USEFUL KNOWLEDGE.

To Polish Furniture.—The following recipe for polishing furniture is said to be better than the ordinary varnish: Melt over a moderate fire, in a very clean vessel, two ounces of white or yellow wax, and when liquified, add four ounces of good essence of turpentine; stir the whole until it is entirely cool, and the result will be a kind of pomade equal to varnish, without any of its inconveniences.

Veal Cutlets.—Take some veal, a piece of the fillet or the next slice off the legs, and cut into pieces a little larger than a crown piece, and less than a quarter of an inch thick, beat them out rather thin and trim them nicely. Egg and bread crumb them, and sauce them in butter. Fry some slices of ham or bacon, and place them on your dish alternately with the veal cutlets, and pour round sauce, tomato, or any other sauce which may be approved of.

Green Currants, Bottled.—Currants are quite an improvement to gooseberries in pies, and alone form a very nice fruit pie. Strip from the stems, and allow one pound of sugar to three of the fruit, and do not fill the vessel more than two-thirds full. Put on the back of the stove until the sugar melts and the juice starts, then set in a hotter place, and after boiling a few minutes, fill the jars and seal immediately; do not remove the kettle from the stove, but fill one jar at a time, and seal while boiling hot.

An Imperial Thermometer.—Professor Palmieri, of Naples, has recently completed a very ingenious and elaborate registering thermometer for the private use of the empress of Russia. The instrument is of metal, and is provided with bells, which gave a signal whenever any considerable change of the surrounding temperature occurs. It is said to be so sensitive that the indicator is in a state of almost perpetual motion. Suitable devices show the extreme range of temperature during given periods of time. The apparatus is placed in the imperial traveling carriage.

Preparing Ammonia Salts.—Bobrownicki, of Paris, proposes to prepare ammonia salts from the ammonia liquor of gas works by acidifying and then treating it with fluoride of silicon, chloride of silicon, hydro-fluor silicic acid, or an alkaline silicate. The silicon compounds carry down the suspended bodies and those in solution, and hold them in a solid or half solid form. Bobrownicki calls the precipitate a silicoid. It furnishes the crude material for preparing ammonia salts in the usual manner.

Apple Wine.—The following is highly commended as a recipe for a home-made wine from apples: Sixty pounds of brown sugar, one pound of sulphate of lime, put into pure sweet cider from the press, enough to fill a forty gallon barrel. Leave the bung out forty-eight hours, then bung it up and leave a small vent until fermentation wholly ceases. It should be kept in a cool place. When it has ceased to ferment it is ready for use. The longer it stands the better it is.

Oyster Mummies.—"Dried oysters" having been included among the articles imported, as published by the Bureau of Statistics, an inquiry made by a Boston firm as to their origin has elicited from the chief the following explanation: "Dried oysters" are imported into San Francisco, chiefly from China, although a few come from Mexico. They are taken from the shell and dried in the sun, without the use of any salt or chemical preparation, and are imported in wooden boxes containing one hundred pounds each. They are consumed mostly by the Chinese residents on the Pacific coast, only a small proportion being used by the Mexicans.

Pumpkin pie.—Cut the pumpkin into thin slices, and boil until tender in as little water as possible; watch carefully that it does not scorch; drain off all the water, putting the stew-pan on a warm part of the stove, that it may dry of the moisture, for ten or fifteen minutes. Mash and rub through a sieve, adding, while warm, a small piece of butter. To every quart of the pumpkin, after mashing, add one quart of new milk and four eggs, the yelks and whites beaten separately. White sugar to taste, and cinnamon and nutmeg as desired; a very little brandy is a great improvement. The oven they are baked in must be hot, or they will not brown. It is as well to heat the batter scalding hot before pouring into the pie-dishes.

Potato Croquettes.—Take a quart of potatoes. Peel, boil and mash; mix with them the yolks of four eggs, two ounces of milk; set on the fire, stir for two minutes, spread in a dish to get cold, or leave over night, if designed for breakfast, in which case a little milk may be added to moisten their dryness; mix thoroughly, divide into tablespoon parts, shape them, roll in bread crumbs, dip into beaten eggs, (the whites) roll in bread crumbs again, and fry in hot fat. Take off when done, drain, dish and serve immediately. When they are shaped flat, they are "croquettes *a la duchesse*." Any kind of croquettes properly made is very nice, even when made simpler than these directions. Some use the inside of baked potatoes.

Lemon Jelly.—To make two quarts of jelly, take a package, which is two ounces, of gelatine, one and a half pounds of sugar, the juice of five lemons, some orange peel or slick of cinnamon, or other flavoring if you wish it, and soak all together for an hour in a pint of water; add to this, after the gelatine is thoroughly soaked, three pints of boiling water, and stir it until it is all dissolved, and then strain it through a fine strainer. It is better to make the jelly the day before it is to be used, and in warm weather use a little less water. Be sure that the gelatine is perfectly soaked before pouring on the boiling water, even though it should take a longer time than above stated.

