The Farmers' Leader.

CANTON, S. D.

FARMERS' PUBLISHING CO., PUBLISHERS

AN Iowa court has decided that a meteor belongs to the person on whose land it falls, but the decision is disputed, and a case in point will be taken to the State Supreme Court.

THE school authorities of Boston have resolved to abolish flogging in the public schools, but the teachers there will retain their switches, that is the variety attached to their back hair.

THE Boston *Herald* says that the Pilgrim Fathers played lottery for a hundred years after their arrival upon "the rock-bound coast." But they never arose to the sagacity of craps.

WOMEN are in good spirits these days and men are more depressed than at any other time of the year. Both conditions are attributable to the one cause: The fall openings are upon us.

IT is reported in Washington that ex-President Hayes, of Fremont, O., is engaged to be married to a Virginia lady, whose name is familiar at White Sulphur Springs and other society resorts.

PRESIDENT DIAZ began his political career while an officer in the army by heading an insurrection. He kept on in that line until he reached the presidency, but is now the most conservative politician in Mexico.

BARON NORDENSKIOLD, the great Norwegian arctic explorer, is sanguine of the success of the projected expedition to the north pole. He believes the discovery of the pole may furnish the key to many unsolved problems.

THEY are talking of "hay-palaces" and "corn-palaces" as features of the Chicago world's fair. There will be nothing startling about such structures to Americans of 1892, but they will offer Columbus a new sensation if he should happen to drop in.

THE Western railroads are complaining of a lack of cars to do their immense business. At the same time the stockholders are complaining of a lack of dividend prospects. There seems to be something rotten in the management of the Western railroads.

A FARMER in Dickinson County, Kansas, went into the bank last week and drew out $2,000 for wheat he had delivered to the mills. He had previously drawn another check for $1,500, and will soon draw another for $1,800 and will have considerable wheat left.

AN English traveler in this country has criticised our umbrellas as "huge, misshapen, bulky, discolored, wretched-looking articles." This may be true, but we have the advantage of not being required to carry the article as much as the critic would be in his own country.

THE average life of a rabbit is put at about nine years. The doe may have young eight times a year, averaging eight each time. The first litter is produced when but four months old. The progressions based on these figures lead to astonishing results. For three years the possible progeny of two rabbits has been calculated at over 13,000,000, and for seven years at 1,500,000,000.

THE Czar of Russia is a hopeless conservative, but in sending his son and heir to travel around the world, visiting all countries "to gain vigor of constitution and breadth of intellect," he does a more liberal thing than any of his predecessors ever did. The czarewitch will even visit and study the United States. If the knowledge he gains will cause him, when he comes to the throne, to give the Russian people a parliament, and treat Siberian prisoners like human beings, then his travels will be to some purpose.

Although the following is from one of Sam Jones' recent sermons the New York *Tribune* almost feels that we ought to apologize for quoting it: "Some ladies think they must keep a little whisky to make camphire, etc., but what are you going to do when you wake up in hell fire, old gal? I tell you, dudes and dudines, if you come fooling about me I'll spit on you and drown you, you are so insignificant. We don't bury dudes. They haven't got smell enough after they are dead to annoy any one, and we just hang them on a limb."

NEVADA is getting on very well without a Governor or Lieutenant Governor, both of these officials having died, and there being no provision for filling the vacancies until the next election. Much has been said about the instability of republics as compared with monarchies, but our republic, in its form and the character of the people, is such that its Federal and State Governments can exist in security for an indefinite period without an official head—a condition that has suddenly plunged strong monarchies into anarchy and bloodshed.

RUSSELL SAGE'S recent interview makes out Jay Gould a richer man than he is generally credited with being. Mr. Sage says Gould is the heaviest owner of securities in the world, his income alone from dividends being $2,000,000 a year. Outside of this he has an income of from $10,000,000 to $12,000,000. It is understood that Mr. Gould aims to make his wealth net him about 6 per cent., and if this is the case, and Mr. Sage knows what he is talking about, Mr. Gould will have to be moved up several pegs in the list of the country's rich men.

