow may give can be determined, but a definite estimate of the quality of such milk can be at once obtained.

AN HONORABLE THIEF.

He Felt That He was Being Fooled but He Kept his Word.

"I once had an experience that proved to me that there is honor among thieves," said W. J. Burgess, a Montreal drummer. It happened several years ago in a little town up in Manitoba. I retired to bed in the hotel at the usual time, and placed my watch and pocket-book under the pillow. After having been asleep for some time I was awakened by hearing a strange noise in the room.

"You can imagine I was considerably startled at beholding a man in his black frock, and in his hand was a dark lantern, which shone fully on my face. He did not give me much time to think, but in a gruff voice demanded my watch and money. I don't know whether put the idea into my head, but endeavoring to be as calm as possible, I said: 'If I tell you exactly where they are you will promise to molest me and leave me to finish my sleep?' 'Well, you are a cool one, I must say,' he replied, 'but you must tell me where your valuables are, and I will promise not to harm you, and leave you in peace.' 'I will take you to your word,' said I; 'my watch is at the jeweler's being repaired, and every cent I have is locked up in the safe downstairs.' 'He stared at me a minute or two, as though trying to tell by my face if I had spoken the truth. It must have convinced him, for, muttering something I did not catch, he turned on his heel and walked out of the room without a word.

RIVALS ALL GOLD FINDS.

SIR M. FRASER TALKS OF THE RECENT AUSTRALIAN DISCOVERY.

Says That the Coolgardie Territory Extends Over 1,300 Miles. Nearly All of Which is Auriferous Earth, and That Reports as Yet Received, With the Lessons Taught in Other Fields, Point to a Future of Immense Production for the Recently Discovered Gold Fields.

The recent rich discovery of gold at Coolgardie, which has been cabled from Australia, promises to be one of the most important ever made in that colony. Sir Malcolm Fraser, agent general for Western Australia in England, in discussing the strike the other day said the present generation need not trouble about the permanency of the gold mining in that colony. He believed we were only standing upon the threshold and that greater things are yet to come. In July, 1893, some energetic gentlemen, led by W. Anstey, went on a prospecting tour to a position about 300 miles eastward of Perth, when almost a legendary report had arisen that gold could be found in a district since named Yilgarn. These gentlemen found that the report was not a myth, as a gold centre named Southern Cross was discovered, and in and around which good paying reefs were found. In the same district, some miles north of Coolgardie, a discovery had been made which would seem to eclipse anything ever discovered in the world's history. A hole 5 feet 4 inches wide and 3 feet deep had yielded 210,000 first, and then enough gold was left to scale 200 weight. This reef was outcropped for a distance of half a mile, and it was believed to be a deep one.

Honest Labor.

We have very little respect for the girl who is so lacking in self-respect herself as to be ashamed of honest work. She who endeavors to do whatever work her hands find to do in the best and most thorough manner, as by God's law, makes that and the action fine. It is not so much the work as the manner in which it is done that enables the worker. A well-scrubbed floor is a much more useful work than a badly executed oil painting in which much valuable canvas and other material has gone to waste. Intelligence and faithfulness tell in every department of work. Respect your work whatever that work may be, and remember that the best, brightest and wisest of men and women will respect you.

Care of Milk in Berlin.

At Herr Bolle's famous dairy in Berlin Germany, the milk is strained through wire sieves covered with a cloth over which fine gravel is sprinkled. After the milk is strained the gravel is put in a hot oven, that any germs that may possibly have been strained from the milk may be destroyed. The gravel is thus used for filtering the milk any number of times. For the butter made at this dairy both sweet and sour cream are used, that made from sweet cream commanding the higher price. After the compartments are filled with a particular kind of milk are filled, the wagon is locked, and the milkman who delivers it has access to the supply only through the faucets on the sides of the wagon.

CHINA'S NAVY IS CRIPPLED.

TWO OR HER WARSHIPS SUNK AND TWO BURNED.

A Six Hours' Naval Engagement in Which Both Fleets Suffer—Six Hundred Men Drowned By a Transport Sinking—2,500 Killed in the Battle.

A despatch from Tien-Tsen says:—A number of officers who were engaged in the naval battle on the Yalu River have arrived at Port Arthur with half a dozen warships badly damaged and filled with wounded men.

