

A Song of the Seasons.

When Spring comes laughing By vale and hill, By wind flower walking And daffodil— Sing stars of morning, Sing morning skies, Sing blue of speedwell And my love's eyes.

When summer cometh, Full-leaved and strong, And gay birds gossip The orchard long— Sing hid sweet honey That no bees sip, Sing red, red roses, And my love's lips.

When Autumn scatters The leaves again, And piled sheaves bury The wide wheeled wain— Sing fates of harvest, When men rejoice, Sing sounds of reapers And my love's voice.

But when comes winter With hail and storm, With red fire roaring And angle war— Sing first sad going Of friends that part; Then sing glad meeting And my love's heart.

A Chamber of Horrors.

A sensation has recently been made in Hungary by the discovery of a manufactory of cripples. It seems that, twenty years ago a man named Trouillon, his mistress and her brother, came to Radna and started this establishment, amassing a large fortune out of the horrid trade. Children were kidnapped from all the surrounding cities, brought to Radna and placed in the hands of the mutilators, and thus were produced the horribly disfigured beggars, for which the city has become noted. A medical professor of Prague discovered the place, and notified the police, and the result was the arrest of the proprietors and the disclosures which have horrified all Austria. In a filthy hall, as the officers entered, were huddled about one hundred wretched objects, crippled in various ways—armless, legless, blind, distorted, in the hospital were three children, just recovering from amputation of hands or feet, while in a pit beneath the torture chamber were putrefying human limbs. That the existence of this den was not unknown to the authorities is shown by the fact that the mayor and two other officers have been arrested for accepting bribes to keep the matter secret, while the infuriated people can hardly be restrained from anticipating on the criminals the tardy justice of the guillotine.

Parson Brownlow.

William G. Brownlow, more generally known as "Parson" Brownlow, died suddenly at his residence in Knoxville, Tennessee, not long since. Mr. Brownlow was a native of Virginia. In 1826 he entered the Methodist ministry, laboring for ten years as an itinerant preacher. In 1828 he entered politics, advocating the election of John Quincy Adams to the Presidency. In 1837 he became editor of the Knoxville Whig. Before the war he was one of the most efficient advocates of slavery, but when the rebellion broke out he became a strong Union man, and has since been a leader of the Republican party. He was elected Governor of Tennessee in 1861, and in 1869 was sent by that State to the United States Senate.

Farm and Stock.

ITEMS.

Never yell at cows or at cattle or horses when driving. It will make them unruly. Mr. Starr of Echo farm, says it is especially important to breed from first class stock since the bull gives character to the progeny more than does the cow. The product of an inferior cow is better from a first-class bull than that of an inferior bull out of a first class cow.

The young husband who has just leased a house, with a nice large garden now purchases \$10 worth of garden tools, buys out a seed store, and proceeds to blast his hands "making garden." The result will be garden full of weeds all summer and 27 cents worth of water potatoes in the fall. There's nothing like raising your own vegetables.

A Saline, Kansas, correspondent of the Kansas City Journal, gives the following "hopper" remedy:

We have had the grasshoppers hatching out here for some time past very numerous, but the pests are beginning to be things of the past. We have got the upper hand of them. It is very simple and easily managed, and we are killing millions of them.

Take a piece of sheet iron, say 10 feet long and 2 or 3 feet wide; turn up one side about a foot for a buck, saturate a piece of cloth, calico (or anything) with oil and place it on the sheet iron; place the iron on the ground, and two boys can draw it. The hoppers will jump upon it as it is drawn along. They touch the coal oil and it kills them almost instantly.

The signs that the California farmers generally have a hard year before them continue to increase. At least one-third of the area in wheat and barley is now beyond the hope of yielding enough to pay for threshing, and another third is in serious danger. Many fields will not even make hay. In addition to the drought, rust has appeared at several places in Sonoma county, a mildew in Yolo and Placero; white rust in Santa Clara and the crickets in Lake—all of them attacking the grain fields. The crickets are akin to the grasshoppers, and, like them, are the occasional accompaniments of dry seasons. The potato-rot is reported in San Mateo county. The number of sheep that have died or have been slaughtered because of the scarcity of pasturage is not less than 300,000, and at the end of the year, instead of having 8,000,000 sheep, as we should have with an average rainfall, we shall not have more than 7,000,000, perhaps not so many.

THE BOSS WHEAT FARM. Cass county, Dakota, can boast of having the largest wheat farm on the American continent.