A WOMAN who is both writer and lecturer was lately asked by a correspondent whether she really thought women could, if they liked, do all that men can do. She replied as follows: "Speaking for myself, there is at least one thing that many men have done and now do which I know I should never have the courage to do. I have studied medicine, contested elections, written political leaders—all 'like a man'—but though I have never yet in my life worn on my head a tress of hair which had not grown there, I am sure I never should have the courage to go about with a bald head."

THE first white woman that ever penetrated the mysteries of the Olympic Mountains has just returned from an extended trip accompanied by her husband, Phil Hamilton, and twenty others, says the Seattle *Press*. The party entered the range from the head of Quilcene River, this county, crossed over the divide, and descended down the Press Valley to the Elkwa River, thence to Port Angeles. While in the Press Valley the party distinctly heard subterranean noises, which indicated internal disturbances. Large bands of elk and deer were frequently seen, and several exciting bear fights were indulged in. Mrs. Hamilton rode the entire distance on horseback.

IN the neighborhood of Sydney such fruits as the peach, nectarine, apricot, plum, fig, grape, cherry and orange are as plentiful as blackberries. If a peach stone is thrown down in almost any part of Australia where there is a little moisture a tree will spring up which in a few years will yield handsomely. A well-known botanist used formerly to carry with him, during extensive travels, a bag of peach stones to plant in suitable places, and many a wandering settler has blessed him since. Pigs were formerly often fed on peaches, as was done in California; it is only of late years that peaches have been utilized in both places by drying or otherwise preserving them. A basket load may be obtained in Sydney markets, during the season, for a few cents.

THE Japan *Gazette* records a plucky feat by an Englishman resident of Yokohama. The Englishman, who was in Tokio, desired to return to fulfill an engagement in Tomioka. Having been told of the stoppage of the trains by storm he engaged a jinrikisha and arrived at about 4 o'clock in the evening at the river Rokugo. The river was swollen and muddy, and no boats were there for the conveyance of passengers. After waiting by the side of the water for some time the Englishman discharged his jinrikisha, stripped, and having tied his clothes on his back, jumped into the current, notwithstanding the advice of the bystanders. A Japanese who had also an important engagement, and whose pluck was superior to his strength, followed suit, and was being overcome by the current when the Englishman turned back to his assistance and took him ashore on his back. This is said to have taken place before scores of eye witnesses.

GABRIELLE GREELEY.

The Sole Surviving Child of the Great Editor.

The recent unveiling of a monument to Horace Greeley in New York City revives interest in the family of the famous journalist. When he died in November, 1872, as a direct result of the mental and physical strain imposed by his disastrous race for the Presidency and within a few weeks of the death of his wife, he left two daughters, Ida and Gabrielle, behind him. Ida, the elder, was married shortly after her father's death to Colonel Nicholas Smith, of Louisville, and died five years later, leaving two children. Gabrielle still survives. She lives at the old family residence at Chappaqua, N. Y., and devotes herself to religion and to the education of her sister's children, whom she has cared for since a short time after their mother's death. The old homestead is situated in a picturesque section of Westchester County, close to the Harlem Railroad. Horace Greeley, although the founder of a successful newspaper which has made other men rich, died poor. Both he and his wife gave freely in charity, and the Presidential campaign had been a heavy drain on his resources. The *Tribune* had been sadly depreciated as a property by the dissatisfaction of its old patrons with Mr. Greeley's political course, and his interest was disposed of before any of the lost ground could be recovered. His two daughters were therefore not as well provided for as the public generally supposed. The farm at Chappaqua contains seventy-five acres of good land and Miss Greeley's excellent management of the little property left her has enabled her to tide over the difficulties of the first few years and she is now in very comfortable circumstances

MISS GABRIELLE GREELEY.

A Tooth Sold for $3,500.

The hat worn by Napoleon at Eylau was sold in Paris in 1835 for $400. The coat worn by Charles XII. at the battle of Pultowa brought over $100,000. A wig that once belonged to Sterne, the great English writer, was sold at public auction at London a few years ago for $1,050. In 1816 a tooth of Sir Isaac Newton was purchased by a nobleman for $3,650. The buyer had a costly diamond removed from his favorite ring and the tooth set in its place.

FACTS FOR THE FARMER.

