

WHERE MAN THRIVES.

A Maryland Town in Which Nearly All Are Giants and Methuselahs.

"Back in Montgomery County, eleven miles from Laurel, on the Baltimore & Ohio railroad, is the little village of Sandy Spring, a Quaker settlement, whose population is but seventy-five persons, yet which is noted for the length of time its inhabitants live and the stature they attain," said Robert H. Moran a day or two ago.

"Now, I am not what you would call a little or a young man. I am 77 years old, six feet tall, and weigh 300 pounds, yet I can not hold a candle to some of the chaps who live there. The old people there are dying off, though. Now, there was the Penn family. Mary lived to be 109 years old. Edward died at 104. Lizzie was 103 when she died, and Joseph was 101. Joshua lived to be 99 and 10 months. Mary No. 2 was 98, and another Mary was 80. William Thompson was one of the oldest men in town. He died at 113 years. The Bell boys were triplets. They were Shadrach, Meshach and Abednego. Every one of them was over 100 years old, and the smallest of them was 6 feet 4 inches high. Both the others were 6 feet 5. Then there were two men, one named Davis and the other Thatcher, both of whom were over 100. Isaac Moore lived to be 102. Mrs. Russell died at 104. Mrs. Kirk was 101. Billy Matthews and Will McCormick were each 101 when they died. Billy Simpson was 103, and Mahlon Chace is now living at 100. Cornelius Sullivan was 94, William Brown was 93 when he left us, and Jimmy Whiteside is still living, hale and hearty, at 95. Now there are those who are dead as William Thompson, Randall Thompson and Joe Thompson. Joshua Lewis, Ephraim Murphy, Henry Stabler and Edward Stabler, Caleb Stabler, Richard Tucker, Perry Lizar, and Jeff Higgins are still living. There is such a raft of boys over 80 that it isn't worth while to mention them.

"Now for the big fellows: Ed Penn was 6 feet 4, and Josh was 6 feet 2. Robert Sullivan was 6 feet 5. He had two sons, Will and George, who were 6 feet 4 and 6 feet 3 respectively. Mahlon and Nelson were brothers, and each was 6 feet 4 inches high. There was Richard Sullivan, whom we used to call Long Dick. He was 6 feet 4. He had two sons, Ed and Perry, who are still living, both 6 feet 2. Dr. Artemas Riggs was a dandy. He was 6 feet 5 inches tall, weighing 250 pounds, without an ounce of superfluous flesh, and was one of the best men in the county. There were three men who were named William Brown, and we had to nickname them to distinguish them. There was Big Bill Brown, 6 feet 3. Long Bill Brown was 6 feet 5, and Little Bill Brown was 6 feet 2 1/2. Isaac Moore was 6 feet 2, but his son Nathan went him one better and was 6 feet 3. Perry Lizar is still living. He is over 80 years old, is 6 feet 2 in his stockings, weighs 220 pounds, is straight as an arrow, and one of the best men in the county. I tell you what, if you have any children and want them to live long and grow big, just send them to Sandy Springs."—Baltimore Sun.

SENATOR CHANDLER.

Why Famous "Old Zach" Once Hurried Out of Ohio.

It was in the smoking-room of one of the comfortable parlors cars on the Detroit, Lansing & Northern road, the time was last Sunday evening, and the speaker a prominent Michigan Republican and a man who was a close personal friend of Michigan's great Senator.

"The last time I saw Senator Chandler," said the gentleman, who is one of the best raconteurs in the State, "was during the Garfield campaign, when he had concluded his labors in Ohio, and was on his way to Wisconsin. But I am going to give you the story, as near as I can remember, in his own language, and only regret that I can not reproduce his inimitable tone and gesture. I asked if he had seen Garfield lately.

"Yes," he said, with that inimitable drawl of his, "I saw Garfield the other day, and he did not want me to leave Ohio, but I told him I had to. I was afraid to stay in the confounded State any longer."

"He asked me how that was, and I told him that when I left home I bought of my friend Bohl a new hat.

"Then I made a speech at Akron, and when I got through with my talk my good friend Bohl was gone, and in its place was left this infernal old Ohio hat (showing, with an inimitable grimace, a hat that had seen better days).

"Then I went to a place they call Tiffin to make a talk. I had a gold-headed cane that had been presented to me in 1857, and of which I thought a great deal. I laid it down when I began to speak, and when I got through the cane was gone.

"Then I went to Cleveland to make a talk. Now Red Ribbon Reynolds had been there some time before, and had met with great success, and when I looked down on my audience it seemed as though almost every man had a bit of red ribbon in his buttonhole.

"I thought it would be a good idea to kind of touch upon it in my speech, and was figuring the thing over in my mind when it came time for me to begin.

"Just as I got on my feet and put my notes on the table by my side some fool opened the window at the back of the stage, and some of my notes fluttered down among the audience.

