A BEEF ISSUE.

HOW RATIONS ARE ISSUED TO INDIANS.

Cattle Tortured to Death—Semi-Monthly Issue of Fresh Meat to the Red Men of the Cheyenne and Arapahoe Agency.

ABOUT 3000 Indians are drawing rations from Uncle Sam at the Cheyenne and Arapahoe Agency in Oklahoma. About 2000 of them are Cheyennes, the rest being Arapahoes. Beef is issued to them twice a month at Darlington, and at the sub-agency at Cantonment in the northwest part of the old reservation. One steer or cow is issued to every twenty-five Indians, at the head of whom is an individual who bears the proud title of beef chief. A Darlington correspondent of the New York Recorder, describing the scenes at a beef issue, says:

Two cowboys rode into the steer pen and drove the frantic animals, which seemed to realize that they would soon be mere beef, through the weighing house into a narrow chute, at the end of which stood Black Coyote as gatekeeper. Then the issue clerk, mounting a step which ran alongside the chute fence, solemnly opened his book and called out "Bob-tail Coyote!" at which an old fellow in a battered derby hat threw the stump of a cigarette away and stepped forward. The first steer in the chute was pointed out to him and, leaning over the fence, he tied a scarf about its horns and retired and his name was checked off the book. In rapid succession White Spoon, White Envelope, Black Short Nose, Big Belly, Medicine Dismounting and Cut Finger were all called up, and each decorated the horns or tail of his steer with some distinguishing badge so that he would be able to pick out his animal after all had been slaughtered.

After all the steers had been told off the cows were driven in and given to the Arapahoes. All the cattle were miserably lean and under weight, and the cows were flat uddered, bony animals which looked hardly fit for human consumption. Next time the steers will fall to the Arapahoes.

After all the cattle had been decorated with ropes, rags and weeds to show to whom they belonged, the gate was thrown open and every one scattered before the rush of excited animals, which galloped forth with bloodshot eyes and frothing jaws. Back of the cattle pens a steep bank led down to the broad Canadian bottom, and the cattle pushed and scrambled and fell down this and galloped off on the level ground, with a couple of cowboys in pursuit to round them up. The sharpshooter of the agency, an Indian named Tony, got out his rifle, an old-fashioned gun, which, when he lifted up the top of the magazine to insert a cartridge, looked as if he was opening a trunk, so big and clumsy was it. He got into a wagon with two or three assistants and drove out slowly to the bunch of steers, which stood in the centre of the bottom guarded by cowboys. The top of the bank was lined with Indians, like spectators at a bull-fight. When Tony got close enough to the animals the spectators saw a puff off smoke, and in a moment heard a report, and a steer dropped to his knees, and then got up and limped off, dragging a broken limb behind him. Several reports followed in quick succession, and other animals fell wounded, some of them succeeding in getting to their feet, others, mortally wounded, making ineffectual efforts to rise for some minutes, until, from loss of blood, they fell over, kicking convulsively. At this the herd, becoming frantic, got away from the cowboys, who were dodging to escape the bullets of Tony and his assistants, as they were getting "rattled" and firing wildly. Then began a chase over the bottom, and the young bucks joining in as an excuse to get a shot with their revolvers at the fleeing animals. The steers, being brought back, many of them shot through the back and dragging their hindquarters, and others coming in on three legs, the slaughter was continued. The cattle were not killed, but wounded, four shots sometimes being required to finish the animal.

After the steers had been slowly tortured to death, with the exception of those that were fleet enough to get away altogether, the cows were turned out on the hillside away from the bottom, as the smell of the blood of their slaughtered companions would have stampeded them. Tony, taking half a dozen assistants, followed them up in the wagon, and when within thirty yards of them, all got out, and, squatting on the ground in a row, began shooting. I timed the proceeding, and in an hour and a half they had dropped four cows, only one of which was dead. The Indians were either villainously bad shots or were purposely wounding the animals to get as many shots at them as possible. When the herd broke away one or two cows stood on the spot with torrents of blood running from their sides and nostrils, and while the marksmen waited for the cowboys to drive the others up they practiced on them, breaking their legs and literally filling them with bullets. In the meantime, the herd being stopped a little further the marksmen followed them up, slinking along in the tall grass as though they were stalking deer instead of moving on a lot of lean, thirsty and hungry Government contract cows. As the work of slaughter went on the young bucks, unable to withstand the sight of so much blood and barbarity, got out their guns and riding around on the other side of the herd, commenced a cross fire which sent the spectators scurrying out of danger.