MATTER OF INTEREST TO THE AGRICULTURAL CLASSES.

Practical Information for the Stockman, the Poultryman, the Nurseryman, the Farmer and the Farm in General.

THE FARM.

Moisture in Food.

The advantage of ensilage consists largely in the fact that it is a palatable way of preserving food in moist state. This adds greatly to its digestibility. In the silo the moisture to which the entire mass of corn fodder is subjected makes even the butts of the stalks palatable, while by ordinary methods they are thrown into the manure pile.

Potash in Corn Cobs.

A considerable portion of the mineral manure required in growing corn is potash, and most of this is found in the cob. It makes a stronger ash than does the grain, most of the latter being starch or carbon and passing off in smoke. Housewives long ago learned that ashes from corn cobs made a strong lye, and this indicates the value of corn cobs for manure wherever potash is required.

The Cattle in Winter.

Cold, inclement weather will soon drive the stock indoors as it were, and the matter of arranging the barn and yard for them will become an important one. Too often this work is neglected and improperly attended to. Excessive warmth or else imperfect protection from the cold are the rule rather than the exception in stock yards. Neither is conducive to robustness, health or profit. If excessive warmth is obtained the animals will become diseased, impure air will poison the blood, and the warmth will so dry the skin and open the pores that the slightest draft will produce dangerous colds. Throat diseases, pleuro-pneumonia and like diseases are sure to find their way into such cattle houses.

On the other hand, imperfectly sheltered cattle will succumb to disease through exposure. Drafts blowing on them during cold, wintry nights will be sure messengers of insidious diseases. If snow and rain are allowed to drift in through large cracks and holes, the health of the animals is greatly deteriorated. The excessive amount of heat which they have to throw off to warm their bodies is a great drain on their systems, and it invariably reduces their vitality, so that they easily succumb to the attacks of disease. All of this effects the milk supply too, and is a most important fact for the dairyman. Many recommend to keep the cows in barns or sheds artificially heated by stoves, and to give them nothing but warm water. All of this is founded upon wrong hygenic laws. The animals need cold, bracing air when the weather is clear, and during storms or excessively cold weather they need to be kept in barns comparatively temperate. They need good food, moderately cold water, but not icy water. Drafts should be avoided, but the air should be changed every day, so that they will not be breathing over the same air hour after hour. The sheds should also be kept clean, and it is well to keep near at hand such absorbents as dry swamp muck or fresh leaves or sawdust. Any fine material such as these will absorb the liquid, and prevent disease and make good manure for the following season's crops.

In the Winter time the importance of a regular and constant supply of salt is not fully appreciated by all stock growers, and especally by those who keep only a few animals. The average farmer gives the salt to the animals when he happens to think of it, and this sometimes is not very often. The best results can be obtained from rock or lump salt placed in the feed boxes. The danger from taking too much salt comes not from having it on hand all of the time, but from denying the animals of it for a long period. Then in their eagerness to satisfy their natural cravings they will sometimes eat more than their systems really require. It is seldom that an animal will take in more food or water than they really require. They know when to stop, even if their masters do not. Salt is an essential constituent of the blood, and salt hunger may lead to excess when the animal is suddenly permitted an opportunity of supplying its lack. Wild animals will travel long distances to obtain it, and their resorts to the "salt-licks" frequently leads them into a trap for the hunters.

Many of the common foods given to the animals are lacking in salt constituents, and hence this essential must be supplied artificially. Animals on one farm will need more of it than on another, for on some soils it is lacking in the soil itself, and the grains grown on it must necessarily be deficient. Salt is also a common constituent of milk, and if not given to the cow it must be drawn from that stored in her blood tissues. This cannot be done without seriously impairing the health of the animal. One cannot thus tell how much the animals need. The quantity must be left to them, and this can only be done by keeping rock salt near them all of the time.—*E. P. Smith, in American Cultivator.*

THE DAIRY.

WHEN studying cheap feed, remember that it is not feed that is cheap because poor; that feed is dear at any price. Cheap feed is the best feed, so combined as to produce the best results for the money outlay.

CLEAN milking, from a standpoint of getting all the milk at one sitting is of the highest importance, and to accomplish this ought to be the earnest aim of all milkers, and no cow should be left until the last drop is drawn.