"I was annoyed at this, and took something from my pocket to weigh down the pages of notes which were left when I was aware that something had created a sensation among the audience. There was a shifting around, a good deal of smiling, and some subdued snickering. For a moment I thought something was wrong with my clothes, but I soon ascertained that everything was as right as usual, but the sensation seemed to increase, and it bothered me.

"At last I glowered down at my notes, and to my horror discovered that when I supposed I had used my jack-knife for a paper-weight I had really taken my jack-screw for that purpose, and there it lay in full view of that audience of red ribboned men.

"And so a old Garfield was afraid to stay longer in Ohio.

"At Akron I had lost my hat, at Tiffin my cane, and at Cleveland I had blamed near losing my reputation, and so I left Ohio for me."—Adrian

DOMESTIC CONCERNS.

Melted alum is a very good cement, with neither water nor heat touch it. A woolen cloth is much better than a brush to polish the kitchen stove, as it makes but little dust and gives a softer gloss to the iron. A person with weak lungs should never use a brush for this work.

Vinegar Sauce: One cup and a half of sugar, one tablespoonful of oil, four fifths in weight of the air are nitrogen, and many thousand tons of it rest on every acre. It is costly because it is not well known how to make use of atmospheric nitrogen as plant food. This is one of the important problems now before the chemist and the farmer. The Storrs experiment station, of Connecticut, recently issued a bulletin giving an account of some interesting experiments made to find out whether growing plants can make any use of the free nitrogen of the air. Plants of different kinds were grown in jars of clean, pure sand. They were watered with nutritive solutions containing known amounts of nitrogen. A comparison between the quantity of nitrogen added and the quantity found by analysis in the soil and in the plants at the end of their period of growth, showed the gain or loss of nitrogen. It was found that some plants contained more nitrogen than had been added in the nutritive solutions, while others contained no more, or even less. The only source of gain was from the atmosphere. From a large number of experiments it was concluded that peas, clover, and, probably, all other leguminous plants, are able to acquire large quantities of free nitrogen from the air during their period of growth. Oats, barley and other cereals did not manifest this power of acquiring nitrogen from the air. This explains why the latter are exhaustive and the former renovating crops. Prof. Atwater gives the following as the practical inferences from the experiments: "The ability of legumes to gather nitrogen from the air helps to explain the usefulness of clover, alfalfa, peas, beans, vetches and cow-peas as renovating crops, and enforces the importance of using these crops to restore fertility to exhausted soils. The judicious use of mineral fertilizers (containing phosphoric acid, potash and lime) will enable the farmer to grow crops of legumes, which, after being fed to his stock will, with proper care to collect and preserve all manure, both liquid and solid, enable him to return a 'complete fertilizer' in the shape of barnyard manure to his land. A further advantage of growing these crops is that the nitrogenous material, protein, which they contain in such great abundance, is especially valuable for fodder."—Farm and Fireside.

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THE CARE OF LAMPS.

One of the Most Important Domestic Duties of the Present Day.

A handsome lamp is certainly a great adornment to a room. Lamps are now so universally used that the care of them has become one of the daily and most important of domestic duties, not only of the country but of the luxurious city home. A few remarks on their care may not be out of place, considering that a clear, bright light adds so much to the comfort and enjoyment of the evening occupations, that one will repaid for the daily disagreeable task of keeping the lamps in perfect order.

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To begin with, it is wrong to put off cleaning the lamps until the latter part of the day, or until wanted for actual use, as the vapor of the oil about a freshly-filled lamp is liable to explosion. A lamp should be filled at least two-thirds its depth, and one which has but a spoonful or two of oil in it should never be lighted, as the empty oil space is filled with explosive vapor.

The disagreeable flickering of a student lamp is often caused by small particles of the wick dropping into the inside tube of the cylinder surrounding the wick, which prevents the oil flowing freely from the barrel. Remove the oil barrel before you insert a new wick, and empty the lamp entirely of oil, pour into the opening, down the wick cylinder and wherever fluid will touch inside, boiling water to which has been added a spoonful of spirits of ammonia.

In lighting a lamp be careful not to touch the wick with the match, as by so doing you are liable to roughen or spread it. The proper way is to hold the match over the wick very close to it and wait until the flame reaches it. When the lamp is lit the wick should be first turned down and then slowly raised.

When nearly burned away a wick may be lengthened by a fold of Canton flannel pinned to the end of the wick, which, reaching to the bottom of the lamp, will feed the wick as the oil burns out. Don't cut your wick, but, turning it just above the tube, take a match and shave off the charred end, thus insuring an even flame. Wicks should be dipped in vinegar and dried thoroughly at the fire before being put into the lamps, to prevent their smoking.

A chimney frequently breaks from having been too tightly screwed on, the glass expanding from the heat of the flame. The chimney may be quickly and easily cleaned by breathing upon and into it, and wiping and polishing it with newspaper.