As the herd and its slayers moved on the squaws closed in on the dead cows, and, getting their tools out of the wagons, proceeded to cut up the animals. They slit the throats as scientifically as a packing house expert, and two or three of them taking hold of the legs of a cow, one of them would skin the animal rapidly and without once puncturing the hide.

When the beef was ready for division the heads of all the families entitled to a part of it came up and the beef chief divided it impartially. Every portion of the animal, except the skull and tail was taken, and the man who got the entrails and a piece of flank seemed to be as well satisfied as a man with a large portion of the loin. When the work of butchering was over the little groups threw their meat into the wagons and drove off to their camps.

How Corns Grow.

Even in things so slight as corns we may find an ample illustration of the law of cause and effect upon which disease is dependent.

The first change consequent upon an irritation of the surface of the foot is a perceptible increase in the amount of blood supplied to the part. This, since there is no rupture of the surface, results in undue activity of the tissue changes of the epidermis, and we have a thickening of the superficial parts of the skin.

It is obvious that this only aggravates the difficulty, inasmuch as the danger of irritation is greater in a raised condition of the skin than when the surface is flat.

It is now that the painful period in the growth of a corn begins. The deeper layers of the skin in their turn undergo precisely the same operation of excessive activity, and the consequent thickening of the tissue.

As corns usually make their appearance over joints, no cushion is afforded by soft tissues beneath them, on which the swelling may rest. On the contrary, the deeper and sensitive portion of the corn is caught and squeezed, as it were, between two hard plates, the thickened epidermic on one side and the surface of the bone on the other. The increased activity continues, however, and with it the pain and discomfort is established, which is significant of the fully developed corn.

The appearance of a corn when a vertical section of it is made, shows as, might be expected, the button-shaped, callous face of the deeper growth, which it has hollowed out by its own pressure. This constitutes the "core" of the corn.

The treatment of corns may be gathered from what we have learned of their growth and consists solely in keeping the callous soft and restricting the activity of the tissue changes.

It is obvious that the irritation necessary to the origin of a corn may be brought about by a shoe which is too loose as well as by one which is too tight. We get friction in the first place and pressure in the second.—Youth's Companion.

Vagabond Life in Germany.

Here is a picture of vagabond life in Germany, as to which a writer in the Forum gives some interesting details:

"I have myself talked with a German, a very bright fellow, who tells me that he spent the three years following the close of his apprenticeship tramping up and down the most charming stretches of the Rhine. How his eyes danced as he told of his experiences! In fair weather he and his friends slept by preference at "Mother Green's' (in the open air,) their packs with all valuables carefully tucked under their heads; their companions stretched out hither and thither along the edge of the road. Chausseegrabentapezirer, (highway-ditch upholsterers,) is one of their favorite names for the craft. Then up and away early, while the air is cool and the dew is on the grapes. 'Ah, how sweet they smell!' he exclaimed with a sigh of longing. 'Gruss Matilda!' is the cherry cry of recognition to the fellow craftsmen whom they meet. The houses are carefully watched, and when they see one where coffee is being served that is where they stop for breakfast, seldom asking in vain. Then halt and rest under this shady tree! Eat of its fruits, then take a nap—'Man muss sich schonen, nicht wahr!' (One must spare one's self, must he not?) But be sure to waken in time to make a Herberge before the doors are shut; for it looks like rain; and you have a few pennies still left, and your papers are genuine, or else skilfully forged; you need not fear the Blitzableiter ('the lightning rod:') that is the policeman. And in the Herberge take your beer and your pipe. And hang your garments so that there will be a clean space on the line between them and your neighbors. And so on! one day after another until Vater Weiss (Father White) covers Mutter Gruen with his cold mantle, driving you from her hospitable embrace. 'The pleasantest life in the world!' he ejaculated."

An Electrified Sidewalk.

People in the neighborhood of the corner of Maine and State streets had some excitement yesterday shortly after noon. A trolley supply wire in some way broke away from the insulator and came in contact with the iron pole. The electric fluid soon reached the sidewalk and filled the icy bricks so that several persons received severe shocks. For a while, as the first victims watched for the ones who might follow, there was lots of fun.