IF you have a variety of feed for your cows, don't feed all of one kind this month, another in December, and another in February. Mix them—except feed the pumpkins before they freeze, and save some of the best hay till spring.

A NEW separator is about to be introduced to America from England. It is made in several sizes. The most important is the hand-size, skimming 400 pounds per hour with as little power, it is claimed, as is required by an ordinary barrel churn.

J. H. MONRAD says, in Germany the milk delivered by peddlers is kept in cans which are loaded in a locked refrigerator wagon, with only the faucets protruding, thus preventing the driver from being too liberal to the pretty servant girls and making up the quantity by adding water on the route.

UNAERATED Milk, says F. D. Curtis, is the mother of most floating curds and cheese spoiled in this way. In shut-up cans it is worse. It is the potent father of tyrotoxicon poison. It is the great enemy of infants, and the direct cause of a great deal of cholera infantum, which sweeps away so many helpless children.

JUDGE CLEVELAND, of Franklin, Vermont, has been retaining and breeding from his best butter cows only, the past few years, and the gain in the average butter yield of his herd per cow shows the wisdom of such a course. The average number of pounds of butter per cow in 1884 was 170, in 1886 200, in 1887 228, in 1888 235, and in 1889 250. The cows have good pasturage in summer and good hay in winter, with a moderate allowance of grain in the spring before being turned to grass. The judge is taking a great interest in the matter and expects to increase the yield of his dairy to 300 pounds per cow.

THE HORTICULTURIST.

Notes on Gardening.

USE fresh mold for potting plants.

DON'T forget that petunias make good winter bloomers.

IT may not be a new idea to you, but cut flowers keep better in a cool place.

—APPLES should not be stored in a warm cellar till freezing weather; then a cool cellar is better.

WINDOW gardening is carried to almost universal adoption in England, palace and humble dwelling alike having boxes of sweet flowers upon the window ledges.

DR. B. D. HALSTEAD read at Indianapolis a paper on rot of the sweet potato, urging that it demanded instant attention. He had sent questions to over 300 growers in New Jersey. Replies showed that a large proportion suffer from this cause, it has been known many years, is worse some seasons than others; that variety, soil, climate, etc., are all modifying agents, and that the disease is not understood. The "soft-rot" is due to the growth of a mold (Rhizopus nigricans,) which spreads through the potato and then to others. The "dry-rot" is probably due to the growth of a blue mold (Penicillium.) Experiments with drying with heat show that when affected potatoes are well dried, the "soft-rot" is exceedingly contagious.

HOT water is a clean, safe and effective means of destroying green fly on pot plants. To the amateur, whose stock of plants might be small, or who might not have accommodations for fumigating, says *Farm and Garden*, it would be found a convenient remedy. There is a margin of many degrees between the lowest temperature that will destroy this insect and the highest that a plant can stand with impunity. One hundred and thirty degrees is a proper temperature, or as hot as the hand can be held in two seconds. The plant should be plunged into and withdrawn from the water instantaneously. The smaller body and more delicate skin of the insect is acted upon more quickly than that of the plant. Should anyone be afraid to employ the remedy let her, if she has several plants affected, try it on one first, and the next day when she sees it has suffered no injury, she will have no misgivings about treating the rest in the same way.—*Farm, Field and Stockman.*

THE STOCK RANCH.

The Feed and Management of Horses.

The horse-car companies have an association known as the American Street Railroad Association. From time to time they get together to discuss matters of general interest to them all. At a recent meeting the care and feed of horses was the subject for consideration. The *Country Gentleman* prints a report of the meeting given by Henry Stewart, from which we take the following:

"The feeding, as might easily be thought, is most carefully managed. The food consists of cut hay, slightly moistened, with mixed ground feed (corn and oats) added, given in small quantities at short intervals. A small quantity of loose hay is thrown to the horses when they are brought in from work, then, when the regular feeding hour arrives (which is never soon after or just before a trip) six to eight quarts of ground feed, with five pounds of cut hay, are given. The horses are always fed by the same feeder, when possible, and the feeder gives close attention to each particular horse to know how much food is eaten and how much is left so that the quantity given can be gauged exactly. After every feed the mangers are thoroughly cleaned out, and for this purpose cast-iron shallow bowls, or enameled kettles of sufficient size, are used, in which no food left over can gather in the corners and get sour. These round troughs must be rust-proof, and are cleaned out with a wet sponge by the stableman twice a day. The result is that food is eaten clean, and none is wasted by reason of offensive troughs. Moreover, since these feed troughs were introduced into the Chicago stable colic and other forms of indigestion have practically disappeared.

