## GLEANINGS AND GOSSIP.

—Of all the odd deaths in the world, this report from India is certainly the oddest: A native, while catching fish in a tank, put the head of one in his mouth and bit it, as the fish was rather troublesome in the matter of wriggling. Suddenly one of the sharp points in the back fin stuck in his hand; he opened his mouth to call for help, and the fish giving a quick plunge, jumped down his throat, and there finally stuck. It was only taken out, and by small pieces, after he had been carried to the hospital. He was so exhausted that he died as soon as it was removed.

—A writer in the Nautical Gazette soberly affirms that Noah's ark "is now in a good state of preservation, but lying under an eternal mantle of snow, hundreds of feet deep, at an altitude of 17,500 feet above the level of the sea. Ever since the flood dried up, the climate of Armenia has been colder, and snow always covers the top of Ararat, rendering it impossible for any of Noah's descendents to go up and find the ark."

—Down in Pennsylvania they have a ghosts' convention every night. It is made up of the mangled spooks of those who have been killed on the railroads, and they break forth all torn and bleeding, and pen ghastly resolutions of censure on the railroads, and conduct themselves in a business-like manner generally till the cock crows, when they peaceably disperse.

—Mrs. Partington now says: "You shouldn't be so glutinous, Isaac," as with an anxious expression she remarked the strong, conclusive effort that young gent was making to bolt the last quarter of a mince-pie—"you shouldn't be so glutinous, dear. You must be very careful, or you will get something in your elementary canal or sarcophagus one of these days that will kill you, Isaac."

—In 1784 about fourteen bales of cotton were shipped from America to England, of which eight bales were seized as improperly entered, on the ground that so much cotton as this could not have been produced in the United States, and this was more than one hundred and fifty years after the first importation of cotton grown in the same country. In 1741 the first sample of Georgia cotton was taken to England.

—The market in London for diamonds continues in a very depressed state, owing to the abundance of the supply, and, with the exception of stones of very large sizes, and brilliants and small rose diamonds of the very finest quality, the fall in value has been general, and in some descriptions, such as rose-cut diamonds of mediocre to middling quality, equal to from 30 to 40 per cent.

—A correspondent says that the monarch of Ashantee secures a high degree of military efficiency among his generals by warning them that if they fail to carry out his orders their heads will be cut off. As this promise is religiously kept, it is an incentive to great celerity and vigor among the Ashantee brigadiers.

—There is a club in Rochester, N. Y., called the "Dismal Six." The presiding officer is called the "Doleful Grand;" his deputy is known as the "Vice Doleful." Wretched wails and despairing moans are heard about the dinner table, and the toasts are the saddest the members can devise. Their motto is, "We ne'er will smile again."

—A hint for the season—The juice of watermelons makes a fine white vinegar; carefully strain it, put it into jugs with small glass bottles in their mouths, and set them in the sun; thus, in time, it will ripen through bitterness into a clear, fine-flavored, strong, white vinegar.

—The senate chamber in the capitol at Washington is hereafter to be supplied with fresh air by means of an airduct, 10 feet in diameter, through which a constant current is kept up by an immense fan. The current will be kept cool by sprays of ice water.

—A conductor on the Chicago and Alton railroad ordered a fellow to remove his arm from around his girl's waist, the other day, "because," said he, "I haven't a woman for each man on the train to hug, and the law forbids unjust discriminations."

—Don Piatt describes the British house of Peers as "a body of men exceedingly quiet and unpretending in manner, not remarkably striking in countenance, and so badly dressed that it seemed an affectation."

—A New York lawyer tried to clear his gambler client, recently, by showing that he used marked cards, and therefore the offense was not within the statute against "games of chance," being, instead, a "dead sure thing." The dodge didn't work.

—A mother's love is a holy thing, and is beautifully illustrated in the case of the French woman who murdered her husband that she might become a widow and thus procure the discharge of her son from the army.

—This is the height of the preserving season. We saw through the window of a Wooster street house, Saturday, a shirt-sleeved man trying to pull off a pair of boots, and heard him say quite plainly: "Jam the jam stuff to jell."