A man would come along, and as he reached the limits of the electricity's force, would stop suddenly and look down to see what had struck him. A step forward and another severe shock and he would grow pale and all sorts of awful things began to rush on him. Dire diseases which began by such awful symptoms, the victim would reason, must be shortly fatal, but soon the laugh of some watchers or the sight of another victim would reassure him, and soon the cause was found. But the funniest of all was a little dog who came running joyously down the street and on to the charmed walk.

Then came a howl of wild anguish and surprise, and the dog tried to leave. But he couldn't; the harder he tried the closer he was drawn toward the pole. He lay down; worse yet; every hair formed a wire, as it were, to conduct the fluid to his body. At last a desperate jerk, and he fell into the gutter, where he found relief. Soon after the wire was fixed, and the fun ceased.—Springfield (Mass.) Republican.

Old Men As Government Clerks.

The Commission which is studying the methods of doing business in the departments at Washington has discovered that about one-third of the clerks are over fifty years old, and fully half over forty, while about ten per cent. are over sixty. There is one clerk who is over ninety, six who have almost reached that age, thirty-three between eighty and eighty-five, and sixty-six nearly eighty.

AGRICULTURAL.

TOPICS OF INTEREST RELATIVE TO FARM AND GARDEN.

TIME FOR CUTTING.

There are few farm crops more susceptible to environment than the grasses; many of them, though meagre in growth and poor in quality when wild, have been found to be peculiarly responsive when given thorough cultivation in a rich soil, improving vastly both in yield and nutritive qualities, says the latest bulletin of the Central Experiment Farm, at Ottawa, Canada.

The result of its analyses of many grasses is the conclus on that a loss of much valuable and digestible food material occurs when a grass is allowed to mature before it is cut for hay. The weight of scientific evidence is all in favor of cutting at, or shortly after, the flowering period, though the exact stage at which it would be most economical to cut any particular grass has as yet not been ascertained with accuracy.

VEGETABLES IN A GARDEN.

The following is said to be an excellent plan for growing cucumbers and melons in a small garden. Dig the ground up mellow and deep and make it pretty rich. Then make hills eight or ten feet apart each way, very slightly raised and about three feet in diameter. Now you need as many empty barrels (without head in either end) as you have hills. Stand a barrel in the centre of each hill and press it down into the soil so that it will not blow over. Nearly fill each barrel with fertilizer from the stable, old leaves, etc., and pour a pail or so of water on each.

Now around the outside of the barrels plant the seeds, and when the plants come up thin them out so that they are about six inches apart. Throughout the summer, instead of watering the plants directly, simply pour water by the pailful into the barrels of compost and it will filter through, slowly carrying moisture and nutriment to the very roots of the vines around the edge of the barrel.

EGG RAISING.

Because there is money in hogs at present it is not well that the farmer should give up everything else to rush into this business. To find a profit in it good breeds of hogs must be raised and the work must be properly conducted.

There are many good breeds of swine, each of which has certain characteristics which recommend it for certain localities, and the farmer must be governed accordingly. The Chesters, Suffolks and Yorkshires are disposed to become fat; the Cheshire, Berkshire and Poland China are more inclined to produce lean meat, while the Duroc-Jerseys need less care.

The next point is to study the methods of feeding, so as to get the largest and the quickest returns for the least money; in other words, to combine size and maturity. Hitherto the greatest drawback the swine breeders have had to struggle against has been hog cholera. The chief cause of this disease is now believed to be too much corn. This grain does not furnish the necessary nourishment for the bone and muscle. The animal takes on too much fat, and falls an easy victim to disease.

While retaining corn as an important article of diet, it should be employed chiefly for fattening the hog for market. During the growing stage proper food elements must be supplied in proper proportion. Protein is the most important element, and it can be found in such food as clover, peas, roots and oatmeal.

It is estimated that in summer one acre of good clover will almost entirely support seven full-grown hogs. This is the kind of food that will keep the animals strong and healthy. Milk is one of the most valuable aids in hog raising. In fact, many say that without it there is no profit in pig raising.

BEE NOTES.

In collecting honey from the hives care should be taken to have it clean as possible.

In many cases the smoker does not act as a safeguard from stings when in the hands of a novice.

Well-ripened honey will not granulate so readily as that which is thin. Cold seems to be the chief element in granulation.

