CHEAP COLUMN.

[Advertisements under this head will be charged ten cents per line for each insertion.]

WANTS.

WANTED—A DAIRYMAN TO GO TO Hopkinsville, Ky. Fair wages given. Apply at Battle House fooday, or address Catlett & Tandy, Hopkinsville, Ky. 1t*

WANTED at Mechanics' Bank.—Nashville and Chattanooga Railroad Stock. Nashville and Decatur Railroad Stock. Old and new issue Bank Tennessee money. All other local Stocks and Bonds bought and sold. may31 1w

WANTED — A GOOD SMALL SECOND-HAND SAFE, S. L. DEMOVILLE. my30 1w

WANTED TO EXCHANGE, NASHVILLE property for land or houses in Memphis or vicinity. Enquire at this office. my30 1w

FOR SALE.

ON HAND AND FOR SALE BY THE BARrel or gallon, pure Apple Cider, sweet, and guaranteed to keep, by JOHN HESS, at No. 8 South Market street. my26-1w

BOARDING.

BOARDING.—A GENTLEMAN AND WIFE can procure board at a private house, with nicely furnished room, at No. 50 South High st. my26-1w

UNION AND AMERICAN.

FARM AND GARDEN.

RULES FOR INTEREST.

Since the passage of the law in the State of Tennessee allowing as high as ten per cent. to be charged for the use of money, many uneducated persons are often in doubt as to the proper method of computing interest. The following rules have been compiled for the benefit of that class of persons. It should be remarked that the answer in each case is in cents. Let them be cut out and preserved.

Four per cent.—Multiply the principal by the number of days to run and divide by 90.

Five per cent.—Multiply by number days and divide by 72.

Six per cent.—Multiply by number days and divide by 60.

Seven per cent.—Multiply by number days, add two ciphers and divide by 5,143.

Eight per cent.—Multiply by number of days and divide by 45.

Nine per cent.—Multiply by number of days and divide by 40.

Ten per cent.—Multiply by number of days and divide by 36.

Eleven per cent.—Multiply by number of days, add two ciphers and divide by 3,273.

Twelve per cent.—Six per cent. doubled.

Thirteen per cent.—Multiply by number of days, add one cipher and divide by 277.

Fourteen per cent.—Twice seven per cent.

Fifteen per cent.—Multiply by number of days and divide by 24.

Sixteen per cent.—Twice eight per cent.

Seventeen per cent.—Multiply by number of days, add one cipher and divide by 212.

Eighteen per cent.—Twice nine per cent.

Twenty per cent.—Multiply by number of days and divide by 18.

It should be remarked that these rules should only be used for parts of a year. The interest is really too great by 1-73. All the rules are calculated on the supposition that there are only 360 days in a year. If the time specified should exceed six months, 1-73 of the result should be deducted.

We add a general rule for any rate of interest.

Multiply the principal in dollars by the rate per cent. The result is the interest in cents for one year. If the interest for one month is wanted take one-twelfth; two months, one-eighth; three months, one-fourth; four months, one-third; five months, the interest of four months and one month added, etc.

CURING TOBACCO BY FLUES.

A correspondent wishes to know the advantages of curing tobacco by flues over the ordinary way.

There are several, not the least of which is the lessening of the danger from fire. Firing tobacco is always a time of great anxiety with the tobacco grower. A little negligence or carelessness may either ruin his crop by having it *house-burned*, or his entire labor for the year destroyed in a few minutes by fire. By curing flues the danger is obviated, and the farmer can rely with reasonable certainty upon enjoying the proceeds of his labor.

Another advantage of flues: Yellow tobacco, which, in almost every market in this country, sells for the highest price, cannot be made without heavy and continuous firing by day and by night. No cessation in the firing after the tobacco has reached a certain state can be permitted without an injury to the color. The danger of burning the barn is greatly increased with the old method, and the risk run is fully worth the increased price of the product. Another advantage in flues: The tobacco does not smell of smoke, and is not covered with ashes, but has a clean appearance, is sweet to the smell, and will, color for color, outsell that cured in the ordinary way.

The best method of constructing flues is to dig out a trench, say two feet or more wide, varying the size according to the barn, and after building brick walls up even with the surface of the ground, cover with sheet iron. A chimney should be built at the opposite side of the barn from where the flue begins, so as to carry off the smoke and sparks. The fire should be kindled, if possible, from the outside and for this purpose the flue should begin outside. Old boiler flues answer a very good purpose, so also would stoves, if a sufficient number were put in the barn to produce the necessary heat. Much fuel is saved by using flues, and the person who watches them can have some respite from the smoke and heat. Nor is his watching so necessary. All that is required is to keep the fires regular.

GROUND PEAS.

