AGRICULTURAL.

MATTER PREPARED SPECIALLY FOR THE "RECORD-UNION."

An Autumn Spring and Its Consequences — Farm Scrap-Books — A Good Year for the Dairy—Etc.

The early and heavy rains of the present season are not wholly unprecedented, and are not without significance. While they have injured dry feed, they have done much more. The surface of the soil has been so thoroughly wet that all grain and all grass seed now on the soil will germinate, and if warm weather follows, as will probably be the case, in a few days the fields will put on the green of spring, and new feed will more than compensate for the loss of the dry feed lost. Vegetation will come forward as rapidly and probably more rapidly than in the spring, so that stock will really be the gainers for the early rains. Had these early rains been only light, the old dry feed would have been injured and we should have had no fresh feed to take its place. The prospect now is that we shall have our genuine Indian summer in October and November, and shall experience one of those delightful seasons that in California sometimes occurs in the fall of the year, and may well be termed an autumn spring. We seldom have such a season here except that it is succeeded by an open, dry winter, with scant rains in the spring. While farmers may be rejoicing in a plenty of green feed in the fall, they should not forget that they are most sure to be pinched in the coming spring and summer for grass and feed for their stock. They should improve the opportunity that good weather may now afford them to save all the hay and all the straw they possibly can. A very large amount of hay and straw has been injured and almost ruined, but it is all still worth saving in anticipation of a short crop next year. Straw that lays spread out over the ground as left by the machine, may be wet clean through to the ground, and it may take some time for it to dry out, but it should not be abandoned. Let it be stirred up and turned over, and as soon as sufficiently dry, let it be gathered up and put into stacks. If a little damp, so that it does not actually heat and mold, it is not injured for cattle. On the contrary, the dampness will soften it up, and cattle will eat it all the better. Large amounts of alfalfa seed will doubtless be ruined and lost in consequence of the heavy rains. Very little has been thrashed, and most of it now stands in open or flat stacks. These stacks have wet down from six to ten feet, generally from top to bottom. The seed, when so wet, sprouts very quick, and it will be impossible to dry it out rapidly enough to save it. Seed in this condition will hardly pay for thrashing and attempting to save it. The loss of clover seed must be very heavy, and seed will probably rule very high for next spring's sowing. But the raisin-makers have doubtless been the heaviest losers. It was unusually late this season before grapes were ripe enough to be picked for raisin-making, and large crops were probably still unpicked in part. The season had been a slow one for sun-drying, and a very large portion of the raisins were but just commencing to cure. Those who had drying-houses doubtless got a few of their partly-dried raisins into these houses before the rains commenced. But there was so little warning or threatening before the rain actually began to fall, that it is most likely that the proportion housed is very small. The half-dried raisins could be utilized for wine-making if there were plenty of wineries in the country to work them up, but such is not the case. The season is so late that it will keep all the wineries in the State running to work up the green or fresh grapes, and they will be loth to undertake to work up the half-dried raisins so long as there are fresh grapes for them to keep busy on. These early rains, unless followed by long as there are fresh grapes for them to keep busy on. These early rains, unless followed by frosts, will bring out the late potatoes finely, so that a large crop of very fine late potatoes may be anticipated. Those farmers who have already harrowed or cultivated their wheat stubbles may confidently anticipate good volunteer crops if the season gives rain enough to make any crop at all next year. These fields will secure the early fall growth, and the strength and depth of the roots will give them such a start that they will most likely get out of the way of almost any possible drought in the coming spring and summer. Those who have summer-fallowed lands still unsown should lose no time in getting the seed in, so that it may have all the advantage of a heavy fall growth and an early ripening in the spring. Now is a good time to sow turnips, lettuce and radishes for winter use. We may anticipate the pleasure of enjoying plenty of fresh vegetables during the coming winter, and may thank the early rains for their quantities and improved qualities. While we regret the losses that must follow to farmers that were caught unprepared, we can see no little good that may follow. The old saying that "it is a poor wind that blows no one any good," will continue true in this case.

Farm Scrap-Books and Notes.

