

WHISKEY was first made in Ireland by an English monk.

Now "THE affrighted quail whirs o'er the field away," provided he is not perforated with a large load of No. 9 shot.

A CHICAGO Justice has fined a woman \$15 for kissing a dude. Any woman with the bad taste to kiss a Chicago dude deserves even greater punishment.

THE papers of Misogog Hancock, of Indiana, for whom the Senate Pension Committee has recommended, a pension of \$25 for his services in the war of 1812, show that he is 102 years old.

"LEWIS THE LIGHT," a Philadelphia religious crank, is testing the forbearance of a long-suffering public by circulating a "poem" of his own composition. Lewis the Light's meter is out of order.

A VETERAN who died at Plainfield, N. J., the other day requested that the bugle with which he had led his comrades to victory be buried in his coffin with him. When Gabriel sounds his trumpet he will be able to blow a return blast.

HENRY SUGBERT, of Peoria, Ill., tried to see how quick he could get married after being divorced, and accomplished it in seven ten minutes. It however, took him two hours to get rid of the smell of the bushel of eggs thrown against him by his fellow citizens.

A VERY smart young man in Savannah tried to pay his car fare with a \$100 bill. The conductor was accommodating, and stopping the car he went into a store and got the bill changed, giving the young man a shot bag full of silver, amounting to \$99.95.

WHEN people say "calculate" they use a word which goes back to the very infancy of our race and the very beginning of the science of arithmetic. It comes from the Latin calculus, a pebble. When men first began to reckon and to compare numbers they could think of no better way than to lay pebbles along side of one another on the ground, and hence the word for counting.

AND now British capital proposes to place England within four and a half days of this country. Capt. Hamilton Gunn, who is representing the enterprise in this country, says that its projectors propose to spend a large sum of money upon the Michigan side of the Sault Ste. Marie, making one link of a system of transportation to Nova Scotia, with a connection to New York, and Atlantic steamers of 100,000 tons or over. Large vessels of the same line will also run on Lakes Huron and Ontario.

A FRENCH physician says that he has demonstrated that rheumatism can be cured by the sting of bees. The virus of the bee acts, he says, like a vaccinal inoculation, and a sufficient amount of it will render the patient entirely free from rheumatic attacks. He says, however, that it would require the services of a good many bees to cure a well established case of rheumatism, and the remedy appears to be worse than the disease. Bees may be good for hives—bee hives—but few people would care to use them for rheumatism or any other human ailment.

ACCORDING to the annual report of the Pullman Palace Car Company, 5,023,057 people were carried in their cars last year, against 4,242,542 the year before. The figures are interesting, as showing how extensively the more luxurious modes of railroad travel are coming to be used by the people. The palace car was originally monopolized by the rich, but it is no longer considered a luxury beyond the reach of persons in ordinary circumstances. The public generally enjoys all the comforts of traveling, and they appear to be willing and able to pay for what they get.

THOMAS G. WOOLFOLK has for the second time been sentenced to be hanged. He is the man accused in Bibb County, Georgia, of murdering ten people of his own family. On the night of August 7, 1887, Woolfolk took an ax, and going from room to room in his father's house, butchered every one of its inmates while they slept. They were his father, step-mother, three half-sisters, three half-brothers, one infant in arms and an aged aunt. The evidence was circumstantial, but the long delays and retrials have come about more through the horror with which people shrank from the belief that a son and a brother could commit such an awful act.

WILLIAM T. CHAMBERLAIN, of Norwich, has invented and perfected a gun which promises to be the most durable, simple and effectual ever made. It is called the electric hydrogen gun. There are three methods of firing the arm. By the first method, Mr. Chamberlain claims, the projectile is sent from the gun by a pressure equal to 3,700 atmospheres; by the second process by four times that force and by the third method it is a solid mass of air gun with a pressure of from 40 to 700 pounds. The gun is simple, without other machinery than the chamber and barrel. The demand for new valuable weapons is so great that some of the great powers are said to be in this arm the excess; they have been anticipating,

while Mr. Chamberlain may find in it the fortune the shadow of which has kept his brain active and his hands busy for many a day.

DOMESTIC ECONOMY.

HOUSEHOLD AND AGRICULTURAL TOPICS DISCUSSED.

A Budget of Useful Information Relating to the Farm, Orchard, Stable, Parlor and Kitchen.

THE FARM.

The Orloff Horse.