A writer in the *Southern Cultivator* for May is enthusiastic in his estimate of the value of the ground pea, and not only gives it a high rank as a hog-fattener, but places it among the plants that may be used as a fertilizer. We suspect, however, the improvement of the land where he planted peas for five years is to be ascribed to the fact that hogs were fattened on that spot, and not to the fertilizing property of the ground pea. He says:

The ground pea has never been properly appreciated in our State; it has no equal for fattening hogs. I have had six months old shoats to gain two pounds daily, when running on ground peas and sweet potatoes in the same field. I have been cultivating this plant for twenty-five years, and can say from experience that there is no correct way of ascertaining land that exactly suits it, except by experimenting. I have had fine ground peas on very sandy land, and poor ones on stiff land and vice versa.

They should be shelled and planted on land that has been well broken up, but not bedded up, as they do not require a ridge. The rows should be 2 feet 8 inches or 3 feet wide, not wider on poor land, and may be checked and cultivated entirely with the plow. With one hoeing and twice running round—once with a scooter and once with a sweep, and one furrow with a sweep in the middle of the row, I made as fine a crop this past year as I ever have made, although they got very grassy after I quit working them. The work they receive should be given early before they have become so grassy as to be injured in getting the grass out of them. Land that contains lime is the best, but almost any land that I have seen south of Macon, except rich bottoms, would make fine ground peas. Some contend they are an exhausting crop—I have found that when hogs were allowed to root them from five years planting on the same piece out of the patch the land was benefitted. So much so, that the poorest part of a field of 100 acres that was planted for 5 years in ground peas, became actually the best for any kind of a crop.

THE CRANBERRY INTEREST.

We conclude to-day the series of reliable letters by "New Jersey," on the subject of Cranberries. Our readers will bear us out in the assertion that a more interesting or valuable series of papers are seldom met with. The writer was raised on a farm and worked with cranberries for a number of years, and therefore what he says of the culture and management is entitled to be received as the practical experience of an intelligent cultivator:

To the Agricultural Editor of the Union and American:

HAMMONTON, N. J., 1871.—In my last I gave you some account of the method of preparing the soil for the reception of cranberries, and also the manner of setting out the plants and their cultivation. I will now proceed to give you some statistical and general information which I have compiled from some works lying before me, and also from what experience I may happen to possess. And first I will speak of

INSECTS INJURIOUS TO THE CRANBERRY.

Mr. William Fish, a naturalist employed by the Cape Cod Cranberry Association to make investigations, states that the larva of the *Anchylopera vaccinana* hatches about the 20th of May, in Massachusetts, from eggs which have remained on the vine during the winter, and that it hatches again about the 4th of July, the second crop being from eggs laid in June. These eggs are flat, circular in shape, and of a yellowish color. The eggs are deposited on the under side of the leaves; and Mr. Fish says that the fruit worm, hitherto supposed to belong to the same family as the vine worm above named, is of a different species. Mr. Fish has also discovered another insect, but its numbers are said not to be numerous. He calls it the *pristiphora identidem*, and says that it is more or less destructive to the vines on Cape Cod. Broods of this species appear in June and August.

But it is unnecessary to mention in detail all the insects destructive to the cranberry, as for all practical purposes a mere reference will be sufficient. In addition to those above named is *anthonomus suturalis*, a small reddish brown beetle, which selects blossoms just before they are ready to expand, and deposits in them an egg, through a hole made in the center of the bud by the mouth or snout. A small, soft insect, with legs, but without wings, is also found about the 8th of June, in little masses of froth, upon growing shoots of the cranberry vine and the blueberry bush. This insect is the *Clastoptera proteus* of Fitch, and has no jaws, but a beak through which it sucks the sap of the plant. It does not usually appear in great numbers, but sometimes weakens the vines. There are also other insects, among them a caterpillar which infests the vines at Sandwich, Massachusetts.

THE ANNUAL PRODUCTION

of cranberries in the United States can only be generally estimated. Only a few years ago a comparatively small number of berries were cultivated, but new meadows are set out every year, and the supply it is said, in many places, barely keeps pace with the demand. A large number of farmers and others have, within a few years past, migrated to the cranberry country of New Jersey, and many of them turn their first attention to setting out a bog, as one of the means of paying for their farms and improving their pecuniary prospects. Besides, large tracts of from fifty to one hundred acres each, have been planted by capitalists, as one of the best means for securing a remunerative return for the investment of their surplus funds. In all the States where cranberries are cultivated, the production varies according to the season and the kind of land which is cultivated. On lands that are not capable of being sufficiently flooded, the drouth frequently scorches the berries and makes them unmarketable except at a small price.

I have no account of the yield of 1870, but estimates made of the crop of 1869, show that in that year New Jersey produced 50,000 barrels, Connecticut 2,000, Maine 1,000 and Massachusetts 8,000. The yield in 1870 was probably much larger, especially in New Jersey. In the last mentioned State there are a good many bushels of wild cranberries gathered, in addition to those obtained from cultivated meadows, though, of course, the principal product is from cultivated lands. There are also some of these berries grown in portions of Northern Ohio; in Illinois, Indiana, Minnesota and Oregon, but they are not cultivated there to any extent, so far as my information extends.