Admiral Ting's fleet left port on Friday evening to convoy seven steam transports conveying a large force of troops. A number of Europeans in the service of the Chinese admiral accompanied the troops, which were to be landed near Wipi, from which point they were to proceed to the front. These troops comprised some artillery, but were mostly comprised of infantry. Nothing was seen of the enemy until the Chinese fleet reached the mouth of the Yalu River, when a fleet of Japanese warships were sighted. Thereupon the transports were hurried forward and two warships were hurled into the Yalu. The transports were successful, and most of them were gotten ashore before the naval battle began.

THEY ARE MEN AT TEN.

Boys Have But a Short Childhood in Corea.

In Corea, the tiny little kingdom over which China and Japan are threatening to have such a dreadful row, the boys are called men as soon as they reach the age of ten. They receive their final names at that age, and assume the garments of full-grown men, all except the horsehair hat, which they cannot put on until they have passed through a period of probation. Permission to wear the horsehair hat is the final act of transforming the small boy into a real, sure-enough man—though he doesn't look it.

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A SIGNPOST.

Which Marks Where Europe and Asia Join.

About 165 miles from Perm, in dense fir forests, the line reaches "Europe," and soon after passing a signpost like a little Eiffel Tower with Europe inscribed on one side and Asia on the other, the train comes to "Asia." "Europe" and "Asia" are two small little stations surrounded by fir and birches, but standing each in a little green field full of buttercups. These fir and birches grow chiefly in zones in the extensive forests through which the line passes, and here and there the dark masses are relieved by groups of light green birches.

Nijni Taghil is the centre of the mines of the Demidoff family, and is famous for its magnetic iron ore and for its malachite. The mines have been purchased to a lake, till the companies and towers of Ekaterinburg appear to make the site of the pleasant mining capital of a district famous not only for iron, copper and gold, but for opals, beryls, jacinths, chrysolite, rhodonite and many other precious substances, of which superb specimens can be seen in the Hermitage in St. Petersburg.

DOMINION LOAN COMPANIES.

Liabilities and Assets of the Eighty-two Loan Companies Doing Business in the Dominion.

The annual report of the loan companies and building societies in the Dominion for the year 1893 was issued recently by the Finance Department. The material for the report was ready in June, but owing to the crowded state of the printing bureau, Mr. N. S. Garland, who compiled the report, states that it was not possible to get it printed until now. There were 82 loan companies and building societies that made returns, being an increase of 12 over the previous year. These are represented by provinces as follows:—Ontario, 72; Quebec, 8; Nova Scotia, 2; total, 82. Of the 12 new companies, 11 are in Ontario and 1 in Quebec. The total liabilities of the companies are placed at \$132,410,435, and the asset at \$133,250,355. The present cash value of investments is \$131,276,354. For the year previous the investments on mortgages was \$123,151,577. The amount loaned during the year was \$20,855,871, compared with \$23,457,786 for 1892. There was \$23,457,786 received from mortgages during the year, and \$24,963,330 repaid to depositors. The amount of principal and interest over and in default on mortgages was \$2,746,872 as against over \$200,000 as compared with 1892. There is \$5,191,251 of mortgaged property held for sale, and \$4,963,940 charged on investments on property. The amount borrowed for investment during the year was \$65,162,335, as compared with \$63,170,144 in 1892. The amount of dividends declared during the year was \$2,511,477, about \$5,000 less than in the year previous. The real estate placed under mortgage in Ontario is placed at \$109,829,386 in Quebec, \$4,152,712; and in Nova Scotia \$981,458 making a total of \$110,916,550.

The premier of the colony stated the other day that a condenser capable of heating 3,000 gallons of sea water can be produced for \$150. Thirty thousand pounds has been already expended by the government in water conservation, so that after the next rain Coolgardie will be provided with an ample supply of water. The government have been doing what is necessary to keep the miners provided and communication open, of course, private concerns must look to their own interests. The climate is magnificent and most healthy. The government have given their consideration to the question of a mint to be erected, so you see they have an idea that there will be plenty of gold. Towns are springing up right and left. Undoubtedly, what was yesterday a desert will to-morrow be a large town.

Royal Apartments.