Dr. Martin, Mercersburg, Pennsylvania, who has given much attention to the Orloff breed of horses, gives the following in regard to them in the Farmer's Magazine: These fine and highly prized animals are natives of far-off Russia, and it is strange that there is so little known of them by horse-loving Americans. The Orloff is a low set animal, with a fine arching neck and a heavy coat of hair, as one might expect of a cold climate.

The color is generally black, and no breed is known that is so likely to breed true as this strain, and when a Russian breeder is fortunate enough to possess a pair of male colts of this breed, and if black in color, they are valued at one thousand dollars, if straight and all right, and when they are three years old, and happen to mate well, their value is well up in the four figures. They are, of course, driven as stallions, and can only be afforded by those in high official standing.

As the American millionaire drives his four-in-hand, so the Russian drives his Orloffs, but not with check lines, as we do, but a single rein to the outside of each animal's bit; and to keep the horses from traveling too far apart there is a metallic arch resembling a hoop or half-hoop fastened to the tongue or pole of the vehicle, and this arch keeps the horses from spreading out too much, by confining them about midway between the ears and withers. This arch is often ornamented with bells or ribbons to suit the taste and fancy of Russian sports. It is very common, too, for the Russian to fasten to the bit of each horse a little bag filled with drugs to animate the animals and make them champ the bits and froth at the mouth, of course in such a quantity and proportion as will not prove very deleterious to the health of the animals, but to accomplish the desired result.

It is not probable that this strain of horses could be bred in this country, at least in our Northern States. I say Northern States because of Russia being a cold climate, and to acclimate them for breeding purposes would be one of the first objects to be kept in view, and would it not add another branch of industry and profit to the American farmer? There is no question that the value of a pair of Orloffs in a country market among our horse fanciers here as well as in Russia.

Dieth Wheat.

This variety of wheat was in its day very popular. It is a white wheat, with rather short, stiff straw, a square head and plump berry. Like most white wheats, it is not considered quite as hardy as the larger-strawed red varieties. It is a very starchy wheat, and it had the misfortune to be introduced just at the time when improved flouring processes made the millers all anxious to get longer red wheats that contained a larger proportion of gluten. It is now found that a mixture of red and white wheats makes more and better flour than either alone. It is not likely that Dieth wheat for seed will ever sell so much higher than other wheat, as it is used to do; but it may be profitably sown on land naturally well drained and rich. On such land its stiff straw and large, square heads make a fine appearance at harvest time. When Dieth wheat was first introduced some farmers grew forty-two bushels per acre, the variety outyielding under favorable conditions any other in the same neighborhood. It is especially adapted to very rich land, as its straw seldom lodges or rusts.

On a farm it will often happen that at some seasons there will not be constant work for all the horses usually employed. For various reasons it is the habit of such farmers to devote all the work on one or two teams, and let the others stand idle in the stable or take a run at grass in the pasture. But it is better, even for these idle horses, to keep them in good condition, and he should be made to earn it. Mares with foal should especially have exercise, not to be overworked in any way, but enough to impress upon the fetus that the dam is bearing an adaptability to do what is expected from it when it develops into a horse.

THE DAIRY.

For Pa-helpers Only.

Agree with the girl's father in politics and the mother in religion.

If you have a rival keep an eye on him. If he is a widower keep two eyes on him.

Don't put too much sweet stuff on paper. If you do you will hear it read in after years when your wife has some especial purpose in inflicting upon you the severest punishment known to a married man.

Go home at a reasonable hour in the evening.

Don't wait until a girl has to throw her whole soul into a yawn that she can't cover with both hands. A little thing like that might cause a coolness at the very beginning of the game.

If, on the occasion of your first call, the girl upon whom you have set your young affections looks like an icicle and acts like a cold wave, take your leave early and stay away. Women in her hour of freeze is uncertain, coy and hard to please.

In cold weather finish saying good-night in the house. Don't stretch it all the way to the front gate, and thus lay the foundation for future asthma, bronchitis, neuralgia and chronic catarrh to help you to worry the girl to death after she has married. Don't lie about your financial condition. It is very annoying to a bride who has pictured a life of ease in her ancestral halls to learn to a later day that you expect her to walk a bare-headed old parent who has been miserably kind to her to take on in the cold. —Saturday Evening Gazette.

slitting, but if stripping must be resorted to, it should be continued, or an actual lessening of the milk yield—as well as probable injuries to the milking properties of the cow—will inevitably follow.