A contemporary suggests to farmers the keeping of farm notes and a scrap-book of important printed matter relating to the experience of others. The suggestion is a good and timely one, and should be heeded by every farmer who desires to make the most of his own and others' experience. No man has a memory so retentive that he can call to mind the results of experience at all times when needed. No man can remember exactly his own impressions and conclusions a year or a month after they have been formed, as well and as vividly as they occur to him at the time they are formed. If it becomes necessary for a business man to carry with him a note-book in which to jot down his business transactions and engagements that relate to business, why in the same sense is it not necessary for the farmer to do so? It is generally observed that experienced and successful merchants become the best and most successful farmers when they turn their attention that way. Why is this? Simply because in the management of their mercantile experience they have acquired the habit of keeping accounts and notes of their business, and when they go to farming they carry this habit with them. It is well to have a good memory to retain all that is learned, but few have memories so perfect as not to need help from notes made at the time of the occurrence of the event to be remembered. Who does not read with pleasure and profit an old scrap-book or diary kept by himself a dozen years ago, when that scrap-book or diary has been kept with reference to so wide a field of experience or knowledge as agriculture or horticulture? When a farmer sows a field with wheat, or plants the same to corn or other crop, a short memorandum as to the condition of the soil, the weather, or time of the year or month, may become of great value to him in after years. When he has kept these memoranda for a number of years they become doubly valuable, for they afford a correct basis of comparison and estimate of probabilities in the future. If a horse or cow is sick, and a particular kind of medicine given it, or a particular kind of treatment cures it, a memorandum of the facts and circumstances becomes of great value for reference in a similar case in the future. The whole science of agriculture rests upon experiment and ascertained facts. If we have no memoranda of these facts preserved, how can we expect to improve our systems of farming? The best books or treatises on agriculture are those based on personal experience, as taken down on paper either at the time the experience is had or at a future time. Private notes of individual experience in grape culture or wheat culture or any other kind of special culture are of the greatest advantage, not only to the person who makes them, but they may be made so to others. The farmer who is known to make these notes and to keep scrap-books of notable facts as learned and published, will not only find these notes and scraps of great value to himself, but he will soon become the referee and wise man of his neighborhood in reference to all matters of which he keeps notes. The best agricultural journals are those that become the publishers of the experiences and conclusions of contemporaneous practical farmers. If each farmer in a township or county would make a daily record of his observations in reference to practical culture, and send it to his local paper at the end of each month for publication, the records thus preserved and published for one year could hardly fail to become one of the most valuable agricultural works ever published. If it is instructive for farmers to meet together and compare experience by oral communications, certainly it would be instructive for them to read each other's notes and memoranda of experiences.

A Good Year for the Dairy.

The past year has been one of the best for the dairy industry experienced in the State since the dairy has become an important branch of California agriculture. Butter and cheese have been in good demand, and have commanded good, remunerative prices during every month of the year. There has been no time when butter and cheese could not be sold when ready for market at a good profit over the cost of production. These are facts. Notwithstanding there has been more butter and cheese produced within the State this year than ever before within the same period of time, consumption and demand are more than keeping pace with production. At certain times of the year we ship butter to New York and other Eastern cities, to supply a demand for fresh grass butter. We have opened up a large trade in dairy products in the new States and Territories east of us, and now that the Southern Pacific Railroad is completed through to the Southern States, we shall soon find a larger and better demand for these products along the line of this road than we have had along the line of the Central Pacific. The outlook is especially good for the dairymen of this State for an unlimited period in the future. No country can produce better butter or cheese than we can, and no country can produce these articles at a less actual cost, and no country has a better market or better markets for all that can be produced than we have. If our dairymen will take pains to make the very best articles that can be made, will take pains to put it up in the best and most inviting styles, the State will in a very few years become one of the most noted dairy States in the Union. Our climate favors the dairy. We have no season in the whole year when good butter cannot be made and put directly on the market. Our summers are comparatively cool and our winters are comparatively warm. Our cows give milk ten or eleven months in the year, as against six and eight months in the most favorable localities east of the Rocky Mountains. Our alfalfa meadows produce three and four crops a year, each crop being equal in quantity and better in milk making properties to the best crops in the Eastern States, where their lands produce but a single crop in a twelvemonth. The above are some of the reasons why the dairy is sure to continue a good-paying business in this State.

The Orange Trees and Fall Irrigation

We have noticed that the owners of orange trees about the city have kept them plentifully irrigated this fall, and that they are at this time generally growing as rapidly, if not more rapidly, than at any other time during the past summer. In fact we have never seen these trees growing so rapidly at this season of the year as they are in this city and vicinity at the present time. The heavy rains just fallen, followed, as they are likely to be, with warm growing weather, will stimulate their growth still more than the artificial irrigation they have received, and keep them growing rapidly till checked by cold weather and frosts. According to the theory that these trees thus kept in a growing condition late in the season are likely to be injured more by freezing weather than when, for want of late irrigation, the new wood is allowed to mature and become proof against cold weather, all the orange trees in this vicinity are in great danger of being ruined. But according to the opposite theory, that evergreen trees are able to withstand the coldest weather without injury, if the sap is kept in circulation and the trees in a growing condition, our orange trees will this winter suffer but little from cold, even if the winter should prove to be more than an average cold one. This winter promises to test the correctness or incorrectness of the opposing theories in the premises. Those who are interested in orange culture in any portion of the State should observe their trees this coming winter, and they may have an opportunity of learning a lesson of great advantage to them. Let not the opportunity be lost.

Mound-Building.

The farmers on the Sacramento river seem to have come to the conclusion that they can no longer depend on levees alone for the safety of their improvements and stock in the rainy seasons, and that mounds are their only safe resort. Mounds for houses, barns and stock are recognized now as necessities. However strong they may build levees, they are liable to go away, and then the inflowing waters have no mercy. The farmers have lost confidence in dams, wherever and however built. The mound cannot save their crops or their lands from destruction, but if built high and broad enough it affords a place of comparative safety for families and domestic animals and personal property generally. Hence the farmers along the rivers have gone back to the practice of the aborigines—mound building.