It is said by a visitor lately distinguished by a "command" from the Queen at Osborne that the Indian room in the palace is the most splendid apartment in the world, says the Boston Herald. Heretofore the Salon des Glaces at Versailles and the famous salons in the castle of the late King of Bavaria have been unapproachable models in royal interiors—but the gallery at Versailles is now public, and no longer modern, and the apartments of the unhappy Louis are closed to all save servants' eyes. The Indian room was built and decorated in commemoration of the Indian Empire, and it is used solely for great banquets and those State occasions demanding special grandeur. No photographs, if they were allowed to be printed, would do justice to the magnificent scheme of decoration, which was the work of native artists during two years. In this regard, the Emperor gathered at the Coves regatta were assembled and the spectacle is described as having been grand beyond words. It would seem as if the great little Queen desired to impress on her racher bumptious grandson the importance of England's sovereignty beneath that splendid roof, and she cannot say enough in praise of their surroundings on that occasion. Osborne House is the palace least known to the Queen's subjects. It is in all senses a private residence, a seaside home, not to be invaded by sightseers, as Windsor castle, or even Buckingham palace, is when the court is absent.

Discovers a Buried City.

Frank B. Lonark, an English archaeologist of considerable note, who went to Mexico about two years ago to make a scientific research of the buried cities and other ruins in the state of Chiapas brings to Oaxaca information of the discovery of a hidden city in the wilds of one of the southern districts of that remotestate. Mr. Lonark spent several weeks exploring the new discoveries among the ancient ruins that will throw much light upon the early history of the country, and will create a sensation in archaeological circles when made public. He is now preparing a formal announcement of these discoveries, which he will give to the public in the course of a few weeks. He states that the city which he discovered had a population of fully 500,000 at the time the wholesale decimation of its inhabitants occurred; that the streets are broad and the buildings are large and of handsome architecture as are now to be found in Mexico.

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THE HOME.

All A's out Pickles.

The fruit season is to the housekeeper what hay and harvest are to the farmer—a very busy time. And she feels quite as complacently self-satisfied when the last quince is "tied down" and she looks over her well-filled fruit-closet as the farmer when he surveys his full barns and granaries.

Cans, catsups, jams, jellies, preserves—and pickles. For with all our sweet things we must not forget the acids the appetite craves, particularly along toward spring when we begin to get "bilious." Sugar is a great source of energy, but nature's remedy for an inactive liver is an acid. And although pickles are probably not the most innocuous form in which we can gratify our craving for something sour, they are not, when properly made and not eaten in excess, worse for the digestion than a great many other things we indulge in.

Much of the good oil which resides in a pickle is due to the vinegar with which it is made. The pickling or white wine vinegar of commerce is not above suspicion. It is made by chemicals, and sulphuric acid largely enters into its composition. It eats the pickles, and its action on the lining of the stomach is very injurious. Its use is to be avoided.

A few of the "first principles" of pickle-making are these: Do not use vinegar that is too strong; it "eats" and softens the pickles. Keep pickles tightly covered; vinegar is "killed" by exposure to air; do not let vinegar boil; let it come to the boil; never put pickles in a jar or crock that has held grease. Wherever possible, put pickles in cans or bottles and seal when hot. Remember that freezing spoils pickles.

To keep pickles sound and firm when in cans, add half a bushel of grape leaves to a barrel of cucumbers. The leaves also vastly improve the color. If a sum is on top of pickles, several slices of horse-radish will clear the vinegar if put in the jar.

The housekeeper usually makes cucumbers the basis of her supply of pickles. The small-sized, shapely young fruit, about four inches long and an inch or so in diameter, are preferred; these, after being wiped with a soft cloth, are packed in layers with salt, preferably in stone or wood; the juice of the cucumber with the salt forms a brine which first remains till wanted for use, when they are freshened by soaking three or four days in tepid water, renewed daily; then put into vinegar. Care must be taken to keep them under brine, and also under the vinegar. An old plate turned over them with a weight on top, does this nicely.

There is no equal to the vinegar produced by the slow acclimation of fruit-juice, as when cider is converted into vinegar. It is the most healthy form, and the cleanest and purest. The failure of the apple crop last year has largely reduced the supply of vinegar, and the price of the vinegar has been hard to get. But it is so much more desirable for pickle-making and every other culinary use, that every farmer's wife should plan a year ahead for an ample supply.

A Handy Wardrobe.

An old housekeeper who lives in a large village not a hundred miles from Chicago, declares with great emphasis that it is impossible to have too many closets in a house.

Our home is our castle, but it is a very untidy abiding place unless it contains a great many receptacles for the clothing and odds and ends of every description that accumulate in the best-regulated families.