New Electric Light.—M. Ladiguin has recently invented a new plan for electric illumination, which is quite simple, and which, it is believed, may be advantageously used for lighting mines, as there is no danger of its causing the explosions incident to such localities. It consists in a bit of charcoal or other poor conductor attached to a wire communicating with a magneto-electric machine. The charcoal is inclosed in a glass tube in which the air is replaced by a gas which will not combine with the carbon when the same is brought to a high temperature. The tube is sealed, and the machine set in motion by a small steam-engine or other motor, when the charcoal gradually becomes incandescent, emitting a pleasant and quite brilliant light, the intensity of which, it is said, may be graduated at will.

Spiced Beef.—Take eight or ten pounds of the thin flank; remove any skin, gristle, or bones; rub it over with half ounce of saltpetre and half ounce of bay salt; then rub it well in with a mixture of spices, the following proportions being used: One ounce of black pepper, one ounce of all-spice, half ounce of ground ginger, a quarter ounce of cloves, and half that quantity of mace. Use only as much as will suffice to rub the beef all over; then add three ounces of common salt and a quarter pound of coarse sugar. Let the beef remain a fortnight in this pickle, turning it and rubbing it every day; then take it out, cover it with the spices and chopped sweet herbs, roll it very tight, tie it with tape, put it into a pan with half a pint of water and half a pound of suet. Bake it after the bread has been drawn for six hours; put a heavy weight upon it, and when cold take off the tape.

Rapid Pickling of Meat.—The following is an English recipe: Roll the meats in a mixture of 16 ounces of salt, one-half ounce of saltpetre, and one ounce of sugar, so that all parts may be completely salted; then wrap closely in a piece of cotton cloth previously well scalded and dried, and place in a porcelain or other vessel. The cloth is essential with small pieces, to retain the brine formed in contact with the meat. After about sixteen hours, however, some brine will drain off into the bottom of the vessel, and it will be necessary then to turn the meat, still wrapped up, daily. A piece of six pounds, treated in this way for six days, then unwrapped and boiled, will be found quite palatable and sufficiently pickled. For larger quantities the cloth may be dispensed with, since the brine formed will be sufficient to cover the mass, provided the pieces are closely packed, and any unavoidable cavities filled with stones.

Fresh-blown Flowers in Winter.—The following directions are indorsed by the Manufacturer and Builder: Choose some of the most powerful buds of the flowers you would preserve—such as are latest in blowing and ready to open; cut them off with a pair of scissors, leaving to each, if possible, a piece of the stem three inches long. Cover the stem immediately with sealing-wax, and when the buds are a little shrunk and wrinkled, wrap each of them up separately in a piece of paper, perfectly clean and dry, and put them in a dry box or drawer, and they will keep without corrupting. In winter or any other time, when you would have the flowers bloom, take the buds at night and cut off the end of the stem sealed with wax, and put them into water into which a little nitre or salt has been diffused, and the next day you will have the pleasure of seeing the buds open and expand themselves and the flowers display their most lovely colors and breathe their agreeable odors.

Determination of the Elements of Organic Substances.—Mitscherlich has recently discovered a new mode by which, direct analysis, not only the carbon, oxygen and hydrogen in an organic substance can be determined, but also the chlorine, bromine, sulphur, iodine, phosphorus, and probably also the nitrogen therein contained. The organic material is brought to combustion with oxide of mercury, the results of which process are water, carbonic and mercury. The two former are weighed in the ordinary manner. The weight of the mercury formed serves to determine the quantity of oxygen due to combustion, by subtracting which from that contained in the carbonic acid and the water the total amount of oxygen existing in the substance submitted to elementary analysis is found. If, however, the body under examination contains chlorine, bromine, or iodine, these elements combine with the mercury set free, and are determined by weighing. Sulphur and phosphorus combine in the state of sulphate and phosphate of oxide of mercury.

Boiled Corn Beef.—Many a farmer's table is weekly spread with savory dishes composed of boiled corn beef and cabbage; yet often they are not as attractive as they should be, because they are not properly cooked and served. The beef should always be soaked over night, unless it has been recently salted, and if so it should be well washed. Put the beef into boiling water, and as soon as it boils up skim it well; remove the pot from the hottest part of the fire, and let it simmer constantly from four to six hours, according to the size of the piece; half an hour per pound is a good rule, and it will apply to corned beef, tongues and and hams. The chief reasons of so much of our corned beef being tough, and not deliciously tender is too rapid boiling, and for too short a time. If the meat is to be served cold, it is much better to let it stand in the pot after cooking until nearly cold; then take it out and press it under heavy weights, first pulling out the bones. This will give you a solid piece of meat from which very thin slices can be cut, which prove a decided relish to the most fastidious.

Some French Duels.