CARELESS CONTENT.

[J. Byrom, (1691-1763) was a native of Manchester. He took his degree of B. A. in Trinity College, at Cambridge, in 1711, and studied medicine at Montpellier in France. On his return, he applied himself to teach a system of shorthand which he had invented, and which he had secured to him by an Act of Parliament passed in 1742. Among his pupils were Gibbon and Horace Walpole. The latter part of Byrom's life was, however, spent in easy and opulent circumstances. He succeeded by the death of an older brother to the family property in Manchester, and lived highly respected in that town. The poetical works of Byrom consist of short occasional pieces, which enjoyed great popularity in their day, and were included by Chalmers in his edition of the poets.]

I am content, I do not care,
Wag as it will the world for me;
When fuss and fret was all my fare,
It got no ground as I could see;
So when away my caring went,
I counted cost and was content.

With more of thanks and less of thought,
I strive to make my matters meet;
To seek what ancient sages sought,
Physic and food in sour and sweet;
To take what passes in good part,
And keep the hiccups from the heart.

With good and gentle-humored hearts,
I choose to chat where'er I come,
Whate'er the subject be that starts;
But if I get among the glum,
I hold my tongue, to tell the truth,
And keep my breath to cool my broth.

For chance or change of peace or pain,
For Fortune's favor or her frown,
For lack or glut, for loss or gain,
I never dodge, nor up nor down;
But swing what way the ship shall swim,
Or tack about with equal trim.

I suit not where I shall not speed,
Nor trace the turn of every tide;
If simple sense will not succeed,
I make no bustling, but abide;
For sliding wealth, or scaring wee,
I force no friend, I fear no foe.

Of ups and downs, of ins and outs,
Of they're in the wrong, and we're in the right,
I shun the rancors and the routs;
And wishing well to every wight,
Whatever turn the matter takes
I deem it all but ducks and drakes.

With whom I feast I do not fawn,
Nor if the folks should flout me, faint;
If wanted welcome be withdrawn,
I look no kind of a complaint;
With none disposed to disagree,
But like them best who best like me.

Not that I rate myself the rule
How all my betters should behave;
But fame should find me no man's fool,
Nor to a set of men a slave;
I love a friendship free and frank,
And hate to hang upon a bank.

Fond of a true and trusty tie,
I never loose what'er I link;
Though if a business budges by,
I tack thereon just as I think;
My word, my work, my heart, my hand,
Still on a side together stand.

If names or nations make a noise,
Whatever hap the question hath,
The point impartially I poise,
And read or write, but without wrath;
For should I burn, or break my brains,
Pray who will pay me for my pains?

I love my neighbor as myself,
Myself like him, too, by his leave;
Nor to his pleasure, power, or pelf,
Come to crouch, as I conceive;
Dame Nature doubtless has designed
A man the monarch of his mind.

Now taste and try this temper, sirs,
Mood it and brood it in your breast;
Or if ye ween, for worldly stirs,
That man does right to mar his rest,
Let me be deft, and debonair,
I am content, I do not care.

AN EXCITING ADVENTURE.—A resident of Butte City, Montana, relates an adventure in the Yellowstone National Park which would have excited the envy of Baron Munchausen. While examining a geyser he fell in and disappeared from the sight of his horrified companions. They looked into the geyser hole and conjectured that it was about fifty feet in depth. They then threw in pebbles to learn if there was any water in the hole into which their companion might have fallen. Water was discovered, but there came no call for aid from their companion. After hours of anxious waiting he was given up as lost and the party departed. The following day the missing man walked unhurt into the camp. He said that he fell into the water and was not harmed, but did not have the strength to call to his friends. He clung to a rock, till in his own words, "suddenly I discovered that the water was rising. This gave me hope that I might be able to keep afloat until the surface was reached. The water continued to rise more rapidly, and I at last found myself at the point from which I had fallen. Although well-nigh exhausted, I exerted my remaining strength in climbing to the surface. This reached, I managed to crawl some distance away from the mouth of the crater, where I lost consciousness. When I recovered I was being cared for by strangers—the men who conducted me to my comrades."

AN HOUR WITH ROYALTY.

Notes from a Conversation with One of New York's Business Kings,

Whose Work is Often in the Mouths of Discreet Northwesterners.

And Whose Words Should Have Attention From All Who Eat.

[From St. Paul Pioneer-Press.]