PROFITS OF CRANBERRY CULTURE.

Money is often lost as well as made in this branch of industry, but nevertheless large fortunes have been secured when proper skill and sufficient capital have been invested. From the reports of nine (9) fields in New Jersey the average product was found to be one hundred and fifty one bushels per acre. Some cranberry growers say that their average annual production is from one hundred to two hundred bushels on well prepared fields. One fact to be noticed in regard to the profit to be derived is this, that when the lands get into good bearing, which is from three to five years after the vines are planted, there is little to be done to the soil, as unlike other crops, there is no yearly planting, or hoeing or cultivating, except perhaps pulling up a little grass. But, if the vines once get a good start they will oftentimes keep out the grass, as they cover the entire ground and give the grass no chance to grow. In New Jersey the price per barrel varies with the season and the demand and supply. The gross price ranges from three to eight dollars per bushel, and very often when the yield is small the price runs up so that the producer receives as much money for his crop as in years when the production is double in amount. The price received by the producer, it must be remarked, is not by any means that paid by the purchaser from retail dealers; as for instance, in the fall of 1870, while berries were at one time sold for about ten cents a quart in New Jersey, thirty miles from Philadelphia, the purchaser from a retail dealer in that city had to pay about thirty-seven cents a quart. With this fruit as with many others sold in the Eastern market, particularly in New York and Philadelphia, the middlemen make the the greater portion of the profits. The owner of a cranberry bog ships his berries to the commission merchant and has to pay him ten per cent for disposing of them, besides the freight on the railroad and the drayage. The commission merchant sells to the wholesale dealer, he to the retail dealer, and he, in turn, to the consumer. This is the general course, though some very large producers of cranberries dispose of their berries themselves or ship them to Europe, where there is said to be a considerable demand. The rates in Philadelphia for seven years, according to the market reports, were as follows:

	PRICE PER BUS.
October, 1863	$12 15
" 1864	11 00
" 1865	14 00
" 1866	15 00
" 1867	16 00
" 1868	28 00
" 1869	10 00
Feb'y, 1864	$15 00
" 1865	14 00
" 1866	15 00
" 1867	16 00
" 1868	24 00
" 1869	32 00
" 1870	24 00

MANNER OF GATHERING THE FRUIT.

Most of the berries are gathered in October, and the usual price paid is from fifty cents to sixty cents a bushel. In some places cranberry rakes have been used, but it is found that they bruise and otherwise damage the berries, and therefore the most general practice is to employ women and children to gather the fruit by hand. Some smart pickers will gather two or three bushels a day, as when the yield is good the berries can be scraped up by handfuls, the fingers being inserted under them and all the berries that are enclosed by both hands plucked off. As each one is paid according to the amount of fruit gathered, there is frequently great rivalry among the pickers, and each one strives to fill his basket as often as possible. After being gathered the berries are generally carefully poured from one vessel into another, where there is a light wind, and the berries are thus separated from such chaff and leaves as have been gathered during the process of picking. The berries are then either placed in cheap barrels made for the purpose, or put into small wooden boxes and sent to market.

OVERFLOWING.

I omitted to mention in its proper place that the berries may be overflowed from the last of October to the first of May, and that from eighteen to twenty-four inches of water are sufficient. In many swamps that were natural ponds before being cultivated, the water frequently remains on during the entire winter, and serves to protect the vines both from the ravage of the worm and from frost or snow, though there is generally not much of the latter.

Having given you as much information as you will probably require, I will now close my third and last communication.

NEW JERSEY.

THE CUCUMBER BUG.

To the Editors of the Union and American.

In Friday's UNION AND AMERICAN, under the head of "Farm and Garden," was a *Free Press* receipt for the extermination of the striped cucumber bug, the substance of which was one part coal oil to six parts water, with directions to use early in the morning, while the bugs were a little lazy, by sprinkling gently on the plants, etc. I have tried it and must say that it works admirably, destroying the bugs almost instantly. But there is one slight drawback to its general use as a successful farm receipt, and that is, it invariably kills the plant at the same time that it destroys the bug. I speak from experience. Can you suggest something else. J. C. FOWLER.

May 27, 1871.

HOW TO HAVE EARLY TOMATOES.

D. A. Compton, of Hawley, Penn., writes to the American Institute Farmers' Club as follows:

Do not forget to tell your agricultural friends that tomatoes on heavy soil may be obtained from four to five weeks earlier than usual by setting the plants on the tops of sharp hills. The hills should be about fifteen inches high, and three feet in diameter at the base. Water the plants only when first set, and dust the plant and whole hill frequently with plaster. The tomato, coming from a hot and dry country, will endure a drought that would prove fatal to less hardy plants. What it needs most is heat, and this is secured by placing on steep hills on which the sun's rays strike less obliquely than on flat surfaces.