Carniolans differ from the ordinary black bees in being slightly larger. Silvery gray bands give them a ringed appearance.

Comb honey will last for years if always kept dry and uniformly at about eighty degrees. It is said that under these conditions its quality will improve.

Bees do better when they have part honey and part syrup and sugar to live on during cold weather. They will winter better if given some genuine honey for food.

It will pay, if you can afford it, to attend a meeting of some one of the different bee-keepers' associations, which hold their meetings generally in December and January.

If possible visit some successful bee-keeper during the winter months, talk the matter over with him and find out his methods. You will get some valuable points not down in the books.

Bees winter better if they have part honey and part sugar and syrup to live on during the cold weather. They need some genuine honey for food and it is false economy to try to do without it.

An ordinary hive of bees contains from four to five pounds of bees, or between 20,000 and 25,000 individuals; but some swarms have double this weight and number of bees.

Experiments made with honey as a substitute for sugar in the manufacture of jellies, preserves, etc., are said to have been successful. A little more boiling is necessary, but rather lesser amount of honey.

Careful weighing shows that an ordinary bee, not loaded, weighs the one five-thousandth part of a pound, so that it takes 5000 bees, not loaded, to make a pound. But the loaded bee, when he comes in fresh from the fields and flowers loaded with honey or beebread, weighs nearly three times as much—that is to say, he carries nearly twice his own weight. Of loaded bees there are only about 1800 in the pound, says the American Agriculturist.

SUMMER OR WINTER BUTTER.

Mr. Sydney Fisher, Knowlton, P. Q., writes on this subject as follows to the Rural New Yorker:

You ask for a discussion on the relative cost of butter made in winter or in summer, and the respective profit there is in it. The question is not so simple as your remarks would indicate. It is easy enough to find out what the food of a cow costs and the care of attendance, say, in the months of June and July, and compare that sum with the corresponding cost of maintaining the same animal in, say, January and February. You can also find her yield of milk or butter in the same months and the prices at which you can sell the product, and so figure out in which period you can reap the greater profit. I venture to say that in nine cases out of ten, provided other things are fairly equal, the summer months will give you the best results. I say other things being equal, and I mean by this that in both cases the cow has had all the good, nutritious, properly balanced food she can make use of, and that she is in each case in about the same period of her lactation. There is, however, another very important item to be considered, which I think in many cases will reverse the result as to profits. That is the cost of the keeping of the cow during her dry period and the cost at any rate during the winter, whether she is milking or not. We hear of cows which can hardly be dried off, and so give a paying return the year around; but I venture to say that in most dairies, even the very good ones, there is an average period of two months in which the cows are dry, and their keep and care during that period have to be reckoned when we discuss the cost of their product. If they are dry in summer, it has to be charged at summer pasture with hardly any attendance at all. If in winter, they have to be fed well on food which had to be gathered, handled and housed, and they themselves, except for milk, require just the same attendance as though in profit. The expense of winter dairying is not the full cost of the food and attendance on the cows' milking in winter, but the difference between the food and attendance on cows milking and cows dry. Another item has to be considered, which is, under which system will the cow give the greater yield and profit in the whole year?

My own experience is emphatically that a cow calving in October, will give more milk in the year than if she calves in the spring. When a cow has given milk for six months and is pregnant, there is the natural tendency to dry, which is accelerated and aided by the cool weather and drier pasture in the fall of the year in the case of the spring-calved cow. On the contrary, the one that has milked during six months of winter comes out of the barn on to the succulent grass of the spring, which is the most milk-producing food possible to be found, and with the warm weather she is maintained in her flow for some time longer, only drying up in the hot, dry days of midsummer, when she can take her yearly rest from milking to the best advantage.

FARM AND GARDEN NOTES.

Keep only cows that respond to good feeding.

Underdrains, if properly put in, always pay.

Many good cows have been ruined by teasing.

As a rule, fruit only pays well when well cared for.

This is a good time to apply manure to the orchard.

Strawberries should be mulched before the ground freezes.

Horned stock used for breeding are almost always kept too fat.

More cows are injured from underfeeding than from overfeeding.

In orchards a good mulch is a fair substitute for frequent culture.

Churning the cream is the only accurate test of what a cow is doing.

How much fat do you leave in your skim milk for the pigs and calves?

A clean garden in the autumn is the sign of a good and careful gardener.

