The Farmers' Leader.

CANTON, S. D.

FARMERS' PUBLISHING CO., PUBLISHERS

BISMARCK declares he never wants to return to public office again. He is too old.

SILK from paper pulp is made smooth and brilliant, with about two-thirds the strength of ordinary silk and about the same elasticity.

A GEORGIA editor has twenty-seven children. He positively refuses to insert an advertisement announcing that a boy or girl is wanted.

A TRAMP named Wilson Becker bet a Boston man that he could beat his way to San Francisco and back to Boston in twenty-one days, without spending a cent. He made the trip and won the bet.

"UNCLE DARE," a centenarian living near Sheffield, Ala., has just died. He was with Andrew Jackson in the Indian war and helped to plot Sheffield over seventy years ago. His wife died in 1842, and every day up to his death he prayed at her grave.

THE leaves of the paw-paw tree are employed by the negroes in washing linen, as a substitute for soap. They also have the property of rendering meat wrapped in them, tender, owing to the alkaloid papain which they contain and which acts as a solvent.

THE accounts of a pill-maker who has just died in England show that he has been spending $200,000 a year for advertising. His heirs, however, are finding no particular fault with this extravagance, as he leaves an estate valued at $25,000,000—all due to pills and advertising.

THE smallest newspaper in the world is published at Arp, Banks County, Ga. It is 7½x5 inches. It is named *The Boss*, and is edited by W. A. Harris, who claims in his salutatory that the paper is a perfectly normal product, yet it appears to be the representative of a literary club, a laboratory, an alliance, a broom factory and a flying machine.

WELDLESS tubes of steel are now made in Germany by the Mannesmann process out of solid bars. A pair of rolls revolve at the rate of 200 or 300 revolutions a minute. A bar of hot and therefore plastic steel is delivered to them, and by their action it is stretched and a hollow is made in the center. The tubes made by this process are peculiarly strong and light.

MR. JOHN COLLINS WOOD, of Kentucky, is, perhaps, the richest jack-tar living, having had many vicissitudes. The death of his father and reverses of fortune making him a dry goods salesman in New York, the death of a rich uncle in Paris gave him an inheritance of two million dollars, and sent him to Atlantic City in search of lost health. Here he lives in a hotel, but belongs to the life-saving crew, wears surfman's garb, and serves regularly in the lifeboat, alleviating the hardships of his comrades with his free purse.

NEAR Somerset in Perry County, Ohio, is an ancient ruin, whose walls, inclosing fortya cres, were built of undressed stone, now lying in confusion. They have been estimated sufficient to build a wall seven feet high and six feet broad around the whole forty-acre inclosure. One gateway between two large rocks opened into the country and was defended by a huge bowlder. The inclosure contained a large stone mound. No skeletons have been found, and the inclosure was certainly used for other purposes than habitation or sacrifice.

IT is said that the butler of the Fifth avenue mansion occupied by the widow of William Vanderbilt each day for dinner sets the table with an entirely different service of plate, glass, and china, and the mistress of all this magnificence is thus daily given an opportunity to enjoy the beauty of her treasures. The plate is stored in a room adjoining the dining-room, in which two rows of safes are built into the walls, the upper row being reached by steps and an inside balcony. To the care of the butler is consigned these rare collections, and he is obliged to give bond for their safe keeping.

IN Brittany a curious matrimonial custom prevails. On certain fete days the young ladies appear in red petticoats, with white or yellow borders around them. The number of borders denote the portion the father is willing to give his daughter. Each white band, representing silver, denotes one hundred francs per annum, and each yellow band denotes gold, and betokens one thousand francs a year. Thus a young man who sees a face that pleases him has only to glance at the trimmings of the petticoats to learn what amount accompanies the wearer.

GROWING near the baths of Alliaz, in the canton of Vaud, Switzerland, 4,500 feet above the level of the sea, stands the most remarkable tree in the world. The trunk of the tree is a little over thirty feet at the base. At about two yards above the ground it puts out on the south side seven offshoots. Bent and gnarled at the bottom, these side trunks soon straighten themselves up and rise perpendicular and parallel to the main stem. Another most curious fact is that the two largest of the side trunks are connected with the principal stem by sub-quadrangular braces resembling girders. The places where the side girders enter the main trunk of the trea are so smoothly barked over as to make it impossible to ascertain the manner in which nature formed the remarkable union.