The list of fatal duels is unhappily capable of indefinite extension; but there is almost as much material in the more agreeable enumeration of disputes that have had a comic termination. One of the funniest was that in which Sainte Beuve was engaged. It began to rain slightly after he had taken up his position, whereupon he coolly held his umberella over his head with his left hand while holding the pistol in his right. The expostulations of his witnesses had no effect upon him. "It is all very well to be killed," said the famous essayist, "but I object to catching a cold in my head." There is a droll story about Perpignan, a literary Bohemian, having an encounter with Charles Maurice at five paces. The former having fired, and having contrived to miss, the other taking a deliberate aim, said to his antagonist: "Well, now, before I send you into the other world, tell me what you are thinking of." "I'm thinking that, if I were in your place, I would not fire," said Perpignan; and he owed his life to his presence of mind. Then there are several stories connected with M. Thier's duels, from all of which the future president of the republic came out scatheless. There is a much-quoted anecdote of an encounter between a dramatic author and his critic, the latter being a first-rate shot. After the author had fired and missed, the journalist aimed accurately at his adversary's hat, and pierced it with the utmost precision; whereupon the dramatist flew into a violent passion, protested that it was unfair, and exclaimed: "If you had told me what you were going to do, I would have put on an old hat." Two other literary men, who shall be nameless, were such invalids that they had to fight sitting in arm-chairs, and they were such good shots—that they both missed. Pistols are supposed to be more dangerous than swords, and they have the disadvantage of being sometimes more fatal to the bystanders than to the combatants. An actor who carefully missed his antagonist contrived to kill an inoffensive notary—inoffensive for the moment, at least—who was taking a quiet walk in the Bois de Boulogue; and another duelist shot stone dead one of his adversary's seconds, who was stooping to pick up his cane.—*Paris Letter.*

Norway and Sweden.

Never could more dissimilar nations be united under one government than Norway and Sweden. Norway clings with the most absurd tenacity to old things and old ways of doing them, while Sweden is ready to advance with the rest of the world. The difference appears strikingly on the line of railroad between Christiana and Stockholm. The road is about 400 miles long, of which, say, 100 are in Norway and 300 in Sweden. The time for express trains is about twenty hours. Of this, something like eight hours is taken for the Norwegian 100 miles, leaving 12 hours—really, only 11 hours—for the Swedish 300 miles, or 12 miles against 25 miles per hour. But most of the travel in Norway is by the very old fashion of carriales and post-horses, the principal roads, under government care, being in good order, and the speed averaging, with push, six or seven miles per hour. The American consul in Christiana—which is the only live part of Norway—is trying hard to get our mowers and reapers into use there, though thus far with indifferent success. In Sweden these things are being taken hold of with something like freedom. The Swedes are, evidently, a contriving and mechanical people, and in such things very much in advance of their neighbors. They are just the kind of people to be at home in America, and the very best kind of people America could have. In both countries, as well as in Great Britain, I heard the loudest kind of lamentation over the great emigration to America. Lack of laborers causes strikes and high prices, they say, and reduces the means of the old countries and the values at the same time. Land, generally, seems to have touched its highest point everywhere on this side of the ocean, and to be falling with no little rapidity, and with an even diminishing number of purchasers. Of course, I speak generally and not particularly. What shall we do about it? seems to be an absorbing question, in each of the countries through which I have passed. The story of success in America flows back from every pen; and those who remain, having friends gone before, are in nearly every case anxious only to get away themselves.

Horses in Australia.

The feats of the Australian race-horse are only beaten upon the best courses in England, and for bottom questioned if the colonial horse has been excelled. No amusement is so general as racing, no people so addicted to it; nowhere is the horse in such general use as in Australia. It is not confined to one class or one district, as it may be elsewhere; it is the amusement of the country. There are cricket in all games, coursing, hunting, yatching, and many sports; but horse-racing is the first and universal favorite. In the bush, every small village has its fastest horses; nearly every station indulges in a little racing; for horses are everywhere, and constantly used by all the population; as it is so easy to keep any animal in this climate, horses cost nothing. They are born and bred—broke in and worked all their lives—upon grass and in the bush, without any shelter, or, we may say, any grooming. These are the ordinary horses of the country. Race-horses and pet hacks, or hunters, or heavy draught-horses, are fed and stabled, being for special work; but they are exceptional. And, as grass is so plentiful, and as horses, like cattle, require no looking after beyond keeping them within some limits, they have increased far and beyond all limits of use or profit. They are more than unsalable, and worse than useless. In many of the old districts of New South Wales they run wild in thousands; they are not worth looking after, and are very difficult to collect in any way; they eat the food of other profitable stock, and are only a scourge upon the pastures. Hence they have to be exterminated like vermin. In many parts of the country they are shot by hired men, for so much per head, and are collected and destroyed systematically. They abound in wild mobs upon mountains of the most rugged and inaccessible character, as well as upon the widest-plains of the interior; always degenerating, becoming smaller, weaker, and wilder.