Sheep do more for the fertility of the soil than any other kind of stock.

If you want your stock to keep their appetites feed only as much as they will eat up clean.

The cheapest manner of applying bones in small quantities is to reduce them by burning.

Fresh soil in the pig pen helps to correct acidity of the stomach and keep the pig healthy.

The better your stock is cared for the more flesh they will put on for a given amount of feed.

A cow, to be really profitable, must give a good yield of milk for at least nine months of a year.

Sheep growers should go in for those sheep which furnish the best mutton and good wool.

Professor Henry says that if the fattening period is not too long continued that a bushel of wheat will add from twelve to fourteen pounds to the weight of a hog.

The hog suffers more from exposure and cold than any other animal on the farm. Provide him with warm and dry quarters, with plenty of bedding, and furnish an abundance of heating food.

There has, as yet, been no real improvement in mastering a stubborn hen; she will often desert her nest of eggs to-day with as much indifference and independence as if she had lived in the days of no "steam hens." Perhaps, after all, the hen is wiser than her owner; she knows when to incubate.

An exchange says that a man who has seventy cows and 400 hens finds his hens pay him the greater profit, but that does not prove that it would be advisable for him to sell his cows and put the money all into hens. It is better to have several sails and all drawing a little than to have only one large sail.

Always have plenty of good drinking water for the pigs. Because they may receive all the dishwater and soapsuds, do not think that this is enough. It only serves to increase their thirst, due to the peculiar construction of their digestive organs. Give them at least once a day all the pure water they can drink.

Cutting and Curing Pork.

There are many ways of cutting and curing pork. The mode to be pursued depends largely upon the use for which it is intended and the different markets to which it is to be sent. Sometimes the hip bone in hams is removed at the socket and sometimes it is left untouched, while the shank is left long to the hock joint, or cut up close to the ham. The shoulder may be cut square back of the shoulder-blade and neck, or trimmed off rounding at the upper part. The bacon pieces may extend from the ham to the shoulder or the flank may be separated from the back. Sometimes the tips of the ribs are left in. The side containing the bone is called mess pork. Without the bone it is called clear pork.

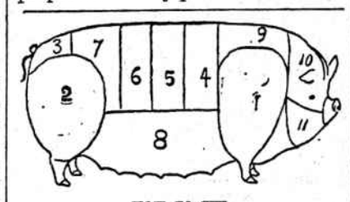
The accompanying diagram will doubtless be of assistance in enabling the inexperienced to master the process. The head should first be cut off and the carcass divided in halves by splitting the backbone lengthwise. The shoulders and hams, 1 and 2, should be taken out. The rump piece, 3, 7 and 9, can either be salted or used fresh; 4, 5 and 6, the "mess" pork, are good for chops, cutlets or roasts, or the ribs may be removed and the whole side, including 8, may be turned into bacon. The lower part, 8, is the portion most highly esteemed for bacon. It should be cut in long strips, convenient for smoking.

The head should be split down, and the jowls, 11, salted or smoked.

The remainder of the head, with the ears and feet, may be pickled.

To cure pork put an inch layer of salt in the bottom of a barrel and then pack in a layer of pork as solidly and as closely as possible, with the rind next to the staves of the barrel. Put a layer of salt on top of the pork, then more pork again, and so on until the barrel is full. Then place on top of all a board cut nearly to fit inside the barrel. Weight it down with a heavy stone, then fill up with a brine of cold water containing all the salt it will hold in solution.

Pork must never be packed until it is entirely free from all animal heat, nor must a barrel or cask be used that has ever held anything else. The best quality of salt should be used in the proportion of fifty pounds to a barrel.



HOW TO CUT.

If a little saltpetre is added the pork will harden and assume a reddish tint.

The parts destined for hams or bacon should be salted by themselves. This curing should be sufficient to season them only, as if too much salt is used the flavor is affected. To make a pickle for 100 pounds of ham or bacon take four gallons of water, six pounds of salt, two and a half ounces of saltpetre, one and a half pounds of granulated sugar. Boil, skim and use when cold.

For dry salting the proportions are a pound of brown sugar to four pounds of salt. The hams should be rubbed daily for ten days with the preparation, after which they are ready for smoking.