A St. Paul journalist, who recently spent a fortnight in New York, one morning threaded his way down Broadway to old Trinity church, and thence along the best-known and most-talked of financial thoroughfare on the face of the earth, to the intersection of Wall and Front streets, intent upon a friendly call upon a gentleman whose "raising" had been in the same country neighborhood as his own, and who now heads an important department in the greatest producer know in the world of what the old dames style "risin." The journalist's friend was found, quite unexpectedly, in a new and elegant building of the modern style, of severe but attractive architecture, the entire second floor of which is occupied by the beautiful executive offices of the great manufactory with which he is identified. An invitation to inspect the apartments was readily accepted, and their bright, chaste, ash wood-work and furniture, luxurious carpets, tasteful fittings and adornments, and happy adaptation to the easy dispatch of an enormous business, were greatly enjoyed. The stroll through these rooms fortunately brought the visitor in contact with Mr. Hoagland, President of the Royal Baking Powder Company, who happened at the moment to be greatly interested in the progress of his steam yacht, now building—a subject of agreeable mental enthusiasm to a trio of gentlemen who love aquatic sport.

The yacht discussed, conversation drifted very naturally to baking powder and the magnitude of the Royal company's business. The correspondent, seeing here that which would assuredly interest his Northwestern constituency, made a note-book of his head, and attempted to start the Royal President upon a subject of so much moment by this approach:

"Mr. Hoagland, I have not as much disposition to pry into your business as curiosity to know how many pounds of baking powder your company manufactures per year."

"W-ll," said the gentleman, "during the year 1881 we sold about

TWELVE MILLIONS OF CANS,

Making an aggregate of 6,000,000 pounds, and valued at $2,000,000."

"To what do you attribute this marvelous sale of your powder?"

"To the simple fact, sir, that we have aimed to make our goods the best that can by any possibility be produced. With us it has never been a question of cost when we could find a way to improve the Royal Baking Powder. We firmly believe—yes, we know by experience, that the American people, above all others, want the best, and that they are willing to pay a fair price for an indubitably good article."

"I have noticed that your company has been prominent in exposing the use of alum and other adulterations."

"Yes, we have made it a principle in our business to use only pure and wholesome materials, and whenever we find competitors who are manufacturing adulterated and injurious baking powders, we are not slow in exposing them."

"What class of powders do you find most adulterated?"

"There are many alum powders on the market," said Mr. Hoagland. "Small manufacturers all over the country, who have no facilities for determining the purity of materials they use, are putting up powders that would be an abomination in the eyes of any respectable chemist. Such manufacturers may be honest in intention, but honesty is only the beginning of the matter."

"A good beginning," the newspaper man interpolated, "but by no means the end of the race."

"Exactly," said Mr. H. "Knowledge and experience, with capital and facilities, are as important as honesty in avoiding the manifold deceptions and iniquities abounding in baking-powder materials. Their strength is variable and uncertain, to say nothing of their damage to health. Why, it would be just as proper for

GROCERS TO COMPOUND PHYSICIANS' PRESCRIPTIONS,

Where chemical knowledge is required, as it would be for them to formulate and manufacture baking powder."

"Then you test all your materials before using them?"

"Why, certainly. It is as easy for a camel to go through the eye of a needle as for any impurity to creep into the materials we use in our factory over there, in Brooklyn, without our knowing it."

"Are your chemical processes so perfect as all that?"

"Just as perfect as that. We have three practical chemists constantly employed in searching for impurities and in determining the properties in which they are found. Any article which falls a jot below the full standard of strength and purity is rejected from the Royal Baking Powder. In short, no precaution that we can in any way devise, or that money can procure, is neglected. We do not merely believe that 'honesty is the best policy,' but that it requires of manufacturers of food products that they shall furnish articles which will stand unsparing scrutiny as to quality, without shadow of reproach."

"How many different brands of baking-powder are there?"

"Oh, ask me where they are not to be found. They are almost as the sands on the seashore."

"Well, after all, if you will allow me, why can't the small manufacturers make reliable baking-powder?"

"Why can't a little company with $100,000 build and operate one of your big Northwestern six thousand-mile railway systems?"

"Manifestly, because they have not the necessary means and facilities."

"Of course. Well, it's exactly so with the small baking-powder men. They have not, nor can they get the

NECESSARY FACILITIES TO DETECT FRAUD

In their materials. So they are at the mercy of those from whom they purchase, and their limited capital prevents their employing expensive analytical chemists to protect them and their customers from adulterations. It is a positive fact that cream tartar and other materials used in confessedly honest attempts at pure baking powders are greatly adulterated, as found in the market; and it is exactly at this point that we take the greatest precaution. We import our own materials, and refine them in our own factory, under the care of experienced chemists, so that it is practically impossible for the Royal Powder to be otherwise than uniform in purity and strength."

"Haven't I seen occasional attacks upon your claims in this particular?"

"Oh, yes; we get a critique now and then; but, pshaw! we have no time to stop and defend ourselves against the petty attacks."

"As compared with others in the market, what is the strength of the Royal?"

"Well," said Mr. H., reaching for a pigeon-hole in his desk, "some time ago

THE GOVERNMENT CHEMIST

Made an examination as to comparative merits of nearly all the prominent powders in market. Taking some of those mainly sold up in your region, that officer made the following report as to comparative strength, the figures indicating the number of cubic inches of gas per each ounce of powder, which is an exact statement of real strength:"

Royal	127.4
Dr. Price's	102.6
Snow Flake (Groff's	101 88
Gillett's	84.2
Andrews' (contains alum)	78 17

"What section of the country do you mainly supply?"