The wild-horse of the ranges becomes very active and wiry, and has hoofs of iron, with the foothold of a mule. He scrambles over rocks, and gallops down slopes which no other horse, under any circumstances, could be made to face. He can only be obtained by careful stalking and coaxing into defiles, or by fences leading into yards, and run through by one man after another; or, if upon the plains, the wild horse gallops until he falls. Here he may be got up by "coaxing," like wild-cattle, but by another system of hunting. Daylight is chosen for this, as some galloping may be expected, and a mob of quiet horses taken as coaches, and drawn quietly out as decoys. When the mob first see the others they are very shy of joining them, and will not remain with them of their choice. The old patriarch will round up his troop, and then trot and gaze upon the strangers—his head erect, ears forward, and nostrils dilated, his heavy crest lifting a long, tangled mane—he challenges the intruders. They will take no notice. Then the wild horse goes round his own, and drives them back a little. He again salutes the others; and this time he examines them and passses through the lot. The wild troop then trot up, the foals frolicking in front; they will gallop round the others and wheel back again; their "sire" goes out and steadies them. And so on for some minutes. They might break away at length, and perhaps leave the coaches. But the stockmen must watch their opportunity, and round up the whole two mobs together. A stampede is almost sure to ensue, and most of the wild ones be lost—they will break away, straight across the plains, trusting to their speed alone, but they cannot last long. A stabled horse will run them down under any weight, and most stock-horses can head them again and again; but they will not stop; and in attempts to get them, many are run until they drop dead on the plains; many foals are left; and the whole swindle by the bolting and knocking up until perhaps only a half of the original wild mob reaches the yard. Then even that half result is unsatisfactory; for, out of a hundred such wild animals, there are not perhaps three head worth breaking-in; possibly some "coach" has been lost, or some stock-horse injured. The only gain is the removal of the lot from the pasture they were occupying, which they held to the annoyance and risk of the quiet horses, and to the loss of food for a1 other stock.

Direct Trade with Brazil.

Not the least important of the commercial projects now brought before the citizens of the Mississippi valley, is that of the establishment of direct trade relations with Brazil, and especially with the great valley of the Amazon. It is a matter worthy of thoughtful consideration. To effect a regular interchange of commodities of the two largest valleys in the world, the one in North and the other in South America, would open up new sources of wealth and inaugurate a commercial prosperity not hitherto enjoyed by the merchantile classes of either country. The vast amount of the park of the cinchona and other medical barks and herbs obtained near the sources of the Amazon, which is now imported into this country from Callo, Peru, around Cape Horn and via New York, if sufficient interest were taken in the matter, might be floated down that great river, and Para and New Orleans brought into direct commercial relations.

This subject is already attracting a large measure of attention from the commercial bodies of New Orleans, Vicksburg and other cities south of us. In a movement calculated to bring about so desirable a consumation, St. Louis, with its large wealth and commercial enterprise, cannot be indifferent. The prosperity of New Orleans, as being our seaport, cannot be advanced without St. Louis participating in that prosperity. The destiny of the two cities is closly interlinked, and the making of New Orleans instead of New York the seat of one trade with South America and the West Indies, cannot but prove beneficial to St. Louis, which has already become the grand distributing mart of imported commodities for the whole Mississippi valley. The Brazilian trade is very important. It is at present carried on by the merchants of New York, Boston and Baltimore. Why not by the merchants of New Orleans and St. Louis? There is no other reason for the continuance of this state of affairs than the indisposit on to move energetically to control a business which naturally belongs to the cities of the Mississippi valley. We hope that our merchants will promptly respond to the desires of the New Orleans chamber of commerce in this undertaking.—*St. Louis Republican.*

Coal Gas.

The inflammability of gas obtained from coal was known long before the idea was ever entertained of turning the discovery to any practical purpose. The miners were practically acquainted with the existence of choke-damp and fire-damp long before the establishment of the royal society, and the earliest notice of either is in their "transactions" in the year 1667. In "a description of a well and earth in Lancashire taking fire by a candle approaching to it imparted by Thomas Shirly, Esq., an eye-witness," the writer correctly attributed the exhalations from the burning well to coal in Lancashire, to the coal beds which underlay that part of the county. Soon after Dr. Clayton, the arguments of Shirley, actually made coal gas, and described the results of his experiments in a letter to the Hon. Robert Boyle, who died in the year 1691. He distilled coal in a retort, and the results were, to use his own words, phlegm, black oil and a spirit which he was unable to condense, but which he confined in a bladder. These are precisely what are found now, with simply an alteration of names, the phlegm being water; the black oil, coal tar; and the spirit, gas. Clayton several times repeated the experiment, and used to amuse his friends by burning the gas as it came from the bladder through holes which he pricked with a pin. It is strange the hint so plainly given of the inflammability of coal gas did not suggest the practicability of adapting it to useful economic purposes until so long after.

AN OLD-YEAR SONG.

As through the forest, disarrayed
By chill November, late I stayed,
A lonely minstrel of the wood
Was singing to the solitude:
I loved thy music, thus I said,
When o'er the parch the leaves were spread;
Sweet was thy song, but sweeter now
Thy carol on the leafless bough.
Sing, little bird! thy note shall cheer
The sadness of the dying year.