—Mayor Medill of Chicago declines a seat in the Graphic balloon because, though it will probably start on time, it is liable to land in eternity, and he wants to land in Queenstown.

—Rev. Mr. Fletcher of Buffalo disapproves of pool-selling, but he believes "the spirit of enterprise that prompts men to make horses go for what they are worth, is the same taught by Christ and his apostles."

—The Italians are said to exhibit specimens of dead human bodies, preserved according to the Brunetti method, which are as hard as stone, retaining the natural shape perfectly, and being equal to the best wax models.

—A merchant who has a class in Sunday-school, asked, "What is solitude?" and was visibly disturbed when a miserable boy answered: "The store that don't advertise."

—A Frenchman has discovered, by experiments upon himself, that coffee, taken upon an empty stomach, renders the mind abnormally clear, and the temper unnaturally bad.

—To see how eagerly a human being will catch at a straw, it is not necessary to witness a drowning. The phenomenon is now manifest chiefly within saloons, where one end of the straw is immersed in a tumbler.

—Deacon Davis of Springfield, Illinois, has been brought before his church for habitual profanity in making use of the expression "by gum."

—We expected it. Ann Eliza is going to mount the lecture-platform, after she gets her divorce, and tell what she knows about Mormonism.

—When a Virginia educational convention celebrated protested against teaching girls

## FOR THE HOUSEWIFE.

—German Pickels.—Take sound, ripe cucumbers, peel and remove the seeds, cut lengthwise into strips, an inch wide. To three quarts of the pieces add three cups of vinegar and four of water; soak twenty-four hours, stirring once or twice. Put one quart of vinegar on the fire, add one pint of sugar, a little stick cinnamon and a teaspoonful of pimento tied in a bit of cloth; scald all together; add the cucumber and boil till soft.

A New Way to Serve up Peaches.—Take good sized freestone peaches, wipe them with a towel, halve them, and place them flat side down, in hot butter or lard. Let them fry to a nice brown, then turn and fill the seed cup with sugar, which, by the time the fruit is properly coated, will be melted and form with the juice of the peach a rich syrup. Serve up hot, and if you do not like them you need not repeat the experiment. Most persons think the dish a superb one. Medical writers caution people against eating peaches served up in any form in the evening. It is asserted that they are depressive to the circulation, and exhaust the system by the prussic acid which they contain. It is better to eat them in the morning or not later than an early dinner, so that some exercise may follow eating to aid their proper digestion.

Cucumber Salad.—The Hearth and Home said last fall: We have just prepared our winter's supply of cucumber salad, and this is how we made it: There were about a dozen ripe White Spine cucumbers lying on their vines, and these we picked, washed, pared, cut into strips, taking out the seeds, and then to each dozen cucumbers, which we cut up into pieces like small dice, we put twelve large white onions, chopped; six large green peppers, also chopped; one quarter pound each black and white mustard seed, and a gill of celery seed. These were all mixed together, a teacup of coarse salt added, and they were then hung up in a cotton bag to drain, for twenty-four hours. Then the salad, with enough cold cider vinegar added to cover it, was put into stone jars and fastened nearly air-tight. In six weeks it will be fit for use. We found the recipe in an old paper some years ago, and it has proved one of the nicest pickles we ever used. It looks as well as it tastes, so white and crisp, and makes an excellent salad for a joint of cold meat.

To Pickle Green Cucumbers.—Take small ones of a uniform size, wash, put in a porcelain kettle, cover with cold water, add a little salt; set it on the stove, let it heat gradually and boil five minutes; then drain off all the water; add good vinegar; to one gallon of vinegar add one cup of molasses, one tablespoonful cloves, do. cinnamon; let boil five minutes; remove to an earthen or stone dish; pour over them the hot vinegar; cover tight; when cold, they are ready for use. I never use any acids, nor cook in brass to make them look green, considering both injurious to health. When we prepare them for winter, I wash and scald my barrel to make it perfectly clean, cover the bottom with salt, wash the cucumbers in plenty of cold water, lay in a layer of cucumbers; sprinkle over with salt, and so continue, putting in alternate layers of cucumbers and salt each time of putting into the barrel; cover with cold water, laying on a flat stone to keep them all under water; if any are allowed to come to the top of the brine, thereby being exposed to the air, they will rot. These will keep perfectly sound, one, two or three years if desired. When wanted for use, soak in cold water, changing every six hours; keep covered while freshning, as the light has a tendency to fade them; when the salt is all drawn out, prepare as green cucumbers, except to cook them longer.