"Oh, we don't know sections. We ship to every part of the United States and Canadas, and to nearly every country with which ours has commercial relations. Our export trade to England, Scotland, Japan, the West Indies, and so on, is very large, and steady as the flow of a river. Our books show that the people of the Northwest value our powder, and we certainly appreciate your wonderful country."

With thanks for the compliment, the correspondent made his adieux, pleased at having secured so much of interest from one who is habitually reticent about his business affairs, and concerning a corporation of such high position as that of this great company.

PAUL MORPHY.—Paul Morphy, the chess-player, having recently been asked to furnish materials for a biographical notice in a proposed volume, writes to the New Orleans *Bee* that his father having left him an estate "ample enough to allow me to decently defray all my expenses, I have followed no calling and have given no cause for a biography. I have received a diploma as a lawyer." He, however, adds: "A Louisianian by birth and in heart, a son of a father who acquired a reputation of jurisconsult at the Louisiana bar, who was a member of the Legislature, Attorney-General, and Judge of the Supreme Court, and a grandchild of a grandfather who had the honor of representing Spain in New Orleans during a part of the first quarter of this century, I could but approve of a work that would bring to light the services, recent or old, rendered to our Louisiana."

AGRICULTURAL NOTES.

Dr. Hexamer says, in speaking of the great increase in strawberry culture, that in 1872 strawberries shipped from Charleston to Northern markets brought an average price of 57 cents per quart; in 1874 38 cents; in 1876, 21 cents; in 1879, 14 cents; in 1880, 12½ cents. Many years ago, Jacundas from Knox, at Pittsburg, brought in New York from 50 to 75 cents per quart, and for some years after the war selected berries of Triomphe de Grand sold readily at from 40 to 50 cents per quart by the crate. There, are, however, one or two good points in this decline. These fine sorts then had no competition in the many excellent varieties which have since sprung into existence and supplied the market; and the scant supply then, confined to a few purchasers, is replaced by the enormous quantities which enables anyone who has a few cents to feast on strawberries, and the whole people can have them.

In treating cows for horn brittleness, a stock-raiser in Austria found no good result from feeding bone-meal when the water used was from a spring perfectly soft—that is, without mineral matter. But upon changing them to the water of another spring containing carbonate, sulphate and phosphate of lime, and chlorate of magnesia in small quantities, the effects were as follows: 1. The animals drank half as much again as before. 2 The cows gave more and better milk than before. 3. The worst diseased cows at once began to get better, and this was the first case in which any of them recovered without removal. 4. The oxen showed far better condition than could be previously attained on the best food and with the most careful attention. 5. No fresh cases occurred as soon as the change of water was introduced.

Mr. Parry, who has long been a very successful grower of the raspberry, gave the New Jersey Horticultural Society a statement of some of the large profits obtained when this fruit sold at high prices. He said the best American varieties, with fair treatment, will yield as many bushels per acre as corn, and generally bringing five times as much in market, and when once planted remain for several years. A neighbor of his sent to market a one-horse wagon load of red raspberries, and received $220 for the lot. A lady near him rented out her farm, reserving a portion for a raspberry plantation, from which she sold one year 43,000 quarts of berries, worth, at 8 cents a quart, $3,440, which was more than the tenant made from all the other crops on the farm.

Ten miles from London is a fine old place called Charlton Park. Many years ago a great sale of mulberry trees, with other timber, took place there. The auctioneer could give no explanations as to how such an immense quantity of mulberry timber should be there, but it was subsequently explained that with a view to British silk culture, James I. had done all in his power to encourage mulberry plantations, and actually appeared in court in a silk suit woven out of cocoons which the Queen had personally raised from her silk-worms. It was later on deemed to be impolite to check French imports, so the silk scheme fell through. The Charlton trees had been planted at the time of the rage for silk-making.

The development of the beet-root in France has been greatly hindered by the cold weather which has prevailed, and the root remains small, short, and forked, growing at no great depth in the soil. In Germany, until quite recently, there have been abundant rains and a low temperature. Lately, however, there was an improvement in the weather. The beet was developing fairly well, but it had lost a little of its richness. From Austria and Hungary there were complaints of incessant rains, which, though it promoted the growth of the beet, was damaging the quality. Advices from Russia also speak rather unfavorably of the prospects. In Bohemia the quality is very inferior.

With the view of promoting silk culture in India, it is stated that the revenue and agricultural departments have made arrangements for supplying such of the local governments and administrations as are prepared to join in the experiment with small quantities of silk-worm eggs of the univoltine variety, for the purpose of silk-worm rearing during the next cold weather. It has also been suggested to the provincial governments that, if the experiment be carried out on a large scale, the extensive cultivation of the mulberry should be at once commenced in the localities selected for the trial.