Lands should not be over-rich for the tomato, very fertile soils producing too great a growth of vine. The vines should be pinched in, and the blossoms removed after the first settings have attained the size of marbles; but in any case the vines should be permitted to fall directly on the ground, that the fruit may have the full benefit of the sun and the warmth refracted from the earth. By saving the first well-formed ripe tomato for seed for several successive years, a variety may be obtained that for earliness will be far superior to the original stock.

THE PROPER TIME TO CUT WHEAT.

John Whatmore writes to the *Prairie Farmer* as follows:

A little experiment I made two years ago may possibly be useful to some of your readers. Previous to 1868, I had an idea that wheat was left to go overripe, and that it should be cut a few days earlier than it generally was. In order to test this opinion, I took a few rods of wheat from a part of the field which I consider about an average in soil and crops. These I hung up to dry. In six days I cut the crop, and took more ears from close adjoining where the others had been cut from. These I marked No. 2, and hung them also to dry. In the course of a month I got a small pair of scales, nicely balanced, rubbed out the first sample and put in one side, and then sufficient of No. 2 to balance it. This done, I counted the grains, and to my surprise, found in the first sample 848 corns, while in the second were only 737. Not satisfied with this, and having more wheat left from No. 2 sample, I tried it again with a fresh quantity, but with as nearly as possible similar results. From this it would seem apparent that the loss in weight of cutting wheat a week before fully ripe, is, as near as possible, 1 in 7; that is 1 bushel in 7, or one acre in 7; or supposing the straw and quality of grain is a little better, after this is removed it must leave a loss of $4 or $5 per acre. Of course I am as liable to error as other writers, but I think this plan so simple that any one may try it for himself. The weight of a number of grains, too, I think a safer guide than the produce of a measured space.

PREPARING DRIED FRUITS FOR MARKET.

The following directions for selecting, curing, packing and shipping dried fruits for market will be found useful to all who desire to obtain the best prices:

Dried Apples—Select sound fruit, no too ripe. Be careful to prepare them clean. Let there be no specks of the skin on any part, and, above all, be sure they are well cared. Dried apples coming to market with specks of skin, or cores and seeds still on, never meet ready sales at market price. "Sliced" apples always pay for the additional trouble, but where this is not done, let the above, as to cleanliness, be observed. This done, and dried of a bright color, they will sell readily for good prices.

Dried Cherries, with seeds in, always sell. They should be carefully picked when ripe, thoroughly dried, and kept as clean as possible. "Seedless" cherries belong to the most fancy of domestic dried fruit, and always find a ready market at good prices. They require to be carefully dried without being burned, and packed in their natural state. If mixed with molasses, or "doctored" in any way, it is detected at once, and they have to be sold at very reduced price.

Dried plums should be handled in the same manner as cherries.

Dried blackberries have recently become quite a staple, and in many sections the best paying crop that grows. When ripe they should be nicely dried (not burned) before packing. If packed before thoroughly dried, they breed worms, become mouldy, and lead to general dissatisfaction.

Dried raspberries always bring a better price than blackberries, and should be handled the same way.

Quinces and pears, cut fine, thoroughly peeled and cored nice, bring fair prices.

Never mix different qualities in the same package, as it is always discovered, and the price will be based upon the poorest quality in the package. Barrels are preferrable for shipping; and place a distinguishing mark upon each package of the different grades. Let all barrels be correctly tared on the side as well as well as the head. Follow these directions and the fruit will class with the best grades, and the increased price will amply repay the trouble. Mark plain directions on every package, name of article, weight, tare of count, and forward invoice of what, how and when shipments are made.

WOOD ASHES AS A FERTILIZER.

If we burn any vegetable or seed, we find the greater part goes into the air, but a small portion, varying from 1 to 12 per cent remains behind in the form of ash. Thus, the grains of wheat burned leave 1.18 per cent ash, oats, 2.58; potatoes, 2 65; carrots, 5 09; turnips, 7.05; wheat straw, 3.51; oat straw, 5.74; red clover, dried, 7.48; carrot leaves, dried, 10.42. This inorganic part of ash must be derived from the soil. It is of an earthy nature, and can be found only in the earth. The inorganic part, which when burned, vanished into the air, may be obtained from the air again, but it is plain enough that the plant must find its mineral food in the soil. This food diminishes with every crop that grows, with some faster than others; as may be inferred from the varying quantity of ash from different plants; but in all our old pastures and cultivated fields that have been long cropped without suitable return, the inorganic food will be found deficient. Hence the wonderful effect that phosphate or sulphate of lime sometimes produces. England is now transplanting from Egypt the bones of mummies, to be worked up in the first place into turnips, thence into the carcases of Short-horns and South Downs, and finally into corpulent Englishmen. If no crops are taken from the soil, the slow disintegration of the rocks and stones and the decomposition of vegetable matter will gradually replenish the exhausted mineral elements; but this is a slow mode, requiring many years to accomplish what one good dressing of ashes will speedily effect. The great advantage which wood ashes have over other mineral manures is, that they contain not one or two, but all the inorganic constituents of plants. Plaster does well on some soils, and fails on others, because in the first case sulphate of lime is deficient, and in the other it is not, and after a time, even where it does good, its effect ceases, not because the land has become "plaster sick," but plaster-surfeited, and some other plant food is required. We have known some farmers who, having experienced magical effects from plaster, concluded they could sell their hay and keep up their farms by plaster alone; but we have never known the experiment to succeed for a course of years. The truth is, that in the ash of most plants we find ten or a dozen elementary substances, and plaster only furnishes two of these, namely, sulphur and lime. These are necessary, and so also are phosphorus, potassium, sodium, magnesium, chlorine, silica, aluminum and iron, and these can all be found in wood ashes, either combined with each other or oxygen. The analysis of the ash of the hard wood shows that all these elements can be cheaply furnished, if we can buy hard wood ashes at 20 or 25 cents per bushel. The following is Johnston's analysis of the ash of beech:

Potash	15.81	Sulphuric acid	1.35
Soda	2 88	Chlorine	.14
Lime	63.35	Silica	1.52
Magnesia	11.29		
Oxide of iron	79	Total	100.00
Phosphoric acid	3.07		

Leached ashes can commonly be bought for half the price of the unleached, and for agricultural purposes they are worth nearly as much per bushel, as by leaching they are condensed some fifteen or twenty per cent. Potash is the main ingredient that leached ashes have lost, and generally only fourth-fifths of the entire amount of this soluble ingredient. For the same money we are confident more valuable matter can be furnished the soil in purchasing leached than unleached ashes. If the land is particularly deficient in potash, or if it is desired to raise potatoes, or any other crop requiring a large per cent. of potash, then buy unleached ashes. But if phosphates or sulphates are wanted, that will continue their fertilizing influence for years, then, by all means, buy leached ashes.—*Country Gentleman.*

EAST TENNESSEE.

The Beauties of Knoxville—Louisville—Unitia—The Lemolrs—Model Housekeeping of the Bachelors—Madisonville.

To the Editors of the Union and American:

NASHVILLE, May 25.—Arrived at Knoxville, 26th April, from Greeneville. Met R. E. Grand Commander A. D. Sears, of Clarksville. Heard him address the Sir Knights upon Christian Knighthood. The night was stormy and rained incessantly, which prevented a large attendance of ladies. From remarks I heard the next day, his address was highly appreciated; they express a desire that he should return and repeat it. The next day I was invited to join a party with Mr. Sears in taking a ride over and around the city to see its beauties, which I did, and let me here remark that no one visiting Knoxville can form half an opinion of it without taking such a ride. A visit to Fort Sanders and to Gen. Mabry's residence opens to the eye a panoramic view magnificently grand and beautiful, the mountains of North Carolina forty miles distant, seem to reach up into the skies, the view up and down the Holston River, and the beautiful city on its banks, and the surrounding landscape is perfectly enchanting. Should you ever visit the metropolis of East Tennessee, do not fail to take a look at this panorama. The private residences exhibit rare taste in the decorations of yards and pleasure grounds. On my first visit, I did not have the slightest conception of Knoxville. My next place of business was Louisville, an old, but small town below R——, in Blount county, on the Holston, which before the railroad was made, was a place of considerable shipping importance. It is nine miles distant from Concord or the railroad depot. A beautiful and rich agricultural country lies on both sides of the river, here I found a most excellent class of people, imitating each other in kindness. Two churches, Presbyterian and Methodist Episcopal, South, adorn the place. My home was with Brother Dr. G. H. Chapin and his pleasant family, one of whom was Mrs. Thomas Finley Bell, his stepdaughter, a most estimable lady. Her husband was of Dickson county and was taken from her whilst engaged in the "lost cause." They have at this place a good lodge (Washington No. 181), which donated to the Home $1,000. Accompanied by two of the brethren, I visited Unitia, in the same county, seven miles from Louisville's station. This place is named for the great unity that prevailed in its early settlement, which was about eighty years ago, by the Quakers, who, up to this time, I believe, have the largest church membership. This was perhaps the most thorough Union settlement in the State. My home at this place was with Brother Donaldson, one of the members of the Legislature elected by the State at large. I found him one of the most hospitable men in the State, and such is his proverbial character. He informed me the people are at present harmonious and condemn a violation of this principle. They have a good school and four churches in the neighborhood. I did not meet a quorum of the Lodge at this place, therefore did not present the plan of the home. Bro. J. H. Williams, living three miles distant, came in for me and took me out to his home, where I spent Sabbath evening and night enjoying myself to the utmost. The next day he rode with me to Lanoirs Station, four miles distant, to take the train for Sweetwater enroute for Madisonville, nine miles from the railroad in Monroe county. This four miles passes through a fine agricultural country, directly into the fork of the Holston and Little Tennessee rivers, where the big Tennessee begins. We crossed the Holston at the junction, which placed us on the magnificent farm of the Lanoirs, thence to the station. Here I had one hour to enjoy a treat at the Messrs. Lanoirs, the old homestead. Here three brothers live; two of them are bachelors, the other a widower. They have a fine housekeeper, if I can judge correctly from what I observed. The house is a very good one, and at the time it was built a fine one, which was fifty-one years ago. Water is brought in pipes to the house, and empties a constant stream into a wooden box or trough erected on one end of the back porch. This box is divided into partitions or rooms, with lids and locks to each department. This is used as the spring house for milk, butter, etc., etc. the water standing at one depth all the time, passing of in pipes under ground to the water tanks at the railroad, thus supplying the locomotives of this great trunk road. A visit to their cellar exhibits a wonderful display of supplies, such as vinegar, lard, domestic wines, and fresh preserved fruits of every variety. Thousands of two quart glass fruit bottles meets the eye, filled with strawberries, plums, damsons, peaches, blackberries, cherries and apples. Wines made from the same variety abound. They use upon their table fresh fruit every day in the year. This frugal housekeeper was making wines from the juices left in the fruit totles after using out the fruit. Before getting through with my examination here, the whistle of the cars hurried me away to Madisonville, nine miles back of Sweetwater. I am about to make this article too long, but I must being my first visit to Madisonville. I arrived there at 6 o'clock, P. M., and was at work in the lodge that night until 12 o'clock next day, from 8 until 12 o'clock the next night, stopping to eat and sleep a little. I had no time to see the town, had a sight at the ladies, the female school and quitting by addressing them in public. The behavior of the children for quietness and attention is worthy of special commendation. I was so much plessed with the appearance of the young ladies, and with what I heard of their excellencies, that I would recommend some of our Middle Tennessee gentlemen to visit them if they find ladies scarce. The lodge donated $500 to the Home. Thus far I have visited in East Tennessee, and have given you in hurriedly written articles some of the beauties and excellencies of the country as they impressed me.