How to Cook Cracked Wheat.—There is no food more healthful than cracked wheat, especially during warm weather, being the most nourishing, and the least heating of any other single article of food. For general family use it will be found most delicious, wholesome and nourishing. For children, when growing up, it is perfection of food to strengthen and develop their brain and nerves, make muscle, bones, etc., and give them general bodily vigor. To those suffering with dyspepsia, costiveness, indigestion and kindred ailments, and those of sedentary habits, it will be invaluable. It can be used in very many ways, such as for puddings, soups, gruel, muffins, cakes as a desert, cold with milk, sugar or syrup, or fried in slices; or, in fact, in almost any manner that rice, oatmeal, cornmeal, barely, tapioca, sago, or any similar article can be used and in which the skillfull housekeeper will find a most desirable substitute for all. For a breakfast dish it is unequalled, and should be on every table. It can be prepared in a great variety of forms, a few of which we give:

Boiled Pudding.—Put into a boiler a quart of milk or water, and when it is brought to the boiling point stir it slowly about five tablespoonfuls of wheaten grits or cracked wheat, and let it boil an hour and a half or two hours, stirring occasionally. By boiling it in a separate vessel, not in immediate contact with the fire, the risk of burning is obviated, without requiring constant stirring. Soaking the grits over night in the proper quantity of milk and water, and boiling as above, is considered a decided advantage. Serve with wine or other sauce, or sugar; dyspeptics, however, will probably find molasses the most whole condiment.

"Baked Pudding.—Boil a quart of milk or water, and stir in about five tablespoonfuls, as above, and after sufficient boiling, let to stand to cool. While cooling, beat up well four eggs with a half pound of sugar, then add a quart of milk, and mix thoroughly, after which stir these into the cooling mass, which should be only luke-warm, adding spices or fruits if you wish; and after thorough mixing of the ingredients, put in pans and bake. In making any pudding where fruit, etc., is to be introduced, it is important that the material should be of the proper consistence; if too thin, the fruit will settle to the bottom. Generally the thinner you mix the grits without causing the mass to settle, the more palatable and easy as digestion will be the pudding, etc.

"Biscuit or Thin Bread.—Mix with yeast and water into a thin dough: let it stand a few hours till light; spread about an inch thick, or less, into pans, and bake well. To be eaten while fresh. When early action on the bowels is desired, the grits should be boiled less than an hour."

Lemon Cream.—Squeeze a large lemon, and grate the peel, add two teacups and a half of water, and heat it over the fire. While it is heating, rub two tablespoonfuls of corn-starch smooth, and beat the yelk of three eggs. Stir the lemon-water gradually into the corn-[illegible] add the egg and set it on [illegible]

sweetening to taste. After it is done, beat the whites of the eggs stiff and stir them in; then pour into small tumblers or lemonade glasses and set them in the ice-box to get very cold.

### The Remedy.

The Hon. B. H. Hill has recently made a speech at the Jonesboro fair, in Georgia, which should be widely circulated and read. "Without a great change," said he, "the southern states are destined to become so many plantations, practically owned by the northern people, and the southern people so many hireling slaves to work them, the poorest, the most powerless and the most contemptible of earth's inhabitants." The remedy, he says, is:

First—Make cotton your surplus crop! In these five words lie the Samson locks of your future power. Make your own fertilizers by resting, cropping, grassing and manuring your lands. Thus you become independent of the guano merchants. Raise your own provisions. Thus you become independent of the provision merchants. Your cheapest and safest line of transportation runs from your own fields and hog-pens to your own barns and meat-houses! With no debts for your supplies, you will need no accommodation credits at two per cent. per month. Thus you become independent of brokers and cotton-factors and lien merchants. You can then sell your own cotton, at your own time, to your own chosen buyers, and for your own price, and will get your own money. None of these things can a cotton planter do, who plants on credit and borrows money to buy his provisions. But, you say the western states can raise provisions so much cheaper than we can that we can make more money by making cotton and buying from them. This is the teaching of figures, and a greater lie was never taught.