THERE are more ducks in the Chinese empire, says an authority, than in all the world outside of it. They are kept by the Celestials on every farm, on the private roads, on the public roads, on streets of cities, and on all the lakes, ponds, rivers, streams, and brooks in the country. Every Chinese boat also contains a batch of them. There are innumerable hatching establishments all through the empire, many of which are said to turn out about 50,000 young ducks every year. Salted and smoked duck and ducks' eggs constitute two of the most common and important articles of diet in China.

"BUT while in Mexico on my last trip," says a drummer in the St. Louis *Globe-Democrat*, "I had my breath taken away when I saw what I guess is the most magnificently constructed railroad in the world. I refer to the Mexican Gulf Road, where ties are made out of the finest mahogany and bridges built of marble. The waste seems criminal, but the builders are actuated by motives of economy, as they find the mahogany and marble along the track side. The road hasn't really cost much to construct, but if the material were appraised at St. Louis or New York standard of prices the total would amount up in the millions."

A COMPANY has been established to guarantee depositors in national, State and savings banks and trust companies against loss by reason of the suspension or failure of such institutions in which those guaranteed may have their deposits. In case of the suspension or failure of such an institution in which the party guaranteed has money on deposit, the company, upon receiving evidence of that fact and a transfer of the claim with power of attorney to collect, pays the full amount due the guaranteed by the insolvent institution. The rates are as follows: For any amount not exceeding $300, $1 per year; for any amount not exceeding $500, $1.50 per year; for any amount not exceeding $1,000, $2.50 per year; and $2.50 for every additional $1,000 guaranteed. It is a New Jersey institution and has been incorporated less than a year.

SOME interest has lately been created by statements, from various sources, as to the distance at which large objects on the earth are visible. Those responsible for the statements are mostly men of credit, but some of the assertions scarcely seem credible. M. Emile Metzger asserts that he once saw Kelzerspekt, in Sumatra, when 110 miles off, and that, under favorable conditions, he can see Guy Merapt, in Japan, when 180 miles away. Mr. E. Hill, an English engineer, declares that he has seen Mont Blanc from Plz Muraun, a distance of 120 miles; and Mr. J. Starkle Gardner says he has seen the same mountain from Plz Landgard. The whole range of the Swiss Alps were visible to Mr. J. Hippisley at a distance of 220 miles, while Sir W. Jones declares that he has seen the Himalayas from a spot fully 224 miles away.

BRAZILIANS have more than their share of curiosity. Loving to see and be seen, they lounge in their balonies or hang over the sill, that they may show their interest in every animal or human being that passes. If a mansion is situated at some distance from the street, there is a pretty little summer-house near the gate, where the family may sit and see what goes on outside. During business hours, in the busiest streets may be seen groups of men standing and gossiping. The doorways of the stores will be blocked by merchants staring into the street. If a customer enters a store, the merchant receives him with a nonchalant air, as if he cared nothing for money in comparison with a lazy life. Often the merchant answers that he has not the article the customer wishes; if the customer discovers it, the merchant smiles and arches his eyebrows. Or the merchant, opening a case and motioning the customer to search for what he has asked, returns to the street door and looks out. The curiosity of the Brazilians is morbid.

A Monkey-Ridden City.

The head center of all monkeydom is the holy city of Muttra, or Mathura, a sort of supplementary Benares, on the river Jumna. Here we find another species, the same, I think, from which the organ-grinder generally selects his partner. The principal care in life of the citizens is to protect themselves and their property from the depredations of this privileged class, for, as they are sacred—and what animal is not in Hindooland?—they can not be killed or molested in any manner.

Every window in the town is barred with lattices, as not even the highest is out of their reach, for they could give points to the best gymnast that ever swung on a trapeze. Along the underside of the highest balconies they follow one another in single file, leaping past intervening brackets, or with one bound they clear the street, and swinging from the pendant branches of a banyan tree, in they go at some small opening left for a moment unguarded, lured by the sight of a bowl of milk on the sill; and when they are chased out again at the point of a broomstick, they go and console themselves among the stalls of the fruit sellers in the bazar.—*Harper's.*

A BUTCHER who gives light weight sells by the meat-trick system.