Every unnecessary step on a farm in doing the chores is just so much abstracted from the time and strength needed to do them. It is but common wisdom then to plan a proper contiguity of stables, pens, cribs, granaries and water works, and the shortest route from one to the other. On old farms this plan can be carried out only as new buildings are required, but make your plan now and work it to its new buildings take the place of old ones or are built to meet the demand of increased stock.—Farm, Field, and Stockman.

THE ORCHARD.

Treatment for Curculio. The experiments of the Ohio Agricultural Station with curculio in the past season is given in a newspaper bulletin sent out by the station authorities.

An orchard of 900 bearing trees in Ottawa County, Ohio, right in the heart of a great fruit-growing region, was selected for the experiment. In the north half of it the method of catching the curculios by jarring on a sort of inverted umbrella mounted on wheels was employed, while the south half was sprayed four times with pure paris green mixed with water, in the proportion of four ounces to fifty gallons of water.

The first application was made May 8 just after the blossoms had fallen from the blooming varieties. There was a heavy rain the same night and it rained almost continuously until May 15, when there was a short cessation. The second spraying was done on that day. The third spraying was made on May 25, and the fourth and last, June 2.

On the jarred portion of the orchard a great many curculios were caught, showing that they were present in numbers. A careful examination of both parts of the orchard was made on June 3. Between one and two per cent of the fruit on the sprayed trees had been stung, while about three per cent of the plums on the jarred trees were injured. No damage to the trees was then perceptible.

Early in July the orchard was again examined. Some of the sprayed trees showed that the foliage had been damaged by the spraying, but the injury was not very serious. Not over three per cent of sprayed fruit was stung at that time, while about four per cent of that on the jarred trees was injured. But on both the fruit was so thick that artificial thinning was necessary to prevent over-bearing.

A large crop of fruit was ripened on both parts of the orchard, and so far could be judged from the experiment, the practicability of preventing the injuries of the plum curculio by spraying was demonstrated. This process is very much less laborious and costly than jarring, and if future experience is as successful as this season's work, plugging will become much easier.—Farm, Field and Stockman.

THE APPLIANCE.

Fowl Brood. The plan I used on the most of my hives for cleansing them, when I had foul brood during the seventies, says G. M. Doolittle, in Gleasons, was to scald the hive by plunging it all over in boiling water, in a large kettle which was used on the farm for cooking food for the hogs, heating water for the butchering, etc. The hives were put in first and scalded, and afterwards the frames or combs, thus scalding the frames and making the combs into wax at the same time; for as I made all of my frames by hand, then, I thought I must save. However in these days of machinery I do not think that it would pay to bother with the frames, for this scalding process makes them untrue and in poor shape for use again, so that the new frames are much the cheaper in the long run. Later on, a bee-keeper living several miles away called me to his aperv to see if he had foul brood. I found it in several of his hives, and told him how to treat it. After he had cured it he scalded the hives by pouring water from a boiling tea-kettle on to the inside of the infected hives, and no foul brood was the result afterwards. If you are sure that the hot water hits every nook and corner of the hive, I do not know why this plan would not answer where nothing holding boiling water is at hand large enough to put the whole hive in. The first would be safest, however.

Some claim that the hives do not need scalding, doing anything else with them, and that the frames and combs exposed to the weather through one winter. They say they believe the freezing and thawing of one winter is amply sufficient to destroy all the spores or germs of foul-brood about any hive. I should be inclined to go slow on this, trying only one or two till I had proved for myself that there was no danger from such hives.

THE HOUSEHOLD.

Successful Moving. As a preliminary to successful and comfortable moving, let the housekeeper make out a list of articles that must go, those which shall go first, and decide on the things suitable to put in the same load. Have your packing boxes well aired and set in a convenient place, so that every article can be packed as soon as prepared. This arrangement saves all unnecessary handling. Small packing cases are better than large, as they are more safely and easily handled. Old newspapers are excellent for lining these boxes, and also for placing between the various articles.

Books must be packed closely, with edges down, and it saves space to make each row as uniform as possible. Place the largest and heaviest books in the bottom, and the lighter ones on top, with plenty of paper or old rags between.

In packing china, glass and bric-a-brac, it is well to use excelsior, hay or paper. Use the strongest boxes, and line the bottom with a thick layer of your packing material. Pitchers, bowls and all sorts of deep dishes should be stuffed with it, and no two pieces should be touched each other. Fine ware should be first wrapped in tissue paper and soft crumpled newspapers.

In moving a short distance, one may use the wash-tubs and clothes-baskets for packing the china and glass, and have them carried by hand. But, if going far, it is a good plan to use the summer clothing, the cotton underwear, and other soft bits, for packing and wrapping.