Respectfully,

TOWNSEND A. THOMAS.

A WAG lent a clergyman a horse, which ran away and threw him, and then claimed credit for "aid in spreading the gospel."

SOME very elegant parasols have just come into the market, which cost from $200 to $300. The tops are of lace, either black or white, and the handles of some are carved coral, while others are of gold, with vines of silver and leaves.

DEVASTATION IN PARIS.

Old Landmarks Fall a Prey to the Torch.

Description of Buildings Destroyed by the Commune.

We give below sketches of the most celebrated of the buildings burned by the Paris mob. It is stated that a portion of the Louvre has been saved, but the others mentioned were totally destroyed:

THE PALACE OF THE TUILERIES.

This magnificent building has a history extending over centuries. In 1564 Catherine de Medicis began its erection. A prediction bidding her beware of St. Germain and the Tuileries caused her to abandon the work, and leave it for Henry IV. to extend and embellish. He began the long work which joins the Louvre to the palace, and the works suspended by his death were carried on and terminated by Louis XIII., who fixed his residence there. Louis XIV. having ordered Devan and D'Ormay to harmonize the whole, an attic was added to the central buildings, and other important improvements made. This monarch resided in the Tuileries occasionally until the building of Versailles, when the court entirely forsook the capital. The Regent Duke of Orleans fixed his abode in the Tuileries during the minority of Louis XV., but from that period till the forced return of Louis XVI., the families of persons officially attached to the court occupied it.

During, and since the great revolution the place of the Tuileries was associated with many memorable scenes. The mob entered it the 20th of June, 1792, and it was attacked, and the Swiss Guards massacred in the August following. It was the official residence of Napoleon when First Consul, and when he become Emperor it formed one of the imperial palaces. In 1808 Napoleon began the northern gallery, to serve as a communication with the Louvre. After the Restoration the Tuileries continued to be the chief residence of the King and Royal family. After the revolution of 1830, when the people attacked and took the palace (June 29), Louis Philippe fixed his residence in it, and continued to inhabit it until the 24th of February, 1848, when it was again invaded by the people, and the King made his escape. By a decree of the Provisional Government of '48, it was to be transformed into an asylum for invalid workmen, but that intention was not carried out. During and after the formidable insurrection of June of the same year, it was used as a hospital for the wounded. In 1849, the yearly exhibition of paintings was opened in the Tuileries. During the reign of Napoleon III. it was his official residence, and was the scene of magnificent balls and receptions. A concert was recently held in the Hall of the Marshals, under the auspices of the Commune.

The exterior of the palace was grand and imposing. The extreme length of the facade was 336 yards, its breadth 36 yards. Owing to the different periods at which it was built its architecture was not uniform. All that wealth and taste could accomplish was employed under successive monarchs to embellish its interior. The Emperor's private apartments were gorgeously decorated. The theatre could accommodate 800 spectators, and was used as a supper room when balls were given at court. The chapel of the palace was rather plain, and had a gallery and ceiling resting upon doric columns of stone and stucco. The Salle de la Paix was used as a ball room, and was 140 feet long by 35 feet broad, and containing splendid statuary. The Hall of the Marshals was remarkable for its splendor. The names of the great battles fought under the first empire were inscribed on its walls, and around the hall were the busts of distinguished generals and naval commanders, while portraits of the great marshals of France adorned its panels.