When violets pranked the turf with blue
And morning filled their cups with dew,
Thy slender voice with rippling trill
The budding April bowers would fill,
Nor pass its joyous tones away
When April rounded into May;
Thy life shall hail no second dawn,—
Sing, little bird! the spring is gone.

And I remember—well-a-day!—
Thy full-blown summer roundelay,
As when behind a broidered screen
Some holy maiden sings unseen;
With answering notes the woodland rung,
And every tree-top found a tongue.
How deep the shades! the groves how fair!
Sing, little bird! the woods are bare.

But now the summer's chant is done
And mute the choral antiphon;
The birds have left the shivering pines
To flit among the trellised vines,
Or fan the air with scented plumes
Amid the love-sick orange-blooms,
And though art here alone,—alone,—
Sing, little bird! the rest have flown.

The snow has capped yon distant hill
At morn the running brook will still,
From driven herds the quickly that rise
Are like the smoke of sacrifice,
Erelong the frozen sod shall mock
The plowshare, changed to stubborn rock,
The brawling streams shall soon be dumb,—
Sing, little bird! the frosts have come.

Fast, fast the lengthening shadows creep,
The songless fowls are half asleep,
The air grows chill, the setting sun
May leave thee ere thy song is done,
The pulse that warms thy breast grow cold,
Thy second die with thee, untold:
The lingering sunset still is bright,—
Sing, little bird! 'twill soon be night.

Atlantic for January.

Locking up Ore and Coal Lands Under Bogus Leases.

There is a large and dangerous class of swindling speculators against whom the owners of ore and coal lands in newly developed sections need to be warned, and we invite our exchanges in the southern and southwestern states to aid in giving publicity to what we shall have to say concerning them. The speculators to whom we refer, having neither capital nor credit, have devised a means of speculating in desirable mineral lands requiring only the use of them under bogus leases. When a new country is opened which promises rapid development, they rush in and prospect for the best veins. Finding such as are likely to increase in value within a reasonable time, they represent themselves either as capitalists or as agents of capitatists, and induce the owners of the lands they want to control to give them long leases of the mineral deposits thereon. They agree to assume all the expense of opening the mines and providing facilities for the transportation of the products, and promise to pay royalty of ten cents per ton, or more, on all minerals mined. The offer seems a fair one, and the swindler is usually able to so impress his victim that the latter readily falls into the trap. Should he leave any suspicions, however, his accommodating "capitalist" will cheerfully obligate himself to begin work within six months or a year, and to take out a certain amount annually when the mines shall have been fairly opened and a given amount raised. The bargain concluded, the swindler puts the lease in his pocket and goes off. If he is not under obligations to open the mines in a certain time, he does nothing them; if he is, a day's work with one man and a shovel fulfills the terms of the lease. He has no intention of opening the mines at any time. The lease has cost him nothing, and he holds it until the value of the land shall have so increased that he can sell it for a good price to some one who wants to open the veins and work them. In the meantime, the minerals are locked up. The owner of the land cannot dispose of them, and he is often kept waiting for years in poverty and disappointment, while his neighbors are growing rich upon ores and coals not as good, perhaps, as his own. He is powerless in the hands of the rascal who has swindled him, and who has obtained for nothing a valuable lease which he holds until some one will buy him off and release the mineral wealth he has locked up. Hundreds of thousands, perhaps millions, of acres of valuable mining lands of the south are thus leased to irresponsible adventurers, and capitalists who seek legitimate and profitable investments in lands, mining operations or iron manufacture, must take the second choice or pay these shrewd rascals tribute. We know of no remedy for this evil except to put the owners of such lands on their guard. Designing knaves will always find fools to swindle, doubtless, but if their rascality is exposed, some will be warned who might otherwise become easy victims through over-confidence in specious misrepresentations.—*Iron Age.*

Overwork.

A great amount of very pernacious twaddle has lately been published on the subject of the alleged overwork in which many of the greatest, and possibly some of the least, men of the present generation indulge, in the pursuit either of wealth and fame or a high social position. The tendency of these publications has been to unpopularize and discourage labor, and to exalt the doctrine that the true duty of a man to himself in these days is to do as little as he can for the largest possible reward. Such teaching is highly mischevious, and if generally practiced, would speedily send the world back again into the barbarism from which it is not too rapidly emerging.

Work is divine. Without work, human life would be intolerable, and a man would be little better than a sponge, an oyster, or a limpet on a rock, which only exist to imbibe the nourishment that they are too imbecile or too powerless to seek. But like all the abundant blessings spread around mankind, work is only beautiful and good in its degree. It must be used and not abused. Too much of anything is not good for us. Vice itself is but virtue degenerated and displaced by being forced into extremes. Poverty is nothing but excess of courage. Extravagance is but excess of liberality. Penuriousness is but excess of prudence. Anarchy is but over-much liberty. Cowardice is but excess of caution and the inordinate desire of self-preservation. Jealousy springs from the excess of love. Rashness is but another name for bravery, and stagnation is but rest when carried to the ne plus ultra of its possibility. In like manner, work, if not carried beyond the point at which all the functions of mind and body are exercised without undue strain upon either, is one of the greatest, if not the very greatest, of all the blessings that are showered upon the human race.