DOMESTIC ECONOMY.

TOPICS OF INTEREST TO THE FARMER AND HOUSEWIFE.

Some Valuable Information for the Plowman, Stockman, Poulterer, Nurseryman, and Everybody Connected with the Farm.

THE FARM.

Value of White Clover.

Much more pasture can be got from a field well seeded with white clover among other herbage than its appearance indicates. It is a creeping plant, and does not show for all it is. Besides, it springs up quickly when eaten off, thus making new supples of fresh, rich herbage at times when grass roots are drying up. A white clover pasture is one of the very best for butter making, and from its blossoms the bees make the choicest honey. Where white clover is once seeded, it is very persistent, as seed forms on uneaten heads all the summer, and spilled upon the ground is brought up with every new plowing, so that farmers used to think it grew without any seed from which to start.

Rapid Decay of Posts.

A farmer who has long cultivated a sandy farm remarks as one of the expensive incidents of this land the increased cost of fencing it. Posts set in sand rot out much more quickly than in heavier soil, mainly because, as with every rain the water settles down, the air follows, and it is exposed to constant changes. Sandy soil is through the summer generally warmer than other land, and this promotes speedy decay of anything in it. The farmers had once set posts that did not last more than eight years before they were rotted off, the decay occurring just at the surface of the ground. Posts of the same kind set on heavier soil, wet most of the season, were good after fifteen years of service.

Weed Seeds in the Soil.

The persistency of weeds in keeping possession where they once get a foothold is largely due to the fact that their seeds have great vitality, and reappear whenever a new surface is turned up. Many are also brought to the land with manure or by winds and birds. The late Peter Henderson once said that if any one could get rid of all weeds the market gardener should be able to do so with his thorough culture and repeated handlings of the soil. Yet after years of this treatment more or less would reappear every year. Enough if allowed to seed to speedily occupy the entire ground. On the farm one of the best weed destroyers is a heavy mat of clover, sown eight quarts per acre and itself free from weed seeds.

Farm Hints.

The shortest road to long prices is to have the best articles to sell. Poison next season's crop of potato beetles now if you wish to raise a good crop of potatoes then. A small paint brush is handy for greasing harness. There is meat in grass for pigs, as well as sheep and cattle. "Clean culture" means keeping the ground clean, not making it clean. A light hoeful of earth on the melon vines near the end will keep the wind from beating them about. A farmer is foolish to take six months to grow a lamb for market when it can de done in four, with a little extra food. You want early asparagus next spring? Then cease cutting early and let the tops grow the rest of the season. A spirited horse will in the end be made slow and spiritless by constant nagging, twitching the lines, peevish urging and other wearing processes that fretful drivers practice. It you actually did sow rye, wheat or oats in your orchard, go now with a scythe and cut it away around the trees, and let the fallen grain lie as a mulch. This may save the trees from being stunted. It is a dummy who cannot keep his mower from rattling to pieces. Watch your machine closely and use oil freely.—*Farm Journal.*

A Few Sheep Wrinkles.

Old, broken-mouthed ewes are dear at any price. If they cannot be sold to the butcher feed them to the crows in the fall—they will get them anyhow before "the voice of the turtle is heard in the land."

All sheep are subject to both internal and external parasites. Feed them occasionally a little hardwood ashes or finely pulverized tobacco, which will free them from worms and improve their general health.

Dip them thoroughly in some approved sheep dip, and there is nothing better than a preparation of tobacco.

Do not overstock; better keep too few, rather than too many. If a flock of 100 sheep could be made as profitable as a flock of ten, shepherds would be "clothed in purple and fine linen."

Mix a little sulphur with their salt; it enriches the blood, and disagrees with ticks and other parasites.

Mark those ewes that have disappointed you; don't be fooled twice by the same sheep.

Keep a well-trained Scotch terrier in the sheep barn; he will clean up the rats and give notice of the approach of prowling curs or thieving tramps. The sheep will soon become familiar with his presence, and he may run between their legs or over their backs without exciting them in the slightest.