The furniture was ornamented with green velvet and gold. This was used as a ball room on State occasions. Four other magnificent halls were conspicuous features. The carpets on them were of Gobelin's manufacture, and cost $200,000. The halls were the White, the Apollo and the Throne Halls. The Throne Hall, a splendid apartment, contained the imperial throne. The hangings were of dark velvet, of Lyons manufacture, with palm-leaves and wreaths wrought in gold. The throne, facing the windows, was surmounted by a canopy of the same, and the drapery depending from it was studded with bees embroidered in gold. A description of the remaining apartments would simply embrace a repetition of decorations of unrivaled elegance, the results of lavish expenditure.

THE LOUVRE.

The world-famed Louvre was mainly constructed by Louis XIV., but was left in a comparatively unfinished state until 1802, when Napoleon resumed the works, and, under him, the Louvre was finished and the streets and places cleared. Its internal arrangements were made principally by Charles X, and Louis Philippe. Since the time of Louis XV it has been devoted to the reception of the various museums of the fine arts, and was occasionally used for great ceremonies of state. The eastern front of the Louvre was one of the finest pieces of architecture of any age. The grand colonnade was composed of twenty-eight coupled Corinthian columns, fronting a wide gallery. The central part of the building, forming the gateway, was crowned by a pediment, the raking cornices each of which were of a single piece. This pediment contained a bas-relief executed by Lemot, and over the grand door-way was another by Cartellier.

The gates themselves, made by order of Napoleon, were of magnificently worked bronze. This front was 525 feet long and 85 feet high. The southern front, also the work of Claude Perrault, though not so bold, was very fine. It was decorated with forty Corinthian pilasters, and, like the eastern, had a richly adorned pediment over the central compartment. The northern front consisted of a central and two lateral pavilions projecting from the main body. The western front presented no special features of interest.

Almost all the interior of this palace was devoted to the museums for which it was so celebrated. These consisted of magnificent apartments, filled with the rarest and most valuable antiquities and artistic productions that France could secure through the reigns of successive sovereigns, who made addition to it a subject of pride and emulation. As the valuable paintings were removed during the Prussian seige of Paris, the world will not have to deplore the irreparable loss their destruction would entail. Besides these, however, there were vast collections of curiosities from America, China, India and Europe, which, it is to be feared, were not removed, being of little intrinsic value.

THE HOTEL DE VILLE.

This structure was situated on the Place de l'Hotel de Ville, formerly the Place de la Greve. It was designed for the accommodation of the Municipality of Paris, and cost $3,000,000. It was began in 1586, and completed in 1605. It was the theatre of many historical events of great interest, and is intimately associated with the political history of the city and of France. From a window of the Hotel de Ville Lafayette presented Louis Philippe to the people, and in one of its rooms Louis XVI. addressed the populace, crowned with the cap of liberty; in another Robespierre held his council, and attempted suicide in still another.

On the steps leading to one of its courts, M. de Lamartine declared to an infuriated mob that, so long as he lived, the red flag should not be the flag of France. In the belfry was the town clock, which was illuminated at night. The rooms of this edifice were magnificent in their proportions, and among these were the Salle du Trone and the Gallerie des Fetes. In the latter the balls in honor of the visits of Queen Victoria, Prince Albert and Victor Emmanuel, in 1855, were given, and in honor of the Grand Duke Constantine in 1857. Seven thousand persons have been present at once at some of the city fetes. There were, besides, six hundred rooms for clerks and the various officials.

PALACE OF THE LEGION OF HONOR.

This was one of the most elegant buildings in Paris. It was erected in 1786, for the Prince of Salm, and consequently bore until 1802 the name of the Hotel du Prince de Salm. On the establishment of the Legion of Honor by Napoleon the palace was appropriated for the purposes of this institution.

The principal entrance to the court was through a triumphal arch, flanked on each side by a colonnade of the Ionic order, at the extremity of which were corresponding buildings, surmounted by bas-reliefs. The front of the edifice, distinguished by a colonnade of the Ionic order, and six Corinthian columns of noble dimensions, gave dignity to the entrance; over this some fine bas-reliefs, executed by Roland, added to the rich appearance of the front, so much and justly admired. This part just described constitutes the chief beauty of the edifice. Its architecture throughout was executed in the purest taste, and was a triumphant testimony of the judgment and genius of Rosseau, its architect.

The apartments of this palace were remarkable for their elegance and the simplicity of their ornaments. The dining room was adorned with columns of the Ionic order. The principal apartment was of a circular form. The side which faced the quay had a semi-circular form. On this side were large windows between which were placed Corinthian columns with statues. The other parts of the edifice were also adorned with busts and other ornaments of sculpture, distributed with much taste.

PALAIS ROYAL.