There is far too great a predisposition in all countries to look upon labor as something inflicted upon man as a curse for his disobedience, to interpret liberality, and not according to the spirit, the penalty laid upon Adam, and to take advantage of the misinterpretation to shirk labor altogether or to impose it unduly upon the weaker. This doctrine requires not only discouragement, but disproof; for the inevitable results of its adoption would be either to reduce men to the state of savages, when the only labor undertaken would be that of the chase of wild animals or the capture of birds and fish to provide food for the sustenance of life, or the establishment of slavery, when none but slaves would work upon the compulsion of their lords and masters. But work, looked upon with the eye of reason, is the choicest advantage—a mental state, the only motive-power that makes men, and not but the solar system and all other men, less orbs of the boundless universe of God, in a condition of healthy and progressive pertuity.—*The South.*

—An enraged traveler writing home from the far west says: "Descending to the bar-room, I took my turn at a tin wash-basin with a cake of yellow soap, and dried myself on a musty towel hung on a broom. A boot-jack and a lean dog laid in the middle of the floor, the chairs long ago ceased to be quadrupeds, discomfort is king, and dirt is prime minister."

—There is one thing which even a dairyman cannot adulterate, and that is the milk of human kindness.

Saving Fat.

Flesh, fat, hide, horns, hair, and everything that goes to make up the substance, whether it be of the carnivorous or herbivorous animal, comes originally from grass or its product, grain; for the grass-feeder is devoured by the flesh-eater, and returns again to that grass from which it was taken. Thus it goes on, in one unceasing round, from generation to generation, from century to century, and from cycle to cycle, nothing being lost, nothing gained, only changed; for nature, the great restorer, brings all things back again in the end to dust, from whence all sprang. The observing farmer knows that the profit or loss in feeding animals consists in the economy with which the food is assimilated. It takes a certain amount of food to supply the waste, to keep up the animal heat. This being accomplished, the balance builds up the animal structure, adds to the growth of the several parts, or, in the mature animal, accumulates fat, either in masses or contained in the various tissues. In warm weather, on full feed, both fat and flesh are stored largely. In cold weather it wastes away and supports combustion and other animal waste. Therefore, in fattening animals, if we intend to reap profit from their feeding, they must be provided with quarters where the waste from cold will be but slight, or else the food must be so cheap, or in such quantities as to compensate for this loss. The amount of shelter which will be most economical the farmer must decide for himself. Without some shelter from winds and rains, unless in exceptional seasons, the animal must undoubtedly lose flesh unless exceedingly well fed. The bones, horns, hoofs, and hair of the animal do not waste. They, with the blood and skin, constitute fully one-half of the dead weight of the animal. Therefore, if the animal dress only 500 pounds of meat and bone, the butcher can not afford to pay nearly so much per pound as he could is it dress 1,000 or 1,200 pounds, with only the same amount of bone, etc., as in the first instance. This is one of the principal reasons why really fat cattle bring so much more than indifferently fatted ones, another reason being that the muscular structure of fat cattle and other stock is far superior to that of lean ones. The feeder, therfore, who allows his animals to fall away in flesh loses not only the price of the meat, but double and sometimes treble that price, and the flesh lost is equivalent to money thrown away. Hence the necessity: First, of good shelter for feeding; second, good care and regularity in the feeding and watering; and, third, an abundance of both food and water of the best quality. Those in the west who practice feeding their rough grain to animals, rather than send east, or to Europe to fatten animals there, are well off. The most prosperous farmers in any country are the breeders and feeders of stock. The markets of the world can never be glutted with meat, for increased production in pasked meats causes an increased consumption, and but a slight depreciation in price in the markets of the world, while an increased production of all grains soon gluts the market, to the loss of the grower. Western men are beginning to realize this. The fear has been expressed that the exportation of meat would be overdone. No danger of that. There is ample room for expansion in this direction without danger of glutting the market.

Making Good Pork.

There are many families that raise their own pork; yet what a miserable article do we to often find—flabby, greasy, running to oil when cooked, and frequently rank, sometimes hinting of the sty, and sometimes of worse things. Now and then you meet with sweet, white, solid pork, that will bear frying, and is perfect cooked in any way, reminding you of Ella's inimitable roast pig crackling. And such pork is healthy as well as relishing. Besides, it costs no more to make than the flabby, wretched, rank stuff.

Why this difference? Why should we use a poor article when a good may be had at the same cost? It is because people are careless and ignorant. Any breed (or no breed) that comes into their possession by trade or otherwise they use; and such feed as they may have, often refuse, of the poorest, they give, without regard to cleanliness or comfort. And thus the one kind of pork is made, or rather makes itself. A large use of milk or whey has much the same effect, making soft, flabby port. A little of this may be used as a drink, or part drink. The rest should be, mainly, grain, and corn at that, old corn best. The other grains may be fed as adjuncts, giving variety which, when well trimed, will promote appetite. But experience has long ago demonstrated that there is nothing so good as sound old corn to make solid, sweet pork, regularly given, never too much at a feed, if the appetite would be retained; clean pens, cozy, well aired, warm in cold weather, cool in hot. A hog though he will wallow in the mire (for the want of something cleaner to cool him,) has yet a sense of the neat, and will seek, from choice, a clean place. He thrives under good treatment. Cold hurts him—he will make it manifest by unmistakable squeals and activity, and an excess of heat will make him suffer. These are to be avoided. Filth in a pen is transferred to the table in the pork.