Give mixed feed, and always remember that oats should constitute a part of the food of the "golden hoof." If you are feeding a mixture of equal parts of corn meal, ground oats, and wheat bran, and forget to exchange it for something else every thirty days, as the books direct, don't be alarmed, the sheep won't be insulted.

If you are giving it to them as a warm slop, one pint of grain each, there times a day, stirred into enough warm water to make it into a thin mush, the lambs will dance and the ewes cry out for joy every time they hear the rattle of your pails.

Fowls of any kind are a nuisance about the sheep barn, and should be carefully excluded.

Examine carefully every ewe's udder before deciding to retain her as a member of your breeding flock. If you find one side spoiled, reject her.

After weaning lambs, milk the ewes twice a week and keep them on the shortest pasture until dry.

Any breed of sheep is good if they have a shepherd; all breeds are poor if they are neglected.—*American Wool-Grower.*

THE STOCK RANCH.

Pure Breeds for Pigs.

The best way in pig breeding is to stick to one breed. It takes nearly a lifetime to find out how to get the best results from one breed, and if the time is wasted in crossing the breeds and experimenting with new ones, the chances are that time and labor will be dissipated unprofitably. It does not follow that pure-bred stock require better feeding or more expensive attention than the cross breeds and poor stock; but they do require certain kinds of food at certain times. The farmers who believe in keeping none but the pure-bred stock, the old reliable breeds which they have dealt with for years, soon learn to know what treatment is the best for the animals. They learn by experience how to handle them, and it is only when new breeds are introduced that they are uncertain or puzzled.

In swine breeding the first cross between two distinct breeds is generally good, but in the next cross the identity of the blood or breeds is lost, and they degenerate rapidly, losing the characteristics of the original stock. In crossing it should, therefore, be understood that the excellency consists only in the first cross, and where continual cross is practiced, degeneration must inevitably follow. In England probably the best swine are to be found, and this is due to the fact that they have improved upon two or three excellent breeds until they are nearly perfect. They know almost to a certainty what they can expect much better than any one who practices cross-breeding to any extent. The great thing for farmers to do is to breed swine of some particular breed, perfecting it each year, until experiment has taught them how to make the most of the animals. They will in the course of time evolve a breed that will establish a name for some particular characteristics, and this will be reward sufficient.—*American Cultivator.*

Breeding from Mature Animals.

One law of breeding not often thought of is that to breed from very young animals tends to impair vigor, not only in themselves but in their progeny as well. Yet in some kinds of animals vigor of constitution must be subordinated, else the wild Texan steer would be deemed superior to the Holstein, Jersey or Guernsey, where milk and butter are more important than size, beauty or vigor. It is quite probable that the smaller size of Channel Island cattle comes from breeding very early, thus turning the digestive organs early towards making milk and butter, rather than to building up a large frame or laying much fat on it. The argument is often made that sows should not be set to breeding early, because their pigs are fewer and less vigorous when the sow is young than when she has attained full growth. Yet the early stimulation of milk glands is likely to make the early bred sow a better milker than one bred only after she has attained full growth. She is likely to be a more careful mother. Perhaps in such cases the best rule is to combine both methods. Breed the sow young and fatten all her pigs early. When she attains full growth and her pigs are most vigorous, save the pigs for breeders, thus saving in the offspring both the qualities that are of greatest value in pigs for breeding.

THE POULTRY-YARD.

Keeping Eggs for Winter.

In preserving eggs for winter use it must be understood that the whole secret is to keep the porous shell from admitting the air and moisture. If this can be done the eggs will keep for quite a length of time. There are two good methods of doing this, which may be of value to those beginning the work.

The first method is to smear the surface of the shells with oil or varnish of some kind, and then to pack them in bran, charcoal, or some similar substance. The shells of course will be discolored by this process, and they will not consequently meet with ready sale in the market. Gum shellac, dissolved in alcohol, will not discolor the shells so much as the above, and apparently answers the same purpose. Beeswax and olive oil, mixed in the proportion of one to two, will also make a good coating for the shells, and will close up the pores sufficiently to keep them for some time.