"The water is even more particular than the feeding. In some of the New York stables it has been found necessary to filter the water given to the horses. The filter used consists of a barrel filled with coarsely ground charcoal with small brush and gravel to keep it in place, and with some sulphur added. The sulpher came into use from the fact which became known to one of the large stock owners that in the neighborhood of Richfield Springs the farmers had found the sulphur water exceedingly beneficial to their horses; and experience has proved that the filtered and sulphured water has been drunk by the city road horses with much advantage, and is preferred by the animals to any other. Under the microscope it is found perfectly free from all impurity. A gentleman from Chicago stated that while using the city water the horses were often sick, and $20 a month was usually spent for medicine, and much time was lost besides. The water from a clear spring was brought to the barn at a cost of $1,000, and after its use the trouble stopped, no medicines were needed, and no time was lost through sickness."

THE HOUSEHOLD.

The Care of Lamps.

There are a great many people who have used lamps all their lives who know absolutely nothing about their proper care. They wash chimneys with soap and water, and cut the wicks down beyond the charred part, and lean back with satisfaction, believing that their work has been well and properly done. In point of fact, the chimney of a lamp should never be touched with water. A few drops of alcohol, or even kerosene oil, will remove the dimmed, smoky effect, and make the chimney bright as possible when it is polished with a soft flannel or chamois skin. There will then be no danger of any moisture being left in the chimney, so it will crack when the lamp is lighted.

All parts of the burner of a lamp should be thoroughly clean. A little kerosene or alcohol on a cloth is as good for this purpose as anything else to clean the burner, providing it is polished clean and dry afterward. Neglected old burners may be boiled up in soda and water, and renew their usefulness though not their appearance, as this process removes the lacquer put on most brass. It is not necessary to allow a burner to get in such a condition that it must be boiled in this way to clean it, but if it does, there is no better remedy.

Every part of the outside of a lamp should be rubbed dry and free from oil when it is filled, daily. Do not cut the wick of a lamp after it is first put in and has been evenly trimmed once, but each day brush off the charred portion. The wick will last longer and the light be evener and clearer if this last rule is strictly adhered to. Metal or porcelain lamps, in which the oil is put in a font of metal resting within the porcelain, are the most desirable and least dangerous lamps to use.

Always avoid filling a lamp to the brim or burning it when the oil is nearly exhausted. There is no special economy in turning down a lamp; nearly the same amount of oil is consumed, what is not burned in the blaze passing off in gas, which is often strongly noticeable on going into a room where the lamp has burned low for some hours. In case only a little light is desird, a night-lamp, adapted to a small wick, should always be used.—*New York Tribune.*

Hints to Housekeepers.

TENDERLOINS broil better if first brushed over with olive oil.

TO PREVENT tin pans from rusting, rub fresh lard on them, and set in a hot oven until thoroughly heated.

SCALDING water should never be poured into dishes which have held milk until it has been removed by cool water.

EVERY housekeeper knows how important it is to keep the refrigerator clean. Wash the shelves and ice racks in soap, ammonia and water. Vinegar and water will remove every stain from the zinc.

VERY few housekeepers understand how to cook succotash properly. The Lima beans should be cooked at least an hour, with just enough water to cover them, before the corn is added. The corn should be cut carefully, not too close to the cob, and added to the beans and the mixture cooked ten minutes. Then a large teaspoonful of butter and a scant teaspoonful of flour must be added to every pint of succotash, and stirred in carefully so as not to break the beans. The succotash must now be seasoned and cooked ten minutes longer. Some persons add salt pork to this dish, but it gives a coarse, greasy flavor not agreeable to a refined taste.