Messrs. Dalrymple & Cass, on their 21,000 acre farm at Casselton, twenty miles west of Fargo, have 4,500 acres broken, which they are now sowing to wheat as fast as eighteen seeders can put it into the ground. Up to last week they had something over 2000 acres sown. Mr. Dalrymple is also interested with the Grandin Bros. of Tidoute, Penn., in a still larger tract of land at Elm River, Trail county, thirty miles north of Fargo, 3,000 acres of which they are sowing to wheat this spring. They have 15 seeders at work on the Elm River farm, and are about half through now. Mr. D. had nine self-binding reapers at work harvesting his crop last year, and will have between forty and fifty of the same machines on the two places this year. In addition to his immense operations in the Red River valley, Mr. Dalrymple still runs his large farm at Cottage Grove, near St. Paul, Minn., where he has 900 acres in wheat this year. He can truly be called the wheat king of America.

A. Lamme, J. S. Mendenhall, J. L. Harlowe. A. LAMME & CO., Dealers in General Merchandise, Have just received a large and well selected stock of

The Household. THE TABLE. COCONUT PIE. One cup of prepared coconut soaked in milk; 2 powdered crackers, or 2 tablespoonfuls of corn starch; 3 eggs; a little butter and salt; and sugar, if wanted; grated rind of lemon improves. Bake without upper crust.

POTATO PUFF. Stir two cupfuls of mashed potatoes and 2 tablespoonfuls of melted butter until light and creamy; then add 2 eggs, well beaten, and 6 tablespoonfuls of cream; beat the whole very thoroughly, and season with salt and pepper. Put in a buttered pudding-dish, and bake in a quick oven until of a light-brown. Try this for a cheap or quickly prepared dinner, and accompany it with thin slices of broiled ham, with a poached egg, neatly trimmed, laid on each slice.

LYONS POTATOES. Into a saucuppan put a large lump of butter and a small onion, finely chopped, and when the onion is fried to an amber color throw in slices of cold boiled potato, which must be thoroughly stirred until they are turning brown. At this moment put in a spoonful of finely-chopped parsley, and, as soon as it is cooked, drain through a colander, so that the potatoes retain the moisture of the butter and many particles of the parsley.

CABBAGE SALAD. Shave a hard, white cabbage into small, white stripes; take the yolks of three well-beaten eggs, a cup and a half of good cider vinegar, two teaspoonfuls of white sugar, three tablespoonfuls of thick cream, one teaspoonful of mustard mixed in a little boiling water; salt and pepper to suit the taste. Mix all but the eggs together, and let it boil; then stir in the eggs rapidly; stir the cabbage into the mixture, and stir well.

YEAST CAKES. Put a very large handful of hops into 3 quarts of boiling water, and boil until the water is reduced one-half; boil 3 large potatoes until cooked; mash them, and add them to 2 pounds of flour; pour the boiling hot water over the flour and potatoes, and stir until it is quite smooth; while it is warm add 2 teaspoonfuls of salt, and 1 1/2 teaspoonful of sugar; before it is quite cold stir in a dissolved cake of compressed yeast, or a gill of any other liquid yeast; let it get perfectly light; then knead in all the Indian meal it will take; roll out in a sheet about a half inch in thickness, cut in small cakes; lay them on a cloth on a board, putting them in a warm place; turn them every day; they will take 10 or 12 days, in the winter, to dry; place in paper bags, a few in each, and tie tightly, hanging in a dry place. Will keep good for months.

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"Send me two boxes; I want one for a poor family." "I enclose a dollar; your price is 25 cents, but the medicine to me is worth a dollar."

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FOR STOMACHS OUT OF ORDER. No medicine will so effectually improve the tone of the stomach as these Pills; they remove all acidity occasioned either by intemperance or improper diet. They reach the liver and reduce it to a healthy action; they are wonderfully efficacious in cases of spasms—in fact they never fail in curing all disorders of the liver and stomach.

HOLLOWAYS PILLS are the best known in the world for the following diseases: Ague, Asthma, Bilious Complaints, Blisters on the Skin, Bowel Consumption, Debility, Dropsy, Dysentery, Erysipelas, Female Irregularities, Fevers of all kinds, Fits, Gout, Headache, Indigestion, Inflammation, Jaundice, Liver Complaints, Piles, Rheumatism, Retention of urine, Scrophulous or King's Evil, Sore Throats, Stone and Gravel, Trichouloureux, Tumors, Ulcers, Worms of all kinds, Weakness from any cause, etc.

None are genuine unless the signature of J. HAYDOCK, as agent for the United States, surrounds each box of Pills, and the Ointment. A handsome reward will be given to any one rendering such information as may lead to the detection of any party or parties counterfeiting the medicines or vending the same, knowing them to be spurious.

"Sold at the manufactory of Professor Holloway & Co., New York, and by all respectable druggists and dealers in medicines throughout the civilized world, in boxes at 25 cents, 62 cents and \$1, each. There is considerable saving by taking the larger sizes. N. B.—Directions for the guidance of patients in every disorder, are affixed to each box. Office, 112 Liberty St., N. Y.

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