On a ranch twenty-two miles northwest of Stockton, on Bow Creek, Iowa, are 1,500 head of Mexican-grade sheep that have been wintered on buffalo grass from the range. They sheared four pounds per head, making a clip of 6,000 pounds, worth 22 cents, amounting to $1,321. There is also a fine lot of lambs, worth $1,500, thus making a total income of $2,830. The total expense of keeping the sheep for the past year has not exceeded $800, leaving a profit of $2 020.

The increase in the number of cotton-spindles in the Southern States during the year 1881-82 has been as follows: Georgia, 106,000; Alabama, 34,000; Tennessee, 24,000; Mississippi, 32 000; Louisiana, 21,000; North Carolina, 48 000; South Carolina, 96,000; total new spindles, 361,000. Estimating the cost at $27 per spindle, the investment represents $9 763,200, which, with 25 per cent. additional sum to operate with, indicates about $12,214,000 placed in the industry in the South.

A new and rare century plant, botanically known as Agave Victorinæ regina, is now in blossom in the palm-house of Harvard College. It is said to be the first of its kind to blossom in cultivation, and no specimen of the species, so far as is known, has been seen in bloom in its native home among the mountains of northern Mexico. The inflorescence, which is described as looking like an immense yellow bottle-brush, stands upon a stem about eleven feet high.

Canary seed is scarce; the supply in the United States will barely last fifteen months, and no more can be gathered for a year. Abroad, too, the supply is scanty. England is shipping canary seed to Spain—sending coals to Newcastle—and Spain and southern France are calling upon Smyrna and the Levant. Switzerland, too, is short, and Italy has no surplus. The owners of canary birds should therefore be economical in feeding their pets.

There are many farmers who have extra good butter cows and do not know it. They have poor pastures in summer and no shelter and indifferent feed in winter. In the house they have no convenience for making butter; the milk is set where there are no arrangements for keeping it cool in summer, and in the living room, exposed to the odors of the kitchen, in winter; and neither the quantity nor the quality are any index of what a cow can do.

From New Zealand has been shipped to England a quantity of preserved rabbits, estimated to weigh some fifty tons. The rabbits are packed in tins holding two pounds each, and thirty-six tins make a case—that is, seventy-two pounds. The supply of rabbits appears to be inexhaustible. The average quantity delivered per day is 5,000. On one occasion recently 9,000 were delivered in a day.

The village of Brockport, Monroe county, N. Y., is probably the largest market for beans from first hands in the country. As many as 120,000 bushels have been sold there in a single season, all the product of neighboring farms. The price of beans at Brockport is generally from 10 to 20 cents per bushel higher than in the city of Rochester, some seventeen miles distant.

A threatening field fire which had been fought by a large part of the population of South Lewiston, Me., without staying it, was subdued by a steam fire engine sent down from Lewiston. Three thousand feet of hose was used, water being taken from a brook. By saturating the mossy ground the fire was speedily stopped, though a large timbering had been burned over.

According to Professor Miles, toads live almost entirely upon slugs, caterpillars, beetles and other insects, making their rounds at night when the farmer is asleep—and the birds, too—and the insects are supposed to be having their own way. French farmers understand these facts so well that they purchase toads at so much a dozen and turn them loose.

The land on most of the islands on the coast of South Carolina and Georgia is now owned by negroes, and is divided into very small farms. Sea island cotton is the chief crop produced, but considerable attention is given to the raising of early vegetables for Northern markets.

THE HOUSEHOLD.

A PRETTY ROOM.—A young working girl of this city, by the exercise of her own innate good taste in putting every spare penny where it would do the most good, has furnished forth a charming room at comparatively small expense and sufficiently esthetic to please the most fastidious person. The floor, painted by her own hands, is a dark walnut shade, partly covered by a large rug made of cheap ingrain carpet in a small pattern of cream and olive, bordered up a broad band of plain olive felt. The inexpensive wall-paper is plain olive, flecked with pink, finished by a narrow olive frieze, terminating at the corners with a cluster of four tiny pink fans. One window faces a dingy brick wall, and she painted the window-panes in bright water-colors, following a pretty traced pattern, which gives a bit of stained glass quite effective in the pretty room. The other window is draped gracefully with long, full folds of sprigged muslin, depending from rings on a plain pine roll, to be replaced in the winter with a heavier curtain of olive cotton flannel. The furniture is light wood, and a lamp with a rosy transparency stands on a five o'clock teatable of unvarnished wood, and throws a soft light over the room, which also contains books, shelves of pine, a couple of second-hand easy chairs and a small dry-goods box for shoes, covered by her own hands with pink and olive cretonne. A large clothes horse, on which she pasted the story of Cinderella in Walter Crane's pictures over olive paper, shuts off the washstand and bedstead from view. The toilet accessories, set of with sprigged muslin over a pink lining, are a pink and white washbowl and a large pitcher of the quaint shape that comes now in the cheaper grades of china; a second-hand wardrobe, draped with a portiere of olive Canton flannel, contains the unesthetic dust-pan, brooms, and other homely articles necessary to neatness and comfort, all trifles of that description bought at the 5-cent counters. A pretty willow rocking-chair, ornamented with olive and pink ribbon, and a knitted hassock to match, the two latter Christmas gifts, stand on the rug. On the olive-draped mantel are grandma's Nankin teapot, two tall silver candlesticks, and a large ginger jar, not decorated, and spoiled with gummed-on pictures, but left in its pristine blue and white beauty, filled with white daisies gathered on Sunday afternoon walks. Two or three photographs of good subjects, that are better than chromos and cost less, hang on the wall and complete the pretty refuge of this proud and industrious girl, who is self-respecting enough to earn her own living rather than to be dependent upon her rich relations.—[Hartford Times.