A VERY good substitute for castor oil, for use in young children, is the aromatic syrup of rhubarb. This contains about one-tenth as much rhubarb as the aromatic tincture. The dose of the aromatic syrup is one teaspoonful for a child about one year old. It is especially appropriate in colicky cases, which require a laxative. Beside this and castor oil there can wisely be kept in the nursery medicine chest the mixture of rhubarb and soda. It is an old preparation which could scarcely be improved. In order for it to produce a cathartic effect the dose must be quite large, hence castor oil would be preferable in many cases. But this mixture will act best where merely a laxative effect is desired. It is especially applicable to cases of constipation in which there is trouble with the stomach, as dyspepsia.

THE KITCHEN.

Meringue Pudding.

Line a deep pudding dish with slices of sponge cake, cover with rich fruit jam, pour over custard and bake, ice like cake, set in the stove to dry, take out and cover with meringue. Serve without sauce.

Custard Pudding.

Take a pint of milk, one cup of sugar and six eggs. Beat the sugar and eggs together, flavor with vanilla. Pour the milk in a pudding dish, mix in the eggs and sugar. Bake half an hour. Eat with sauce.

How to Boil an Egg.

To boil an egg properly put it in a vessel, cover with cold water, place over the fire, and the second the water begins to boil your egg is done. The white is as delicate as a jelley and as easily digested, and nutritious, as it should be.

How to Cook Cranberries.

Recipes adopted by the American Cranberry Growers' Association.

1. Wash them clean, and remove all stems and leaves.

2. Always cook in a porcelain-lined kettle or stewpan. Never cook in tin or brass.

3. The sooner they are eaten after cooking, the sooner you will know how good they are.

Sauce No. 1—One quart berries, one pint water, one pound granulated sugar. Boil ten minutes; shake the vessel, do not stir. This means a full, heaped, dry measure quart, which should weigh fully seventeen ounces.

Sauce No. 2—One quart berries, one pint water, one pound granulated sugar. Bring sugar and water to a boil; add the fruit; and boil till clear, fifteen or twenty minutes.

Sauce No. 3—One pound berries, one pint (scant) cold water, one-half pound granulated sugar. Boil together berries and water ten minutes; add sugar, and boil five minutes longer.

Strained Sauce—One and one-half pounds berries, one pint water; three-fourths pound sugar. Boil together berries and water ten to twelve minutes; strain through a colander, and add sugar.

Cranberry Jelly—One and one-half pounds berries, one pint of water. Boil fifteen minutes; strain through jelly bag or coarse cloth; cook the juice fifteen minutes; add as much sugar as you have juice, and boil again fifteen minutes, and turn into forms or jelly cups; dip forms into cold water to prevent sticking.

Cranberry Tarts—Either of the sauces above will make delicious tarts. Strained sauce generally preferred.

Cranberry Pies—For pies with upper crusts the berries should be used whole and cooked in the pastry in the following proportion: four parts berries, three parts sugar, one part water.

Steamed Batter Pudding—Stir the cranberries with a light batter; steam two hours; serve with liquid sauce.

Steamed Cranberry Dumplings—Use cranberries the same as apples; steam about one hour and serve with sauce.

Frozen Cranberries—Some prefer the flavor of frozen cranberries. Freeze them solid and throw into hot water; use one-fourth less sugar than in former recipe.

DAKOTA NEWS.

Items of Recent Occurrence Gleaned from the Artesian State.

Wolsey Withdraws from the Capital Race.

Huron special: After many years all the good things are coming our way. Our friends at Wolsey have seen the probable helplessness of their town's candidacy for the capital and the *Journal* this morning announces the withdrawal of that town's candidacy. The article closes thus:

"Huron will doubtless be made the permanent capital, and inasmuch as Wolsey cannot herself succeed she will gladly lend her aid to her more fortunate neighbor. Any further attempt to bolster up Wolsey's candidacy will be done without the consent of our people and can only be looked upon as a desperate effort on the part of some of the frends of Pierre to continue the fight in hope of better success in another campaign."

Gold Find in Jackson County.