But the best method is to lime the eggs. A pickle is first made as follows: One bushel of fine quality stone lime, eight quarts of salt, and about sixty gallons of water. Slake the lime well, and then add the water and salt, stirring frequently until all is settled and cold. Draw off the clear brine into a water-tight cask, and then put the eggs in as soon as taken from the nest. When a layer of eggs about a foot deep are put in, a little of the milky brine, made by stirring up some of the very light lime particles, should be allowed to settle over them. Then put in another similar layer, and then repeat the operation. Fill the barrel with eggs to within four or five inches of the top, and then cover the top with a factory cloth. On top of this cloth spread a layer of lime that settled in making the pickle. The pickle must be kept above this lime, to keep it cool and moist. If the eggs are to be sent to market they should be taken out of the brine carefully, and after being thoroughly wiped pack away neatly. They must not be allowed to get warm in the summer time, nor too cold in the winter. An equal degree of moderate warmth is best.—*Practical Farmer*

THE DAIRY.

Cheese-Making.

1. To make cheese, even from a dozen cows, implements are necessary, consisting of a vat with arrangements for heating, a good press, curd-mill, knives, dippers, etc. These may be cheap and simple, but they should be suitable for the work.

2. The milk, after being strained, should be thoroughly aerated, which can be done with a dipper in the absence of other appliances, the object being to dispel animal odor. The night's milk might be kept in cool water to prevent souring, adding the morning's milk after straining and aerating.

3. When ready to begin, the temperature of the whole must be raised to about 84 degrees, and to test this an accurate thermometer is needed. Care must be taken to avoid scalding; if the heating is done by the use of a kettle or boiler.

4. Rennet is then poured in, sufficient in quantity to produce coagulation within twenty minutes in the summer season. When the rennet is put in it should be well stirred a few minutes, gradually slackening, and then allow it to remain quiet, keeping the temperature up until the curd is hard enough to cut.

5. This stage of firmness is determined by its breaking smoothly when the finger is passed through it. The curd is then cut with the curd-knives into squares about one-quarter to one-half inch. Some break with the hands, but the knives are better. After cutting, it is allowed to stand from fifteen to twenty minutes, when the whey and curd are separated, the curd becoming quite firm.

6. The mass is then stirred. The heating process is continued till the 98 degrees is reached. The whey is drained off by means of a whey strainer, curd basket, or perforated vat, as most convenient. The curd being dry is worked over with the hands to break the lumps and make uniform.

7. Next it is piled up in the vat and allowed to remain in that state three or four hours, to undergo the action of the rennet, turning from time to time.

8. After cooling at about 90 degrees or 85 degrees the curd is run through the mill, grinding it thoroughly, and then salted, the quantity being about 4 ounces to 10 pounds of the curd. Some salt before grinding, to mix the salt in more thoroughly.

9. Half an hour later the curd is put into the molds, well covered and allowed to remain fifteen or more minutes before adding pressure, which should be moderate at first, increasing from time to time till the full force is given. After remaining in the press force three or four hours the cheese should be turned, then put to press again, allowing it to remain till next morning.

In the foregoing we have attempted only to give a few of the essential steps in the process, without assuming to give minor details which can only be learned in the school of experience. No two practical cheese makers, in writing upon the subject, would agree as to even the essentials, and no two follow exactly the same line throughout. That is the reason there is such a wide difference in the product.

After the cheese is turned out of the press it must be cured, and in this there is as much need of care and skill as in the making.—*Inter-Ocean.*

THE HOUSEHOLD.

To Make a Home Out of a Household.