Pictures must be wrapped in canvas if going far, in paper if but a short distance, and packed standing on end. Valuable pictures must have a separate wooden case.

In packing furniture, such as sofas, chairs, tables, etc., the legs, arms and

other projections must be well protected, and the wrappings fastened with twine. Carpets and curtains must be cleaned before folding. All such little indispensable trifles as picture books, curtains, fixtures, screws, etc., must be packed in a stout bag and tied up, marked on the outside, and laid by for use when wanted. Wrap your bedding pillows, and similar articles in old sheets, so that they will keep fresh and clean.

Old barrels are usefull in packing kitchen utensils, and all sorts of provisions that you cannot dispose of before moving should be emptied into the cans and buckets that are thus stored away. But a careful manager will so plan as to have little in the line of groceries to move.

Have a full supply of food, bread, meat, etc., all cooked beforehand, so that the first meal in the new house can be prepared with but little trouble. It is usually some time before one is ready to do much in that line of work.

Do not make the great mistake of starving your family and yourself on "moving days." Give them your best jam, and your sugar-cured ham, and your dainty home-made cookies and beaten biscuit, that are good when a week old. Then the children will enjoy the frolic, and fancy that they are having a continuous picnic.

If you can only take things calmly and exercise all your tact, good sense and good nature, you will come out of the ordeal proud of yourself and admired by your family for having accomplished that difficult feat, a successful moving.—Peterson's.

Hints to Housekeepers.

AFTER greasing your cake tins, sift some flour into them, and your cake will not stick.

ALWAYS serve oysters in hot dishes. Cook the oysters only until they curl. If cooked too long they are indigestible.

EQUAL parts of ammonia and turpentine will take paint out of clothing, even if it be hard and dry. Saturate the spot as often as necessary, and wash out in soapuds.

STEEL pens are destroyed by the acid in the ink. If an old nail or old steel pen is put in the ink, the acid therein will exhaust itself on them, and the pen daily use will remain in good condition much longer.

LAMP-BURNERS, to give good light, should be cleaned at least once a month. To clean them, take a piece of soda the size of a walnut, put it into a quart of soft water, place the lamp-burner in it, an old tomato can is good enough, and set it on the stove; after boiling for five minutes, remove the burner, and when put back on the lamp, it will be as good as new.

ALMOST all kinds of vegetables should be put into boiling water when put on to cook. In getting up a good vegetable dinner, the best way is to clean a few beans, and put them on to boil about half-past nine in the morning; at half-past ten add a piece of salt meat and a quart of shelled beans; cook slowly, in just water enough to keep from burning, till about quarter past eleven, then add summer squashes; cook slowly, in just water enough to keep from burning, until done. Cook the potatoes separately, also the sweet corn. The corn should be put in boiling water to cook steadily for fifteen minutes.

THE KITCHEN.

Lyonnaise Potatoes.

Cut some cold boiled potatoes into small square blocks; shred half an onion finely; chop potatoes and onion into boiling lard and fry a light brown; drain on paper and serve in a very hot dish. Dust with powdered parsley before serving.

Potato Scallops.

Boil some potatoes, slice them fine, and heat as above; put them into scallop shells which have been previously buttered and dusted with bread crumbs; fill the scallop shells only half full of potato; then add some egg and cream beaten up together; sprinkle the top with bread crumbs and bake in a quick oven.

Salmon Strips.

Soak half a pound of salt, smoked salmon one hour in cold water, then boil gently twenty minutes. Drain, lay in very cold water for ten minutes, wipe dry, and with a sharp knife cut into strips about as long as your middle finger and half an inch wide. Have some butter in a frying-pan; roll each strip of fish in flour, and fry to a fine brown. Serve hot and dry, piled up like sticks, on a heated plate.

Potatoes with Ham.

Boil some potatoes, slice them quite thin, put them in a pan with a good-sized piece of butter, and set them to heat thoroughly, but not fry; boil four eggs very hard and chop them fine; and chop fine about as much cold boiled ham as there is of potato; put into a dish in layers, with a little salt, parsley and chopped onion on each layer; pour over the whole four large cupfuls of cream, cover the top with bread crumbs, dot the bread crumbs with small bits of butter, and bake a light brown.

Creamed Macaroni.