Now, I affirm, it is cheaper for you to raise your own provisions than to have them brought from the west and given to you at the nearest depot free of all cost and charges! How is this? In the first place, if we raise five millions of bales of cotton, we will get no more money for them than we would get for half that number. Then, out of the same amount realized, you pay for raising the five million just double cost of production! Haf the labor and supplies employed in raising five million bales of cotton could be employed in raising supplies without reducing the value of cotton crop one dollar. But half this labor would raise more than you needed for supplies. You could employ much of it also in enriching your lands and improving your property in many ways. Then you would come to the end of the year with your cribs full of corn, your smoke-house full of meat, your family full of smiles, yourselves full of independence, and your pockets full of money for investment. And how would you invest it? In cotton factories on the water-falls which God sent all through your country to run spindles. This would make you independent of Old England and New England. Then, also, you would mine your own iron and make your own implements of husbandry, and this would make you independent of Pennsylvania foundries and Massachusetts workshops. In a word, every improvement would be built up in your own country, and all the profits of those improvements would go into your own pockets.

Go on as you are now going, making cotton your chief crop, and slavery is the doom of your children and your children's children forever! A people who depend on other people for food and clothing are and must be slaves.

### A Visit to an Iceberg.

A recent letter from a gentleman on board the United States steamer Juniata, at St. Johns, Newfoundland, contains this paragraph: "On the 3d instant a large iceberg became stranded at the mouth of the harbor, and the captain wishing some of the officers to go out with him and see it, I gladly accepted the invitation, and as soon as our party was made up we started out in the steam launch. As we approached the berg the air grew colder, and we found it necessary to slip on our overcoats. We ran alongside of it and measured it with our eye, which gave us 35 feet high, 180 feet broad, and 400 feet long, and as that portion below the surface bears the proportion of seven to one, we can calculate the depth of thickness of the berg to be 280 feet, equal to 11,200,000 cubic feet, or 286,225 tons. The berg was melting so rapidly that water was flowing from it in every direction, preventing us from approaching very close to it, so we decided to go to a smaller one and cut some ice for our own consumption. We were very successful, as we brought on board in the neighborhood of half a ton. About five minutes after leaving the berg we heard an explosion, and, looking around, saw that one end of the berg had burst off and filled an area of about 300 feet in length of the width of the berg, so we escaped an unpleasant dampness just in time."



### Killing Pawpaws.

On our warm, rich soils this shrub has been a source of constant trouble, especially in pastures. I have heard so many of our farmers complain of the great amount of labor required to keep it down in woodland pastures, and have myself found it so troublesome that I feel like giving all those who don't know how to kill them the benefit of my experience. Last summer a farmer told me if I would cut them down three years in succession in August, that it would kill them effectually. If he had said the dark of the moon in August, I should have doubted the whole thing. But I have always been in the habit of deadening where I intended to clear in August, and was partially a convert to his theory, only pawpaws are such inveterate sprouters even when grubbed, that I had come to the belief that there was no way getting rid of them. I had always been in the habit of clearing up pastures in the winter and spring when there was not a rush of work, and had a pasture that had a great many pawpaws that had to be cut down in the winter and spring of 1871. Last spring and summer they had sprouted up from three to six feet high. In August, I cut them near the ground with a bush scythe; and now, though this spring and summer has been unusually wet and favorable to the growth of sprouts, few, if any, of these have sprouted over a foot high, while many of them are killed outright. From present appearances, the three years will not be needed to kill them. I have examined where I deadened last August for pasture, where there were a great many pawpaws from two to five inches in diameter, and, with scarcely an exception, they are dead past ever sprouting. I read a statement of a farmer who said that rails made from timber cut in August would last as long again, said that in a year or two the bark would slip off and the sap would be as firm as the heart. I tried it and found the statement correct, and have practiced it till I almost think I can tell a rail made then on any body's fence. And I have always noticed that in my deadenings, which I generally wound up three years after, that even the twigs of large oaks deadened three years before in August were still as round and tough as could be. I am so well satisfied that this is the proper time for cutting timber to last that with me it is not a debatable question.—*Cor. Rural World.*