The Castor-Bean in America.

There has been a medium crop of castor- beans in the west this year, which has just been harvested and brought to market. This industry is getting firmly grounded in that section, and some farmers make a speciality of raising the beans, which are such a standard article as to make the investment generally remunerative. The credit of originating the idea of raising castor-beans in the west belongs to a German, who, about twenty years ago, induced many farmers in Missouri and the neighboring states to embark in the business, arranging to buy all their product and make the oil. Before that time all the beans used in this country were imported from the East Indies. The new business was a thriving one for a few years; but at last the German manufacturer, not content with moderate profits squeezed the farmers to such an extent, by refusing to pay them decent prices for their beans, as to drive them all from the business, and for a long period all the castor-beans used here were again brought by the East Indiamen. A few years ago several farmers in Kansas and Missouri again went into the business, and are now doing well at it. There are thtee or four factories in St. Louis and Chicago for crushing the beans.

Supplies of Breadstuff in Europe.

The more recent repoarts from various European countries confirm what we have before said regarding the short supply of breadstuffs in Europe. In no country has the crop of wheat been up to the average, and in England France, Sweeden, etc., the deficiency will be greater than usual, while in those countries, where a large surplus was looked for, there is either no surplus at all or it is much reduced. France and Spain have drawn largely upon Algeria, which is a fine country for cereals, but the supply there will not be sufficient for the demand. England Belgium, Holland, Switzerland and Austria-Hungary must draw their supplies from the Danubian Principalities and Russia, which have little surplus to draw upon, and their only dependately California upon America. Fortunately our northwestern States have a large surplus, and large amount, but the indications are that our surplus supply will be exhausted before next harvest.—*Cincinnati Price Current.*

—A mob, composed partly of women in men's dress, having poured kerosene oil on the house of a Mrs. Stamper of Mount Sterling, Ky., a few nights ago, set it on fire, and when she came out shot her dead.

—Dry paint is removed by dipping a swab with a handle in a strong solution of oxalic acid. It softens at once.

THE MARKETS.

NEW YORK GENERAL MARKET.

Flour quiet. Superfine Western and State, $5.60@6.00. White wheat, extra, $7.40@8.00; extra Ohio, $6.55@8.25; St. Louis, $6.70@11.00. Whisky lower at 97½c. Wheat dull and lower. No. 2 spring, $1.56@1.57; Nos. 1 and 2 spring mixed, $1.59@1.61. Rye quiet. Barley shade firmer. Western, 1.45. Corn quiet. Western mixed, store 82c; Western mixed and yellow afloat, 82½@84½d; new mixed Western afloat, 75c@81½c. Oats heavy and lower. Mixed Western, 55@58c. Coffee, sugar and molasses unchanged. Provisions—Pork higher. New mess, 16½c; prime mess, 13c; new mess March, 15c@16½c. Lard firmer. Prime steam, 8⅝c; January, 8⅝c; February, 8¾c; March, 9@9 3-16c; April 9¼.

NEW ORLEANS MARKETS.

Flour scarce and in good export and local demand. XX, $6.25; XXX, $6.50@7.00; family, $7.60@9.00. Corn quiet. White, 70c; yellow, 73c. Oats, 53¾@58c. Bran, 90c. Hay quiet. Prime, $20.00; choice, $23.00. Pork dull at $15.34. Dry salt meats steady at 6⅝@8@8½c. Bacon—shoulders—clear rib scarce at 8c; clear, 9½c. Old hams dull at 10c; new, 13½c. Lard firm. Tierce, 8¼@8½c; keg, 9½@9¾c. Sugar in fair demand. Inferior, 4@4½c; common, 5@6c; fair to fully fair, 7@7½c; prime to choice, 8⅝c. Molasses active and fair. Common, 46; prime, 58@60c; strictly prime, 61@63; prime fermenting, 54@56c. Whisky—no Cincinnati here. Louisiana scarce at 96; ordinary western, 92½c. Coffee firm. Ordinary to prime, 21¾@27c.

ST. LOUIS MARKETS.

Flour—Demand good at full price; low and medium grades scarce and wanted. Wheat—Spring firmer. No. 2 spring, $1.20@1.21; winter slow. Corn dull and unchanged. New mixed, 52c on east track; old No. 2, mixed, 55½@56½c in elevator. Oats—Demand light, but holders firm. No. 2, 40c. Barley—Market firm. No. 2, $1.35@1.45. Rye—East track, 82. Whisky higher, 95. Pork quiet. Jobbing and order lots, 14.50@14.75. Dry salt—Buyers and sellers apart; no movement in round lots; fair order trade. Loose bulk sides, clear rib 7c; clear, 7@7¼c; inside price for country pork-house, packed lots, 5½c, 7½c, 8½c. Lard nominally lower at 8½c. Hogs lower at $4.50@5.00. Bulk sales at $4.75@4.90. Cattle firm.