The meat should be hung up so as to dry thoroughly before smoking is attempted. Six days of consecutive smoking in a dark house is sufficient. Corncobs, green hickory or sugar maple chips are good for smoking. Some people prefer hardwood sawdust. The pieces should then be hung in a dark, dry place, of even temperature. When perfectly dry pack in boxes with sweet, well-dried clean hay and cover with the same material.—New York World.

A Much-Robbed Stage-Coach.

There is to-day in Phœnix, Arizona, a stage-coach that has been held up and robbed oftener than any other in existence. It has seen its best days, and now stands dismantled and dilapidated in the back yard of a livery stable, but could it talk, many are the tales it could tell of brigandage that would lay the exploits of Claude Duval in their shadow.

It began running in the seventies between Prescott and Tombstone, and has actually been robbed eighty-three times. Eight drivers and as many express messengers have been killed from its box, and as passengers in those days went armed to defend themselves and property, not a few fatalities have occurred among them and the brigands. It was originally a handsome Concord coach, pulled by eight mules, and cost $1800 at Tucson, but its sides are now split by rifle and pistol bullets, and in more than one place the leather lining shows the wild stroke of a bowie knife.—Los Angeles Herald.

Saved Himself.

An English paper tells a good story of clerical presence of mind. A curate who had entered the pulpit provided with one of the late Rev. Charles Bradley's most recent homilies, was for a moment horror-struck by the sight of the Rev. Charles Bradley himself in a pew beneath him. Immediately, however, he recovered enough self-possession to be able to say: "The beautiful sermon I'm about to preach is by the Rev. Charles Bradley, who I'm glad to see in good health among us assembled here."

Real Enthusiasm.

"Hold up! Bob. Don't shoot until I snap the camera. I'll never get another chance like this."—Life.

The Giant Salamander.

The giant salamander, says the London Sketch, is the largest living species of the class Amphibia, and so justifies its claim to its specific name. It is a native of Japan and Thibet and belongs to the same order of amphibians as the common newt of our English ponds and ditches, from which, however, it differs greatly in habit, being entirely aquatic. The gills are absorbed when the animal becomes mature, and the gill slits close up, though in a nearly related American form these slits persist throughout life.

GIANT SALAMANDERS.

It will be seen from the illustration, which represents the animal from two points of view, that the giant salamander is not handsome; indeed, any of our British newts is a very fairy prince by comparison. It is decidedly "plain," not to say ugly, and perhaps the only creature that can give it points and beat it easily in the matter of ill looks is the Heloderm, or Gila monster, a poisonous Mexican lizard. The giant salamander is about a yard long; the head is somewhat triangular, but broadly rounded in front, with tiny, lack-lustre eyes; the iron-brown skin is spotted with black and thickly covered with small tubercles; the tail is compressed from side to side, and the only relief in the dull scheme of color is formed by the pearly-white tips of the digits, of which there are four on the front and five on the hinder limbs.

This animal lives in a large tank on the right, just as one enters the reptile house in the Zoological Gardens. On the top of the water is a thick floating layer of crystal worts, which shuts out the entrance of light from above, though it fulfills the useful purpose of aerating the water and keeping it in good condition by absorbing the carbon dioxide given off by the animal in breathing. At the bottom, and generally right at the back is its favorite position. It does not court observation; indeed, the pebbles on the floor of the tank are so often heaped up into a kind of ridge against the glass in front, while the salamander lies, so to speak, under their lee, motionless and almost out of sight, that it would seem as if it resented intrusion on its privacy.

Feeding time in the reptile house presents by no means the lively scene that it does in the lion house or the bears' cages. No barrow is wheeled down the line of dens, and very few of the creatures show any signs of excitement. Some of the larger lizards may raise themselves on their hind legs, and, untaught by experience, futilely strive to climb up the glass which keeps them prisoners. The other inmates of the house are as quiet as ever. The salamander at the back of his tank is not roused by the keeper's footfall, but no sooner is a space cleared in the floating mass of vegetation and a frog or a small fish dropped into the water than a marvelous change takes place in the salamander. It is no longer dull, sluggish and loglike, but is roused to a display of activity one would never expect from its clumsy build and lethargic habit. This lasts for a moment only, and then it subsides into its accustomed motionless condition. But, almost before the prey can reach the bottom, one sweep of the powerful tail brings the salamander close to it, there is a snap of the heavy jaws, and the frog or fish disappears. Occasionally—for the creature is old and sightless—a bright stream of ascending air bubbles shows that the prey has escaped for a moment. The respite, however, is very brief; a second snap settles the business, and the salamander retires to the back of his tank for an after-dinner nap.