In the general conflagration the Palais Royal, which is almost opposite to the Tuileries, could scarcely have escaped partial destruction. This edifice, which is situated opposite the Palace of the Tuileries, was erected by Cardinal Richelieu. The residence of the Cardinal, first called by the modest name of the Hotel de Richelieu, occupied then but a comparatively small space, but its size increased with the fortune and power of its owner. It was begun in 1629, after the drawings of Mercier, and finished in 1636. This palace was adorned with much taste and luxury. Boudoirs, a chapel, ball-rooms, galleries and theatres—nothing was omitted that could gratify the ambition of the Cardinal, who, having made his residence worthy of kings, gave it in 1639 to Louis XIII., and confirmed the gift by will in 1642. The Cardinal dying in December, 1642, and Louis XIII. in May, 1643, the King, the Queen, Regent, and the royal family, took up their residence in the palace in the October following, and changed its name to that of Palais Royal.

It was also used as a residence by Louis XIV. during the first years of his minority. The monarch afterward gave it to his only brother, Philip, first Duke of Orleans. The theater which had been built by order of Cardinal Richelieu, and in which the company of Moliere and that of the Italians performed, having been burnt down in 1753, Louis Philip, Duke of Orleans, had it rebuilt. This having been also destroyed by fire in 1781, a larger and more handsome one was erected, after designs by the celebrated architect, Louis ——. The front, in the Rue St. Honore, was built in 1781. It presented two pavilions, adorned with columns of the Doric and Ionic order, surmounted by pediments. The two wings of the first court had pillars of the same orders of architecture. After the death of Orleans, in 1793, it was confiscated by the Assembly and called Palais de Tribunal. Under the first empire it was again called Palais Royal and served as the residence of Prince Lucien. In 1848 it was completely devastated by the mob. The southern front of the Palais Royal is in Place du Palais Royal, which is bounded by the Hotel du Louvre on the east and the new Palais du Louvre on the south.

STRANGE YOUTHFUL FREAKS.

A Wholesale Private Marrying Bee Among Elmira Young Men and Maidens—The Secret Preserved for Months.

There is no more delightful sight to witness than the marriage of young people. Hope, happiness, and everything delightful in the future presents itself to them. This, when surrounded by parents and friends whose congratulations and presence help to make the scene one of propriety and dignity, and open-hearted thoughtfulness. Where the fun of the thing comes in, in which as the old-fashioned novels used to have, there was an escapade from the parental roof and a joining together of hands in some remote corner by a snuffling priest, who knew he was doing what was wrong, when there are no friends to signalize by their heartly uttered wishes the passage of the parties into an entirely new life, where the fun or romance of this comes in we cannot see. But all, and especially very young, people do not see the matter in this light, else a prolific subject for social gossip in our city for the past week or two, would have been wanting and we would not have been called upon to record what follows:

Almost if not quite a year ago, some half-dozen or more young lads and misses, all of them members of the families of some of our most reputable citizens, took it into their head to be married. Whether it was a premeditated affair, considered as a joke, or was a wild freak of the moment when they were all collected together and each one more or less excited to it by the presence of the others, we cannot say, but the ceremony was privately and secretly performed for each couple and they were really and truly married. That many of them considered it merely a joke, is borne out by the fact that after the performance each returned to his or her home, and may we not suppose that the afterthought brought with it to each one, after the excitement of the moment had passed away, a sadness and a regret for the folly in which they had been engaged?

As time passed along, one after another, two or three confessed their situation and their conduct to their surprised and saddened parents, and the marriage, which is said to be a legal and binding one in all these cases, was acknowledged.

The rapidity and fastness of the rising generation is no better signalized than by this incident, and a growing prevalence of a disregard for the sacredness of the marriage tie is as much responsible for it as anything. When the "Holy Estate of Matrimony," as the church calls it, is entered into every day by people who regard not at all their fitness for it or each other, and when our public journals are full of accounts of its being disregarded, trampled upon and broken, it is no wonder that in the minds of the young it loses every characteristic it should possess, and becomes merely the means of a frolic or excuse for merry-making.

It behooves, too, every person authorized by the law to perform the marriage ceremony, to look well to the parties who come to him to claim his services, and in the case we have mentioned, if the person marrying the couples, whoever he may have been, had taken pains to inform himself of the circumstances in the case, he must have refused to do a deed which has brought much unhappiness and distress upon all concerned.

TYPOGRAPHIC BLUNDERS.

There is no funnier reading in the world than some of the printer's blunders that go the rounds of the papers. Here are a few that a laugh or two may be found in:

In the office of a New York paper there stood in type the report of a sermon, and a paragraph about the career of a mad dog. In "making up" these two got mixed, and the readers of the paper next day were astounded by the following melange: "The Rev. James Thompson preached to a large audience last Sunday. This was his last sermon previous to his embarkation for Europe. He exhorted his brethren and sisters, and after offering a devout prayer, took a whim to cut up some frantic freaks. He ran up Sm