Thos. Phillips, with others, has returned to Pierre from an expedition of several weeks in Jackson county, seventy miles southwest, claiming to have found gold in paying quantities. They have not only found paying earth, but there is native quicksilver there enough to save their gold. The gold runs in 3 to 5 or 6-cent nuggets. Though nothing like what was panned in the early days around Deadwood, yet is there in paying quantities, and they believe a little development will bring to light big pays. On the strength of the anticipated rush into that region next spring, or perhaps some time this fall, they have laid out a town on Sage creek, Jackson county, called Logan. Mr. Phillips and partners are old miners, who have served years at placer work.

Mrs. Charles Rearick, the Woonsocket woman who was arrested for poisoning her husband, has confessed to the awful deed. Her past life had been irregular, and at one time she was a charge on the county. Rearick married her in two hours after he first met her. They quarreled frequently, and he taunted her about the doubtful paternity of a child of hers. Finally she purchased strychnine and put it in his medicine, and after two hours of great agony he was dead. She now exhibits considerable remorse. She has saved the county the expense of a trial.

Fire at Brookings College.

An alarm of fire on Sunday evening at 10 o'clock summoned the fire department to the agricultural college, but prompt action on the part of the students had extinguished the fire before the arrival of the department. The fire, as is supposed, originated from a reflector lamp which had been left burning in the boys' dormitory during the absence of a student. A portion of the ceiling and about four feet square of the roof was burned before the fire was under control.

Doings in Dakota.

THE Methodists have decided to build a church at Hermosa.

FORT PIERRE parties have received information that 3,500 Norwegians will come over and settle in western South Dakota next spring.

THE contract for completing the hotel Morrison at Yankton, excepting the plumbing, steam heating and the elevators, has been awarded to W. B. Valentine.

PROF. HAY and Col. Nettleton, of the United States geological survey, are expected in Huron in a few days as representatives of the government in the interests of irrigation.

A MASS of rock, estimated at about 3,000 yards, was broken up on the Burlington & Missouri road near Deadwood, last week. Eighteen kegs of block powder constituted the motive power.

THE little Hendryx boy, at Aberdeen, who recently lost his left arm by a gun shot wound, is getting along splendidly, and the physician says there is now no question of his speedy and permanent recovery.

WITHIN the past week contracts have been entered into for the construction of thirteen dwellings in Cold Springs, an addition to Hot Springs, and a number are already in the course of construction.

C. B. THOMPSON, of Aberdeen, dealer in groceries and crockery, has made an assignment for the benefit of his creditors. The liabilities and assets are unknown. The crop failure and hard times are the prime causes.

JACOB WRIGHT, a Deadwood-Terra miner, had one arm broken and the other badly sprained and nearly dislocated Thursday night by being run into from behind with a car while pushing another car. His wounds were dressed by Dr. Freeman.

SATURDAY afternoon, as men were digging a twelve-foot ditch in front of the Caledonia mill at Deadwood, the north side of the ditch caved in and buried one of the men ears deep and another waist deep. Willing hands soon had the men out of their uncomfortable positions. Their injuries were slight.

EVERY wheel of the machinery in the Yankton cement works is in place and has been moved by the engine. Superintendent Yates says that it is as yet impossible to say when cement will be made, because of the thousand and one little things which require alteration and adjustment in such an enormous mill.

A WELL has been completed on Frank Malloy's farm near Madison. At the depth of 223 feet a flow was encountered and for several hours the water gushed above the surface. Finally it settled back, presumably on account of sand and gravel filling into the casing. The pressure was not very great. This well comes the nearest to being a spouter of anything that has been discovered in Lake county.

AN unknown disease is causing the death of a considerable number of cattle in the vicinity of Forest City.

A SOUTH DAKOTA man advertises that he is a "dealer in soft drinks and cigars."

THE Magner-Smith ten-round glove contest between Patsey Magner and Ed Smith, at Yankton on Saturday night, closed somewhat abruptly after the second round. After Magner had lammed Smith once or twice the latter grappled him for self-protection. Magner can wrestle as well as fight, and Smith soon measured his own length on the stage. He squared himself again, and Patsy inserted two digs in the ribs, and then Smith clinched again. Patsy slammed him to the floor a second time and with force enough to mash one of Smith's knees. After that there was no fight in Smith, and he refused to toe the scratch for another round.