SPONGE CAKE.—Beat the yolks of eight eggs thoroughly, add one pint of sugar little by little, and the grated rind of one lemon; beat the whites of the eggs to a stiff froth, and add them alternately with three gills of flour, beating very gently and barely long enough to mix well; when part of the flour is in, add the lemon juice. Bake twenty minutes in small loaves. To make dominoes, bake the sponge cake in long pie tins (two such tins will make twelve dominoes, and if no more are required, the rest of the batter may be baked in a loaf). The batter in the pie-tins should not be more than one-third of an inch deep; spread it evenly and bake in a quick oven. Have a brown paper nearly twice the size of the cake on the table, and the moment one of the cakes comes from the oven turn it upside down in the center of the paper. Spread it with a thin layer of currant jelly and lay the other cake on it upside down; cut it with a hot, sharp knife lengthwise, directly through the center, then divide it across in six equal parts, push them with the knife about an inch apart, and ice them with ordinary white icing, putting a large dessert-spoonful on every piece; the heat of the cake will soften it, and with a little help the edges and sides will be smoothly covered. All of the icing that runs over on the paper may be carefully taken up and used again. It will then dry, which it will do very quickly. Make a horn of stiff white paper about five inches long, one and a half inches across the top, and one-eighth of an inch at the other end; put in it a dessert-spoonful of dark chocolate icing, close the horn at the top, and pressing out the icing from the small opening, draw a line of it across the center of every cake, and then make spots like those of ivory dominoes; keep the horn supplied with icing.

PEACH SHORTCAKE.—Take two heaping teaspoonfuls of baking powder sifted into one quart of flour, a scant half a teacup of butter, two tablespoonfuls of sugar, a little salt, enough sweet milk (or water) to make a soft dough; roll out almost as thin as pie-crust, place one layer in a baking-pan, and spread with a very little butter, upon which sprinkle some flour, then add another layer or crust and spread as before, and so on until the crust is all used. This makes four layers in a pan fourteen inches by seven. Bake about fifteen minutes in a quick oven, turn out upside down, take off the top layer (the bottom when baking) place on a dish, spread plentifully with soft ripe peaches previously sweetened with pulverized sugar, place layer upon layer, treating each one in the same way, and when done you will have a handsome cake, to be served warm with sugar and cream. The secret of having light dough is to handle as little, and mix as quickly as possible. Shortcake is delicious served with Charlotte-russe or whipped cream.

WALLED OYSTERS.—Make a wall one and a half inches high and three quarters wide of one quart of nicely-mashed and well-seasoned potatoes just inside the raised edge of platter, glaze it by covering with beaten egg and placing in the oven for a few minutes. Place the liquor from one quart of oysters in a porcelain kettle, let boil, skim well; then add the oysters seasoned with salt, boil up once, skim out the oysters (this liquor can be used for soup) and add them to a cream dressing made by putting a teacup of rich cream, butter size of half an egg, and a little pepper and salt, in a pan placed within a vessel of boiling water (or a double boiler). When hot, add two ounces of flour mixed smooth in some cream or milk, and let cook till thickened, and then place oysters and dressing within the potato and serve immediately.

EBONIZING.—To imitate black ebony, first wet the wood with a solution of log wood and copperas, boiled together, and laid on hot. For this purpose two ounces of logwood chips, with one and one-half ounces of copperas, to a quart of water, will be required. When the work has become dry wet the surface again with a mixture of vinegar and steel filings. This mixture may be made by dissolving two ounces of steel filings in one half pint of vinegar. When the work has become dry again sandpaper down until quite smooth. Then oil and fill it with powdered drop-black mixed in the filler. Work to be ebonized should be smooth and free from holes, etc. The work may receive a light coat of quick-drying varnish, and then be rubbed with finely pulverized pumice stone and linseed oil until very smooth.

CABBAGE SALAD.—Two quarts of finely-chopped or sliced cabbage, two tablespoonfuls of salt, two of white sugar, one of black pepper and one of ground mustard; rub the yolks of four hard-boiled eggs until smooth, and add a cup of butter slightly warmed; mix thoroughly with the cabbage, and add a teacup of good cider vinegar. Serve with the whites of the eggs sliced and placed on the cabbage. Fresh, crisp, new cabbage sliced fine and eaten with good vinegar is easily digested, and often highly relished by those suffering from "weak stomach."