Lamps filled to overflowing are very uncleanly, soiling every thing brought in contact with them. The wick should be turned down below the top of the burner as soon as the lamp is extinguished, and if this be done, and the lamps are carefully wiped every morning, there should be no oil on the outside by evening. Many people, after filling and trimming a lamp, leave the wick turned up ready to light. This should never be done.

If you are annoyed by not being able to keep your lamp chimney clear, try using warm water and soda, or rub the smoky appearance with dry salt. Lamp chimneys (and all glass that is to be looked through, in fact) should have a little water put on them, once they are clean, as is possible. Dry rubbing the chimneys with salt or cooking soda and a bit of newspaper should remove all discolorings. The use of soap suds is to be avoided.

Lamps should be emptied occasionally and washed out with soap suds containing soda or ammonia. This will remove the greasy sediment from the bottom, but care must be taken to dry it thoroughly before filling, or it will sputter when lighted. Lamps are jerked about, left to themselves, and not infrequently replenished while in actual use. (By the way, how is it that so many housekeepers keep their common lamps behind the kitchen or sitting-room stove, the very dirtiest place to be found?) To put in fresh oil while the lamp is burning is pretty sure to occasion mischief. There is no reason to doubt that, if the kerosene lamp were fully understood such practice would be discontinued, and fewer accidents would be the result.

Parlor and Kitchen.

SOUTHERN AGRICULTURAL.

FERTILIZING ELEMENTS.

One of the Most Important Problems Before the Chemist and the Farmer.

Potash, phosphoric acid and nitrogen are the three principal fertilizing elements, and of these the costliest is nitrogen. This is not on account of scarcity, for there is an abundant supply of it; four fifths in weight of the air are nitrogen, and many thousand tons of it rest on every acre. It is costly because it is not well known how to make use of atmospheric nitrogen as plant food. This is one of the important problems now before the chemist and the farmer. The Storrs experiment station, of Connecticut, recently issued a bulletin giving an account of some interesting experiments made to find out whether growing plants can make any use of the free nitrogen of the air. Plants of different kinds were grown in jars of clean, pure sand. They were watered with nutritive solutions containing known amounts of nitrogen. A comparison between the quantity of nitrogen added and the quantity found by analysis in the soil and in the plants at the end of their period of growth, showed the gain or loss of nitrogen. It was found that some plants contained more nitrogen than had been added in the nutritive solutions, while others contained no more, or even less. The only source of gain was from the atmosphere. From a large number of experiments it was concluded that peas, clover, and, probably, all other leguminous plants, are able to acquire large quantities of free nitrogen from the air during their period of growth. Oats, barley and other cereals did not manifest this power of acquiring nitrogen from the air. This explains why the latter are exhaustive and the former renovating crops. Prof. Atwater gives the following as the practical inferences from the experiments: "The ability of legumes to gather nitrogen from the air helps to explain the usefulness of clover, alfalfa, peas, beans, vetches and cow-peas as renovating crops, and enforces the importance of using these crops to restore fertility to exhausted soils. The judicious use of mineral fertilizers (containing phosphoric acid, potash and lime) will enable the farmer to grow crops of legumes, which, after being fed to his stock will, with proper care to collect and preserve all manure, both liquid and solid, enable him to return a 'complete fertilizer' in the shape of barnyard manure to his land. A further advantage of growing these crops is that the nitrogenous material, protein, which they contain in such great abundance, is especially valuable for fodder."—Farm and Fireside.

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CATARRH.

Catarrh of the Bladder—Hay Fever—A New Home Treatment.

Sufferers are not generally aware that these diseases are contagious, or that they are due to the presence of living parasites in the lining membrane of the nose and esophageal tubes. Microscopic research, however, has proved this to be a fact, and the result of this discovery is that a simple remedy has been formulated, whereby Catarrh, Hay Fever and Catarrh of the Bladder are permanently cured in from one to three simple applications made at home by the patient once in two weeks.

N. B.—This treatment is not a snuff or an ointment; both have been discarded by reputable physicians as injurious. A pamphlet explaining this new treatment is sent on receipt of three cents in stamps to pay postage by A. H. Dixon & Son, cor. of John and King Street, Toronto, Canada.—Christian Advocate.

Sufferers from Catarrh troubles should carefully read the above.

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Don't Fool away precious time and money and trifle with your health experimenting with uncertain medicines, when Dr. Pierce's Golden Medical Discovery is so positively certain in its curative action as to warrant its manufacturers in guaranteeing it to cure diseases of the blood, skin and scalp, and all scrofulous affections, or money paid for it will be refunded.

\$500 Reward offered for an incurable case of Catarrh by the proprietors of Dr. Sage's Remedy. 50c., by druggists.

NOTHING tends to turn a man toward prohibition quicker than going to the closet in the dark for the brandy bottle and getting the cod liver oil bottle by mistake.—Somerset Journal.

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