Architects are often unwilling to mark what they call, the artistic effect of certain rooms in the house. When such is the case, expensive, the busy fingers of the housewife must be depended upon to provide substitutes. A corner in the room may be utilized as follows:

Two strips of wood as long as you desire and four inches wide by one inch thick are screwed into the angle of the wall, about six feet from the floor. Boards are cut off to fit in the corner and resting on these strips, this forms the roof. A brass or wooden rod is then run across the front of this board from wall to wall and from which the curtain is suspended by rings. Cretonne, chintz, etc., can be used for the drapery. Screw upon the underside of the roof and on the cleats as many hooks as are required. A shelf may be inserted about fifteen inches below the roof to which the hooks may be attached. A closet like the one described will be found a great convenience. Stretch a piece of muslin or paper across the upper side of the roof to keep out the dust.

Locusts in Central America.

"You have read about John the Baptist living upon Locusts and wild honey," said a clergyman who has been travelling in Central America. "Well, here's a locust" and he produced from his pocket a—well a locust. It doesn't hop or jump, and had no semblance of life because, indeed, it was nothing but a great bean, looking like a huge cranberry-bean pod. It is five inches long and almost as big around as a banana. It had a deep mahogany-colored skin of hard consistency. "It has eaten many of them," they grow on trees as alone and fall to the ground when ripe. Split them open and they contain a yellow substance looking like mustard. Mixed with water it makes a very delicious and nourishing drink that will sustain life for a long time. One of these pods will make a quart of drink, and everybody uses them. They may not be the locusts of John the Baptist, but the fruits of that tree grows in that land of the Bible."

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LOST AT SEA!

SIX MEN IN AN OPEN BOAT DRIFT HELPLESSLY.

In the midst of a School of Man-Eating Sharks—they Have to Fight with One to Keep the Pieces Fish at Bay

Six men were adrift in the treacherous Japanese seas for nearly a week in open boats, and the story of their sufferings is told in a letter written by one of them. The six men were part of the crew of the British schooner Charlotte G. Cox, and when they were lost from the schooner the vessel was anchored off Kinsahan. Albert Jensen, the writer of the letter, says that early the next morning after the schooner anchored seals could be seen with a glass out at sea and three of the boats put out after them. "We had been having fair luck all along," Jensen writes, "but never did we kill so many seals as on that day. By noon we were, as we thought, about ten miles south of where the schooner lay, and we began to work back toward her. Guns were fired as signals, and soon lines were passed from boat to boat, and in a procession we began to hunt for the schooner. Night came upon us at sea and with very little knowledge of where we were. The treacherous ocean currents had caught us, and in the darkness it was impossible to tell whether we were going out to sea or toward shore. There were not half a dozen seals. There were in all three boats and less than a gallon of water to last all six of us for an indefinite period. The situation that night was not very pleasing. A prospect of death from either starvation or thirst was not very comforting, and all hands seemed to feel it, as we sat shivering and silent in the darkness. Daylight found us still hung thick over the surface of the ocean. It was hard working, and to relieve the monotony a few seals were sighted, and some of them fell to the guns of the hunters. The few sea biscuits were divided around, and the little stock of water rapidly diminished.

BARLEY FOR THE STATES.

An Uncommon Rumour That Canadian Barley Will Meet a New Rival in Russia.

The farmers of this country raised all the barley that was imported by the United States before the passage of the McKinley tariff. They probably bargain for the same monopoly of the outside supply now that the duty is lowered sufficiently to let importation begin again. But if a rumour that comes by way of New York is likely to meet in the United States market a new rival from Russia. Two cargoes of barley are said to be now in transit from Odessa on the Black Sea, where the grain is alleged to have been bought at 47c per bushel of 48 pounds, cost, freight, insurance, and duty paid to New York. There is some suspicion that the cable advices of this sale are fabrications intended to "bear" the market on corn, as barley at such a price would manifestly be a feeding grade. News of the importation of any feed grain to compete with corn would tend to alarm the holders of the latter, and drive them from the high levels to which they have successfully raised the price. If these cables are scared down by a fiction of importation from Russia, the price of barley would be raised down by a fiction of importation from Russia.