Wash a small salt mackerel, and soak it all night in cold water. To prepare it for breakfast, wipe it well to get off the salt crystals that may be lodged in the creases, put into a broad pan of boiling water, and cook steadily half an hour. Drain when done, and transfer to a hot dish. Pour over it a sauce made by stirring into a cupful of boiling water a heaping teaspoonful of cornstarch, two teaspoonfuls of butter, one of vinegar, and a little pepper. Instead of the vinegar you can put in a teaspoonful of green pickle, minced fine. Stir over the fire until smooth and as thick as custard, when add minced parsley. Pour upon your fish, cover, and let it stand five minutes in a warm place before it goes to table.

Fried Fish.

Clean carefully, washing out the inside of perch, smelt or other pan-fish, and wipe perfectly dry. Have ready a little dry, sifted flour, and coat each fish well with this. Heat lard very hot in frying-pan, and lay in the fish carefully, not so many at once that you cannot turn them with ease. This you should do so soon as the under side is nicely browned, and when both are of a yellow brown take the fish out of the grease. If small, transfer them to a hot colander, to rid them of every drop of fat. Send to table in a hot dish. When eggs are plenty you can make a really elegant dish of small pan-fish by dipping them in pounded cracker or bread crumbs, before frying. In any case serve your fish dry—not crisp—neither soaked in grease nor slowly converted into cindery chips.

CANVAS COMPLETELY D.

MINNEHAHA COUNTY'S MUD-DLE STRAIGHTENED.

The County Auditor Gets the Best of the Obstructionists—Completes Returns From South Dakota by Counties and Districts—Content Talk.

SIOUX FALLS, Nov. 13.—Special: The long drawn out canvass of the vote of this county has at last been completed, and the democratic obstructionists have been completely routed. After the county returns had been canvassed Messrs. McKee and Munda, the democratic members of the canvassing board, refused to advance names to the abstract of the returns, and they were then letely knocked out when they learned that the county auditor had made the footing from their returns, and that he had also issued certificates to the republicans who were elected on the face of the returns. The democrats were furious when they became aware that they had been out-generated, and all sorts of threats were made. The canvass is ended unless a contest should be made before the legislature in the shape of a contest, which is highly probable.

Returns received by the Daily Press from every precinct of the state place the next legislature as follows:

Table with columns: District, Counties, Rep. Fus., Dem. Fus. Lists various districts and their respective representatives.

REPRESENTATIVES.

Table with columns: District, Counties, Rep. Fus., Dem. Fus. Lists various districts and their respective representatives.

Death of the Publisher of the First Territorial Newspaper.

A copy of the Chicago Tribune addressed to Judge W. W. Brookings of Sioux Falls, has been received containing an account of the death of the first editor of a Dakota newspaper, which was published in Sioux Falls. On the margin of the paper sent was the following: Judge Brookings: You will see by the marked obituary notice of Mr. Stuart's death that his wife and daughter survive him. The daughter is a pale, delicate girl, working as a typewriter in one of the down-town offices trying to pay off a mortgage of \$1,000 upon their home. As Mr. Stuart published the first paper in Dakota, don't you think the state owe them something?

The notice in the Tribune is as follows:

Mr. Isaac Stuart was born in Liverpool. When a child he came to America, and with his parents moved to Richmond, Va. At the age of 18 he learned the printing business, which he worked at in St. Louis. In 1859 he went to St. Paul, Minn., and for some months was employed on the Pioneer Press, after which he was commissioned by the government to start a newspaper in Sioux Falls, S. D., for the purpose of advertising the territory. This was the first paper ever published in Dakota, and was called the Western Independent. When the war broke out he left his printing office and entered the army as a private, and for bravery was soon promoted to a Lieutenant in the Second Minnesota Infantry, and served until the end. He returned to St. Paul and was again employed on the Pioneer Press for some years. It was at this time that he conceived the idea of the necessity of a printers' union, and he and some others were the first to establish a union in that city. In 1871 he came to Chicago and had since been employed on the leading newspapers of this city. For 18 years he had been in failing health. He suffered a great deal the last months of his life. He was ready and willing to go, his only regret being the sorrow it would cause the ones left behind to mourn him.

Fuel Famine Averted.

The fuel famine that seemed imminent at Huron has been averted by the arrival of several carloads of coal. Dealers say shipments will continue till all the sheds at stations on the various lines of railroads are filled with coal. A scarcity of cars are interfered with shipments, and the reported discovery of immense rivers of soft coal west of the Missouri river had a discouraging effect upon the Iowa and Illinois dealers, and they refrained from making heavy shipments to this part of the west. Since these reports have proven untrue, dealers are preparing to send immense quantities of soft coal to this locality, and within a few days the supply will be sufficient to meet the demands.