The art in entertaining lies largely in not entertaining too much. The tact to leave a guest free to follow his own devices, and yet to feel that he is surrounded by delicate thoughtfulness for his welfare, is a very desirable gift, but is one, too, that can be to a great extent cultivated. If a guest finds an earthly paradise in the library, and loves to sit and read or write, and browse among books quite at his own sweet will, it is not the part of tact to drag him out to play lawn tennis or croquet. If he is not a pedestrian by nature or grace, it is the reverse of entertainment to invite him on long walks, however interesting the scenery or pleasant the object. On the other hand, the guest, too, may well cultivate a reasonable independence, and, if he has his little private fads and desires, carry them out harmlessly, without impressing his entertainers into service. He may like to go to a certain church, or go to an early service, or make a call, or attend a lecture, or a dozen other things in which the hostess feels no real interest; and if she accompany her guest it is merely for courtesy, and very likely at the cost of some inconvenience. There is no reoson why the visitor should not pursue his own way in these personal tastes, so far as can be done without absenting himself conspicuously from the household circle, and both hostess and guest will enjoy each other's company all the better by treating themselves to intervals and interludes of solitude or separation. A guest definitely invited for a definite period has every reason to feel his welcome assured; to feel that his presence is a joy to his hostess, else, indeed, why should she have solicited it? This *entente cordial* taken for granted, the minor details will easily adjust themselves, and will fall out all the better for mutual freedom. The guest will be put at his entire ease to see that his presence is not interfering at all with the natural life and daily demands of his hostess; to feel that she pays him the compliment of believing him a rational being, full of his own resources, and not in the least dependent on her constant personal presence. The most delightful thing in the world is to establish one's friends in one's home, and see that the guest is supplied with every comfort, and surrounded with all due attention, and then enjoy the mutual freedom of easy intercourse, together when mutually convenient, or apart when most convenient, each, meanwhile, feeling the charming sense of the near presence and close sympathy. —*American Cultivator.*

Hints to Housekeepers.

HARD woods should simply be wiped off with a soft cloth or sponge wrung from clear, warm water and dried at once.

WASH ink stains from carpets with milk, and afterwards with hot water, when fresh. Old ink stains must first be wetted, then rubbed with salts of lemon and washed quickly.

BRIGHTEN your silver by boiling it up in soapy water for a few hours, cover with whiting moistened with some spirits, dry in the oven, and rub off and polish with chamois.

THE best way to wipe the walls of a room is to cover a broom with a piece of cheese cloth, and beginning at the ceiling draw the broom down in lines, changing the cloth as it becomes soiled.

KEEP celery fresh by rolling it in brown paper sprinkled with water, then in a damp cloth, and put it in a cool, dark place. Before preparing it for the table submerge it in cold water and let it stand for an hour. It will be found very crisp.

HOW MANY women know how to prepare a perfectly fresh egg so that an afflicted stomach can eat it? Pour boiling water over the egg in its shell, let it stand on the tank in the water for five minutes. The egg will be nearly as smooth as custard, and is almost as easily digested as a raw one, while its flavor is something delicious.

THE KITCHEN.

Tested Recipes.

OATMEAL GEMS.—Two cups of the finest oatmeal, two cups milk, two eggs, one tablespoonful butter, one tablespoonful sugar, one salt-spoonful salt.

DELICATE BISCUIT.—One quart of sweet milk, two teaspoonfuls of baking powder, half a cupful of best butter, one teaspoonful of sugar, and flour to make a soft dough. Roll out half an inch thick, and cut out tiny biscuits with a small baking powder can. Bake in a very hot oven.

FOAMY SAUCE.—Beat the yolks of two eggs and one cupful of powdered sugar well together and set the bowl into boiling water and stir until quite hot, then add the whites beaten stiff; add a small piece of butter and a tablespoonful of brandy or extract after taking from the stove and serve immediately.

SCALLOPED COD.—Two cupfuls picked codfish, one cupful drawn butter, with an egg beaten into it, one teaspoonful minced sour pickel, one tablespoonful Worcestershire sauce, fine bread crumbs. Have the drawn butter hot, stir the fish into it, add the pickle and sauce, pour into a buttered baking dish, sprinkle with crumbs, dot with bits of butter and bake.

NEWS ABOUT SOUTH DAKOTA.

An Agreement Reached in Regard to Irrigated and Public Land Surveys—Fire at Aberdeen—State Topics.

AN agreement has been finally reached by the sundry civil bill conferrees upon the paragraphs relating to irrigated and public land surveys, the sole subject of dispute between the two houses. The chief difference between the two houses was as to the repeal of the law of 1888, providing for the withdrawal of public lands from entry, which the senate insisted upon. The conferrees recommended the adoption of a compromise providing that the reservoir sites, heretofore located or selected, shall remain segregated and reserved from entry as provided by said act until otherwise provided by law. No person who shall, after the passage of this act, enter upon any of the public lands with a view to occupation, entry or settlement under any land laws, shall be permitted to acquire title to more than 320 acres in the aggregate under all of the said laws, but this limitation shall not operate to curtail the right of any person who has heretofore made entry for settlement on public lands, or whose occupation, entry or settlement is validated by this act. Provided, that in all patents for lands hereafter taken up under any land laws of the United States, or on the entries of claims validated by this act, west of the 100th meridian, it shall be expressed that there is reserved from the lands in said patent described, the right-of-way for ditches or canals constructed by authority of the United States.