CHIEF FEED BARLEY.

from Russia, the "hears" would buy corn at their own prices, and then hasten to restore the present level of value. Even if it is a fact that Russia is shipping and marketing in the United States, the peculiar advantage of our barley in New York State will not be impaired thereby. The grades of Canadian barley in especial demand there are those suitable for malting. Ontario raises the best malting grades grown on this continent. So long as the duty on Canadian barley would not touch in competition in the New York market. We do raise feed barley; we cannot well help doing in a wet harvest; but it usually pays us better to feed to our own stock and sell its product in that form than to ship it into the United States. The growers of barley in the United States are feeling the difference between the present duty, which makes importation possible, and the McKinley duty, which made it impossible, and which fostered barley-raising until there was a surplus produced for export. They would feel the full brunt imports from Russia. If Russia is prepared to dispute the New York market with us with barley as good as our own, it is not because she has been indifferent to barley culture. She has tried to reproduce our barley.

REPRODUCE OUR BARLEY.

In her northern districts, but no word of the results of the experiment has reached this country. It was made a year ago last spring, when the Russian Government bought a hundred thousand bushels of Ontario barley to be used as seed in Finland. The second crop of that barley is now at hand and it would be interesting to know whether it would be as good as the seed that Ontario is much farther south than even the lowest point of Finland, and a grain hardly enough to reach its best perfection here might not thrive well there. The Russian Government's order was grateful because it was a large one coming on a depressed market, and because it was a development of the superiority of our barley, but it was naturally hoped that the experiment in which it was the first step might not be successful beyond the wildest dreams of its author. If the barley reported to be shipped from Odessa had been a malting grade, Ontario farmers might have suspected that the seed of the lineage of Finland, where having prospered it gave the nucleus of a crop to the south, whose product was coming back to the market of his kindred.

How the Iron Duke Did It.

Old John was a shoemaker, an Irishman, and an ardent admirer of the duke of Wellington. To describe the battle of Waterloo was his chief pleasure. He always wound up the narrative, sitting with his hammer poised, his spectacles pushed back on his forehead, and his whole appearance indicating the utmost enthusiasm, with the words: "An' the Duke sez, sez he, Up, Guards, an' at 'em!" an' wid that, simultaneously, at the same time, an' to onces, the Guards upped an' atted 'em. An' that settled it."

LOST AT SEA!

SIX MEN IN AN OPEN BOAT DRIFT HELPLESSLY.

In the midst of a School of Man-Eating Sharks—they Have to Fight with One to Keep the Pieces Fish at Bay

Six men were adrift in the treacherous Japanese seas for nearly a week in open boats, and the story of their sufferings is told in a letter written by one of them. The six men were part of the crew of the British schooner Charlotte G. Cox, and when they were lost from the schooner the vessel was anchored off Kinsahan. Albert Jensen, the writer of the letter, says that early the next morning after the schooner anchored seals could be seen with a glass out at sea and three of the boats put out after them. "We had been having fair luck all along," Jensen writes, "but never did we kill so many seals as on that day. By noon we were, as we thought, about ten miles south of where the schooner lay, and we began to work back toward her. Guns were fired as signals, and soon lines were passed from boat to boat, and in a procession we began to hunt for the schooner. Night came upon us at sea and with very little knowledge of where we were. The treacherous ocean currents had caught us, and in the darkness it was impossible to tell whether we were going out to sea or toward shore. There were not half a dozen seals. There were in all three boats and less than a gallon of water to last all six of us for an indefinite period. The situation that night was not very pleasing. A prospect of death from either starvation or thirst was not very comforting, and all hands seemed to feel it, as we sat shivering and silent in the darkness. Daylight found us still hung thick over the surface of the ocean. It was hard working, and to relieve the monotony a few seals were sighted, and some of them fell to the guns of the hunters. The few sea biscuits were divided around, and the little stock of water rapidly diminished.

BARLEY FOR THE STATES.

An Uncommon Rumour That Canadian Barley Will Meet a New Rival in Russia.

The farmers of this country raised all the barley that was imported by the United States before the passage of the McKinley tariff. They probably bargain for the same monopoly of the outside supply now that the duty is lowered sufficiently to let importation begin again. But if a rumour that comes by way of New York is likely to meet in the United States market a new rival from Russia. Two cargoes of barley are said to be now in transit from Odessa on the Black Sea, where the grain is alleged to have been bought at 47c per bushel of 48 pounds, cost, freight, insurance, and duty paid to New York. There is some suspicion that the cable advices of this sale are fabrications intended to "bear" the market on corn, as barley at such a price would manifestly be a feeding grade. News of the importation of any feed grain to compete with corn would tend to alarm the holders of the latter, and drive them from the high levels to which they have successfully raised the price. If these cables are scared down by a fiction of importation from Russia, the price of barley would be raised down by a fiction of importation from Russia.