### Old Folks in the Garden.

If it were not for gardens it is hard to tell how many quiet, elderly, moderately well-to-do people could get along, or how they could even live. The house was finished and furnished years ago; the children are married and gone; the old gentleman and his wife comprise the whole family; there is a revenue sufficient to support them; they can read the paper and go to church; they visit a little, and occasionally have visitors, but there is no occupation for them unless they seek it, as they do, in the garden. This garden of theirs has been made rich; there are currants, gooseberries, strawberries, and some pear, peach and apple trees, which, like themselves, show marks of age; then around the house are rose-bushes and all kinds of old-fashioned flowering shrubs, and over the kitchen and paths grape-vines spread in long and devious ways. Much time is spent in keeping all these in order, but more time in the planting and care of vegetables. Sheltered as the ground is, every thing starts early; cucumbers are in the rough leaf before young men on poorer soil get theirs above ground, and corn is ready to hoe before others plant. The old gentleman is up in the early morning stirring the ground, and killing weeds, and inhaling the pure fresh air, while he thinks of days past, and dead friends, or muses, perchance, upon the future life, wondering, it may be, if in that unknown land there will not exist employment of some kind connected with the growth of plants. While the teakettle is simmering the old lady steps out for a few minutes to see if new peonies, or roses, or pinks, or lilies have come forth in the night, or if insects have committed ravages. After breakfast they both appear again, and many are the hours they spend with their pets and friends. Thus their summers pass peaceful and contented. All this is not "practical," but we happened the other day to witness just such a scene, and we believe there are thousands of our readers who will find the picture true to life.—*New York Tribune.*

Old Humbugs Discarded.—Thank heaven, the old-school practice is passing away. Ipecac, aloes, calomel, blistering, the lancet, and (worse than all,) medicated rum, have given place to a new remedy, which bids fair to become the universal medicine of mankind. Vinegar Bitters is that remedy. It is destined to take precedence of all other curatives now before the world. The pharmacopœia and conspectus of the regular faculty contain nothing that will compare with it. Every day hundreds of the sick are emancipating themselves from systems of treatment which entail great expense and do no good, and are flying to this cheap and absolutely certain means of relief. Dyspepsia, rheumatism, liver complaint, periodic fevers, sick headache, kidney diseases, constipation, nervous affection and in short all maladies, acute or chronic, which do not involve the irreparable injury of some vital organ, are cured by this pure inalcoholic vegetable restorative.

To Exterminate Rats and Mice.—Mix equal parts of finely powdered gypsum, sugar and flour, well together, putting a few drops of the oil of rhodium in the mixture toward the end. Put in the places infested by vermin, and have a vessel containing water near by. The rats and mice will readily devour the preparation, and then drink; whereupon the last plaster they have swallowed will become solid in their stomachs, causing death soon afterward.

Frank Miller's harness oil is the best.

Johnson's Anodyne Liniment may be used to advantage where any liniment is desirable. In cases of severe cramps and pains in the stomach, it is undoubtedly the best article that can be used internally.

The purest and sweetest Cod-Liver Oil is Hazard & Caswell's, made on the sea shore, from fresh, selected livers, of the Cod only, by Caswell, Hazard & Co., New York. It is absolutely *pure* and *sweet*. Patients who have once taken it prefer it to all others. Physicians have decided it superior to all other oils in market.—Com.

All articles we think that are packed and sold *Full Weight* should have the advantage of consumers, also of dealers. [illegible] to notice in the article of [illegible] Gamble's Extra [illegible] packed actual [illegible] to the [illegible]