BOILED MUTTON WITH CAPER SAUCE.—Have ready a pot of boiling water, and throw in a handful of salt; wash a leg of mutton and rub salt through it. If it is to be rare, cook about two hours; if well done, three hours or longer, according to size. Boil a pint of milk, thicken with flour well blended, add butter, salt and pepper and two tablespoonfuls of capers, or mint sauce if preferred.

The housekeeping of Queen Victoria's establishment is cared for by a butler who has a salary of $3 000 per annum. He has four assistants, who do the purchasing and see that good measures are given by the tradesmen. The chief cook has a salary of $3,500 and the two pastry cooks have $1,500 each. The gold and silver plate, valued at $15,000,000, is cared for by three special servants. The number of household servants is ninety-four.

The Auditor of Ohio reports 714,555 horses, 1,318 755 cattle, 4,594,609 sheep and 1,624,077 hogs in the State and subject to taxation.

DRAMATIC NEWS.

London's latest is a comedy by Stephanie Forrester, entitled "Black but Comely." Correct! Barton is a blonde.

George Fawcett Rowe has written for the Rice troupe a new domestic drama, with musical interludes, called "Pop."

Jeffreys-Lewis, handsomer than ever, has returned from England, and is rehearsing in "La Belle Russe" for her starring tour.

Agnes Booth is to create the character of Young Mrs. Winthrop in Bronson Howard's new comedy at the Madison Square, next month.

Steele Mackaye has contributed to the *North American Review* an article on "Safety in Theaters," which will be published in the October number.

Paterson, N. J., has been suffering during the past month from such an epidemic of small-pox that the Opera House has been closed and all engagements canceled.

Joaquin Miller has written a new play, of which he intends Miss Cayvan to act the heroine. He will turn the play into a story, instead of writing the story first, in order to clench the copyright.

Salmi Morse, his determination to afflict New York with his "Passion Play" still unabated, is negotiating for a church on Twenty-third street, to be turned into a theater, under his management.

Laura Don will double the two old women in the first and fourth acts of "A Daughter of the Nile," during her provincial tour, and has engaged Alice Grey for the two parts, in the places of Mrs. Sol. Smith and Mrs. Barker.

Harry Paulton has completed the libretto of a new comic opera, which he considers even better than "Les Manteaux Noirs." The music is being done by Mr. Stanislaus, the composer of "The Lancashire Witches," an exceedingly bright opera.

The provincial critics declare that "Viva," in which Alice and Louis Harrison play emotional parts, is a success. The business has been fine and the company work well together. The rich Rochester *Democrat and Chronicle* staff presented Miss Alice with a trophy of flowers and fruit during her season there.

This is the way Fanny Davenport's husband and manager "works" the London press: "In one scene she wears precious stones valued at £12,000 ($60,000), one jewel alone, formerly the property of the Queen of Spain, is said to be worth £1,000 ($5,000)." Good advertising; but very hard upon Kirkpatrick, the jeweler.

Meyer Lutz has completed a new comic opera, in three acts, the libretto of which is by that most hard-working of men, Robert Soutar. The work is strictly a comic opera, as distinguished from an opera-bouffe, and the libretto is so far original that it is not based on any other opera or dramatic piece, though the subject is derived from a French tale.

VARIETIES.

The Government is still looking after the young hopefuls of the red men. Two new Indian schools are soon to be established.

The London movement for the Longfellow memorial has now received pretty generally the co-operation and approval of the great men of Great Britain.

In a libel suit at Montreal, John O'Reilly testified that McNamee, the founder of the Hibernian Society, offered him $500 to put daylight through C. J. Brydges, a railway magnate.

A lady put her watch under her pillow the other night, but couldn't keep it there because it disturbed her sleep. And there, all the time, was her bed ticking right under her, and she never thought of that at all.

A real estate dealer advertises in a Dakota newspaper: "I can be found either in the Gold Mine playing 'freeze-out,' at Mitchell's Exchange betting on the age of 'old hosses' with Brown, or at my residence on Oak street perusing the Scriptures."

Ella Wheeler has written a poem to prove that "Love is Enough." Griscom, the faster, thought fog was enough, but if one was to be tied down to a choice between love and fog as a permanent diet, Ella's recommendation would be adopted by a large majority.

A jeweler has long dunned a lady of fashion for the amount of his big bill, but in vain. When he rings the bell the footman says politely, but firmly, "Sir, the Countess only receives on Tuesdays." "I don't care when she receives," thundered the irate and long-suffering creditor; "what I want to know is the day she pays on!"

They have a bogus baby case in Philadelphia similar to that which caused so much of a sensation in London some years ago, a wife having secured, as is alleged, a baby at a foundling home, which she presented as her own to the husband when he returned from Europe.

The Crown Princess of Germany has established a school for the training of children's nurses at Berlin. The first thing she should teach them is never to yank a child around by the arms, and the second is to pay more attention to their charges and less to the young men they meet in the park.

CONSUMPTION CAN BE CURED

Dr. Wm. Hall's