Where the Skin is Most Sensitive.

An experimental study, by William O. Krohn, of simultaneous stimulations of the sense of touch, made upon ten different persons, among its interesting results showed that skin over the joints is much more sensitive than at other places; that touches on the back of the body are more distinctly felt, more clearly remembered, and therefore better localized than on the front part of the body; that the localizations are better for points not on the median line than for those on it; that they are not so correctly made on the left as on the right side of the body; that they are better on hairy portions than on those not covered with hairs; and that a difference in the power of correct localization exists between usually clothed and usually unclothed parts; the parts not covered, except in case of the joints, giving the more correct localizations.—Popular Science Monthly.

Making Violins at Eighty-Nine.

One of Rudyard Kipling's neighbors in Brattleboro is William A. Conant, who has for more than fifty years made excellent violins and 'cellos. He had a high reputation for good workmanship as far back as 1841, and since that time he has made as many as 700 violins of high quality. Mr. Conant is now eighty-nine years old. Some of his friends, who have dubbed him an "American Stradivarius," point out that Stradivarius made violins till he was ninety-two years old, and express the hope that Mr. Conant will at least be able to equal this record as to age.—New York Tribune.

Thirteen.

Those who believe that thirteen is an unlucky number should fight shy of the American twenty-five centpiece. It has thirteen stars, thirteen letters in the scroll held in the eagle's beak, thirteen marginal feathers on each wing, thirteen tail feathers, thirteen parallel lines in the shield, thirteen horizontal bars, thirteen arrow-heads and thirteen letters in the "quarter dollar."

All the property of Italy is assessed at $15,000,000,000.

RELIGIOUS READING.

Bend not thine arms for tomorrow's load—
Thou may'st leave that to thy gracious God—
Daily only he saith to thee,
"Take up thy cross and follow me."

Anon.

WORKING WITH THE HEART.

"He did it with all his heart."—2 Chro. 31:21.

This is said of Hezekiah. It is said in relation to the work of reform he had undertaken in Judah, or as we find it expressed, "In every work that he began in the service of the house of God and in the law, and in the commandments, to seek his God, he did it with all his heart and prospered." That is, evidently, he prospered because he did it with all his heart.

Now every Christian is, professedly, engaged in the work of the Lord. This is the very meaning of his profession. And as every man who has made choice of an object of pursuit wishes to succeed in it, the Christian must needs desire to prosper in his. Here, then, he may learn how to do it. He has here set before him the example of a man who had made choice of the same object, and who succeeded in attaining it; and the secret of his success is pointed out. It is important to us, then, who wish to avail ourselves of the same secret, to weigh narrowly the meaning of the expression, "He did it with all his heart," and to ascertain its exact meaning, and its whole meaning. We cannot hope to attain the same result unless we use precisely the same means.

The word heart is sometimes employed by the sacred writers to signify the affections, and sometimes all the power of the soul. The principal affections are love, joy, hope and fear.—Hezekiah, therefore, entered upon this work with love. He began where the law begins. He was not actuated by mercenary or self-righteous motives. He hoped for no emolument or glory to himself. He was influenced by love to his Maker, a desire to see his cause prosper. Moreover, he engaged in the work with joy. This was a necessary consequence of his love. We always rejoice to labor for those whom we love. Hezekiah labored not as a slave, fulfilling an imposed task, with grudging reluctance and repining, but freely and joyfully, like a child at work for a beloved parent. Again, he performed the work with hope. Without the stimulus of hope no good work can be begun or carried forward. Hezekiah knew that he had reason to hope for success, laboring as he was for so good a Master, and he did hope. He hoped in the perfections of God, in his promises, and in the experience of his past faithfulness.

And lastly he labored in fear. Not a servile fear, but a filial, tender, reverential fear, a fear of displeasing the God whom he loved and wished to serve; a fear of depending on himself and being left to his own resources; a fear which blended with and sweetly tempered the other affections of hope, love and joy.

But Hezekiah not only worked with his heart, but with all his heart. That is, he exercised all the above-named affections in a supreme degree. He loved and feared God more than he loved and feared all other things. He hoped for success and rejoiced in the prospect of it more than he hoped for any personal good or rejoiced in its possession when attained.