Burning of a Large Elevator.

The large elevator and warehouse operated in connection with the Aberdeen roller mills caught fire last week from spontaneous combustion, it is supposed, and was destroyed. The building was attached to the mill, and it was great skill on the part of the fire department and the excellent water facilities possessed by the city that saved the valuable mills. The property loss on the elevator is $8,000. From 12,000 to 20,000 bushels of grain, mostly wheat, was destroyed, which at present prices is a heavy loss, besides two carloads of flour. The total loss will be upwards of $25,000, with over $30,000 insurance. The property will be rebuilt.

Dakota Weather and Crops.

The weekly weather crop bulletin for the week ending Aug. 22, states that over both North and South Dakota the temperature for the week has been considerably below the average, as was also the amount of sunshine. Local showers are reported from most sections, in many of them a sufficient amount to greatly benefit late corn. Light frosts on the 23d did slight damage to delicate vines.

In Short Meter.

A COMPLETE hoisting works for the Harney Peak Tin Mining company has been received.

P. F. CROW, charged with arson in connection with the Highmore fire, is under $1,000 bonds.

DURING a recent storm the residence of C. C. Barr, in Brookings, was struck by lightning and badly shattered. No one was injured.

PARTIES up from the vicinity of Cottonwood lake declare that the lake is entirely dry. The bed of the lake is covered with a heavy growth of grass, which is being cut for hay.

THE Burlington & Missouri railroad had a fatal smash up near Newcastle recently. A drizzling rain made the rails sleek and the coal train with a heavy load, coming down from the mines, became unmanageable and while running at a fearful speed—it is calculated sixty-five miles an hour—ran into the work train which was standing about two miles above Newcastle. It is thought that two men are under the wreck.

W. H. HOESE, of Sioux Center, Ia., has finally made arrangements to open up a bank at Spencer, having purchased the banking outfit formerly owned by the Bank of Spencer. The bank will be run under the same name.

P. D. MCKENZIE, living two miles from Carrington, lost his barn and contents by an incendiary fire a few days ago. Jim McNulty, a farm hand is under arrest as the incendiary. It is supposed the prisoner is partly insane.

THE Marion flax mill people are busy experimenting with different kinds of flax fiber and find our flax straw perfectly satisfactory. Next year they are going in on a big scale to work up flax fiber. They will break land free of charge for the first crop and pay $10 an acre thereafter yearly for the use of the land. This year they pay $6 an acre to pull flax.

AT Grafton a team belonging to an unknown farmer, becoming frightened, dashed north on Hill avenue, throwing the driver out and injuring him severely. Near the Grafton hotel the team struck the 11-year old son of Jacob Knudson, proprietor of the Norman house, killing him instantly; also seriously injuring the 10-year-old boy of Knut Olafson, a shoemaker.

JOHN KROACH had the misfortune to break his arm at the wrist while cutting bands where they were thrashing on E. S. Huuskaar's place, two miles north of Spencer. The footboard on which he was standing gave way and he was precipitated to the ground, a distance of four or five feet.

THE Rust-Owen Lumber company, of Wisconsin, has decided to put in planing mills at Pierre for the manufacture of doors, windows, etc. The company now operates large lumber yards there.

JOHN CAMERON, living southeast of Brookings, recently lost nine head of cattle by a lightning stroke. Lightning struck the barb wire fence and followed it for some distance until it came to where the cattle were grouped, then shot into the herd and killed all of them.

MOLLIE NOPENS recently died in Deadwood of congestion of the brain. A Deadwood paper says that a relative of hers was the cause of her downfall; she induced her to come to Rapid City, and one night she was filled with liquor and a wealthy citizen of Rapid seduced her. She then came to Deadwood, and shortly after her arrival gave birth to a babe. Later on she was taken sick and the child died. The little one was laid to rest without a mourner except the mother. The deceased was only 17 years of age.

THE contract has been let for the building of a $1,200 stone jail at Milbrook.