CINCINNATI MARKETS.

Flour—quiet and unchanged. Wheat scarce and firm at $1.46@1.48. Corn in fair demand and market firm. New ear at 54@57c; shelled at 58@60c. Rye—market firm at 95c. Oats—demand fair and market firm at 43@52c. Pork quiet at $15. Lard quiet. Sale of steam at 8c; kettle held at 8½c. Bulk meats quiet. Shoulders held at 5⅝c; sales of clear rib at 7c; clear hold at 7¼c. Bacon very scarce. Sales of clear rib at 8½c, to come out of next week; shoulders and clear nominally at 7¼@8¼c. Green meats quiet nominally. Shoulders, 5¼c; clear rib, 6½c; clear, 5¾@6¾c. Hams, 8@9c. Whisky firm at 89c.

CHICAGO MARKETS.

Flour quiet and unchanged. Extra spring, $5.25@5.75. Wheat quiet and lower. No. 1 spring, $1.16; No. 2 spring, $1.13¾c; No. 3 spring, $1.08@1.10. Corn dull and prices declined. No. 2 mixed, 52¾c. Oats dull and prices declined. No. 2, 38c, cash. Rye—market steady. No. 2, 77@78c. Barley—market steady. No. 2, $1.39. Dressed hogs steady at $5.90. Pork opened firm but closed dull and easier; 13¾c on spot. Shoulders quoted at 5c@5½c; short rib middles, 6¼@6¾c; short clear middles, 6⅞@7c; all loose. Whisky quiet, weak and lower at 94c. Alcohol sold at 51 delivered in New York.

LOUISVILLE MARKETS.

Flour—good demand; lower grades advanced. Extra family, $6.25@7.00. Wheat firm at $1.46@1.54. Corn firm, demand good. New shelled in bulk, 52c. Bulk meats steady and, in moderate demand. Shoulders, 5⅞@6c; clear rib, 7½@7¾c; clear, 7⅞@7½c; hams, 10c. Bacon steady. Clear rib, 8⅞@8½c; S P shoulders, 8c; hams in pickers, $2.25@13c. Mess pork dull at $15.00@15.50 for prime mess; rump, $12. Lard steady. Leaf, tierce, 9@10¼c; keg, 10@10¼c; prime steam, 8½c. Whisky, 92½@93c.

MEMPHIS MARKETS.

Flour quiet and unchanged at 8@9.50. Corn—Market steady at 67@68c. Oats dull and prices drooping at 52@54c. Bulk meats quiet and unchanged at 5⅝@7@7½c. Lard quiet and unchanged at 9@10c.

To the Suffering.—An old retired physician, who is candid enough to tell the truth about progress, has declared that the recent discovery by Dr. Walker, of California, of his medicine. He has tested them thoroughly, in his own family, among his friends, and upon himself; and he is driven to the conclusion that they possess rare and unexcelled curative properties. He says of them; "They contain no dangerous drug. They never reduce the patient—never render one liable to take cold—never interfere with every-day business of life—never make their continuous use a condition of cure, and are adapted to even the most delicate organization. They act as kindly on the tender infant, the delicate female, or infirm old age, as on the vigorous and athletic system; exercising healthful effects upon every blood vessel—on the brain, nerves and lymphatics—on the blood, bile, gastric juice, etc.—enriching improverished fluids, and imparting vigor to mind and body.

The attention of our many readers is called to the attractive advertisement of J. N. Harris & Co., advertising their great and valuable lung remedy, "Allen's Lung Balsam. This balsam has been before the public for ten years. Notwithstanding this long period, it has never lost one whit of its popularity, or shown the least sign of becoming unpopular, but, on the contrary, the call for it has been constantly increasing, and at no previous time has the demand been so great, or the quantity made been so large, as at this day. We earnestly recommend its trial by any one who may be afflicted with a cough or cold, and we warrant it to cure if directions are followed. It is sold by all our druggists.

The Boston Journal of Chemistry, in speaking of the heart, gives the following facts: The average weight of this little piece of mechanism is a little over half a pound, or, to be exact, 9.39 ounces. The work done by the heart in a given time exceeds that done by the muscles in a boat race in the proportion of about 20 to 15; but this work is unceasing during life, while that of the muscles in a boat race can be continued only a few minutes. Helmholtz showed that the heart exerts force enough to raise its own weight 20,250 feet in an hour. An active climber can accomplish only 9,000 feet in nine hours(?), or one-twentieth of the work done by the heart, while the best locomotive can only raise its own weight 2,700 feet in the same time.

—The Peoria Review says that a lady teacher in one of the public schools was amazed the other day by seeing a perfect forest of ju