And as the word heart should undoubtedly be regarded in this place as denoting all the powers of the soul, we may add that Hezekiah consecrated not only every affection, but every faculty to the work of God. "He set himself to seek the Lord;" he laid aside, in a measure, every other object, and devoted himself unweariedly and perseveringly to this, until it was accomplished."

Here then is the secret. This, Oh, Christian, is what you must do, if you would promote the work of God in your own heart or in the hearts of others. "Then ye shall find me," says God, "when ye shall seek for me with all your hearts." And this is the only, the indispensable secret of success. For "the double-minded man is unstable in all his ways; let not that man think that he shall receive anything of the Lord."

THE GENTLER GRACES.

There is great need of the cultivation of the gentler graces of the Christian. It is not a little strange that their importance should be so greatly undervalued, in comparison of the more showy and imposing qualities of character. They are pre-eminently characteristic of our Lord and Master, who "hath left us an example that we should follow in His steps." And when the apostle would enforce duty by the most impressive motives, he "beseeches by the meekness and gentleness of Christ." When he clusters together the fruits of the Spirit, his specifications are chiefly of this class: "love, joy, peace, long-suffering, meekness, gentleness, goodness, faith." The first-named of these he describes as of more worth than the gift of speaking with the tongues of angels; superior to all knowledge and power to solve all mystery; more acceptable to God than the giving of one's body to be burned. Why then are they made so little amount of? It is to the want of these that we may trace the turmoil and strife with which earth is vexed. No other qualities can serve as a substitute for them. They are needed as antidotes to the trials, the disappointments and vexations of life. Who can sufficiently prize a quiet, confiding spirit, which stays itself on God amidst the jarrings and confusion of earth.

BE PROMPT.

Don't live a single hour of your life without doing exactly what is to be done in it, and going straight through it, from beginning to end. Work, play, study, whatever it is, take hold at once and finish it up squarely; then to the next thing, without letting any moments drop between.

It is wonderful to see how many hours these prompt people contrive to make of a day. It is as if they picked up the moments the dawdlers lost. And if ever you find yourself where you have so many things pressing upon you that you hardly know how to begin, let me tell you a secret: Take hold of the very one that comes to hand, and you will find the rest will all fall into line, and follow after like a company of well drilled soldiers; and though work may be hard to meet when it charges in a squad, it is easily vanquished if you can bring it into line.

You may have often seen the anecdote of the man who was asked how he had accomplished so much in his life. "My father taught me," was the reply, "when I had anything to do to go and do it." There is the secret—the magic word, now!—The Lutheran.

A distinguished Methodist bishop has these words to say of the Negro race:

I have never known a Negro who was an infidel. I have known thousands who believed too much, but not one who believed too little. Almost every Negro is a natural musician. The average Negro is more eloquent than the average white man of equal intelligence. Taking the best of the Negro race, one could hope for almost anything in their future. Taking the worst, we might well despair of anything. Sweeping generalizations in either direction are deceptive. Negroes differ from one another as white men differ from one another. As a whole, God has made no kindlier race.

God gives a great many people only one talent because he wants them for plain, common work. But whatever our talents may be, they are just what God has given us, and they are just the talents we need for the special work which God has assigned to us. And if we use our gifts and fill our places, however humble and lowly, we shall be noble. Who will say that the lowly, modest daisy is not as noble in its own place and sphere, as the tall proud oak? Nobleness consists in being what God meant us to be, and doing what He gives us to do.—[J. R. Miller.

He who is false to a present duty breaks a thread in the loom, and will find a flaw when he may have forgotten its cause.—[Beecher.

A Convict's Adroit Escape.

A few days ago John Dryden, one of the most dangerous criminals in the Northwest, escaped from the county jail at Seattle, Wash., by cleverly posing as an itinerant preacher. Three street preachers were admitted to hold service at the jail. Dryden joined fervently in the prayer and singing, and when the preachers left he boldly walked out with them, carrying a big hymn book under his arm. The guards did not challenge him, as all the cells were closed on the prisoners before the preachers left, but they found later that a dummy, and not Dryden, occupied one cell. Dryden told the preachers he had just received a pardon, and was determined to lead a better life. He has in the past few years escaped from both the Oregon and the Washington penitentiaries.