LADIES' COLUMN.

Anne Boleyn and Nell Gwynne Step Down from Picture Frames.

Modes of Different Eras Prevail, but do not Clash—Plain Descriptions of Simple Costumes.

Observations on Dinner Etiquette, by George W. Child, of Far-Famed Hospitality. Fashion Notes—Recipes.

Writers on fashion are saying that this is harvest time for the dressmaker, as last year's dresses must be entirely remade if the wearer has any ambition to be in the fashion and does not intend to be out of the world. The careful observer of changes has not failed to notice that the radical ones are in simplicity of skirt and elaborateness of sleeves. The latter change is doubtless owing to what seems to be a fixed idea that in woman's costuming there must be protuberances somewhere, and now that the short waists, wide belts and short skirts of a century since have been reproduced, it might be reasonably expected that the sleeve cushion of that period would be in vogue. These cushions were fitted to the arm on the inner side, the outer enough larger to admit of stuffing, usually swan's-down was preferred; sometimes the form was preserved by buckram, and a belle of that era has said that it was no unusual thing to hear the crackling and breaking of this stiff material when in crowded assemblages. There is also a fad for the Tudor gown, and for its companion, the Stuart costume. So marked is this, that at a fashionable dinner party it would be easy to imagine one's old ancestresses, provided one had any who wore brocade, had stepped out of their frames and were having a jolly round in the court of Henry VIII. or his not less gay successor Charles II. Many of the late imitations have stiff bodices with trains converging into a point below the waist, and brocade skirts gathered in great puffs on the hips thence falling straight to the ground, and one familiar with the portraits by Van Dyke readily perceives where modern modistes draw their inspiration. The empire is by no means passee, ladies of tall, slight figure know that they never look so well as when in their evenings at home they put on the simple straight robe, which so clearly define the lithe form they cover.

The use of drapery is not restricted, and it is used freely in the adornment of bodices. In a favorite design much copied, it is carried across in folds from the right shoulder to the left hip; the left side of the bodice is then made plain and tight-fitting, and usually of a different material from the right. This leaves a V-shaped opening at the neck, while the sleeves are high and full, reaching below the elbow and usually of some thin stuff edged with gold.

It is rare to see a gown of one material; the modistes this season introduce different colors and fabrics into one gown. Of course a harmony is preserved sometimes by contrasts, that like the accidental in music develop it more fully. A pretty pattern is of gray canvas and soft gray silk, while another has a narrow white silk-edge running the full length of the material, which is dark blue canvas. The white silk is to be used as a natural finish to the straight drapery.

To return to sleeves, one of the latest out is what a dressmaker termed the spoon-bill sleeves, which come quite over the back of the hand in the shape of a blunt spoon. The sleeve itself is plain and tight-fitting, with the exception of high puffs on the shoulders. It can be finished off according to taste, with a ruffle of delicate lace at the wrist, but for the most part it is left unadorned. Another is tight-fitting, and is buttoned, or has the semblance of being buttoned, the whole way up the outer line of the arm to the shoulder. This will probably be largely worn; a great many sleeves are already made buttoned to the elbow on the outer side. Another variety is closed at the wrist with a tight band, which can either be plain or embroidered. Puffs at the elbows are not much worn except for the sleeves of evening gowns which terminate immediately below the elbow; when they are continued to the wrist, the effect of the puffed elbows is to give somewhat of an appearance of swollen joints to the wearer.

The newest sleeve, and one that is peculiarly favorable to those having long thin arms, is the Fridolin. This sleeve is cut all in one piece, very full at the top, and pleated to have quite a full effect on the shoulder and immediately below, in contrast to the extreme closeness of the remaining three-quarters of its length, which necessitates a long row of buttons and button holes on the lower arm.

With the round French waists that are without darts or side bodies, and shirred at the neck and waist line front and back, the full leg o' mutton and the bishop are the only appropriate styles.

The sun passing through the summer solstice calls for the parasol, and the variety is infinite. A fashionable girl will carry one matching her costume, unless she is one who likes the devil's own colors and will appear in a black dress with red hat, parasol and gloves. The parasol handles are handsomer than ever—one of carved mother-of-pearl is exquisite in design; also handles of repousse silver. A succession of large links, surmounted by a ducal coronet, is a new design, and will appeal to all the Americans who run after their titled English brothers. It is fortunate that these handles can be readjusted to any parasol, as they are expensive items in a woman's toilet. But a word for the parasols which they adorn.

The plain silk ones are disguised under ruffles and ruchings of lace, and some of these are elaborately embroidered with flowers, and fluttering ribbons float triumphantly from the top, as they seem to say they have reached the highest point of all their greatness, and they certainly have, as this is the ne plus ultra of a woman's costume, and they may well be proud to float over the head of the fair damsel who owns them.

Sara Bernhardt has popularized the French heroine, Jeanne D'Arc, and a very pretty simple gown bears the name of the historic maiden. It can be made of any of the new bordered summer fabrics, the border being at the bottom of a long round skirt. The breadths are laid in large box plaits and sown on with a little gathered fullness to a bodice that is basque like in the spring over the hips. The bodice buttons in the back, and the lining is fitted by darts to the form, but the outside, back and front, shows no seams except the under arm seams, the fullness being adjusted by some five or six rows of gathers, pretty well crowded, extending from the waist line up. The neck is finished with a high standing collar and the sleeves mutton leg bunched in gathers on the shoulder and wrinkling down the entire length of the arm button closely at the wrist. Of course so simple gowning derives its sole beauty from the correct hang of the skirt, the perfect fit of waist and sleeves. Quite as simple and more attractive is a walking gown of striped cheviot—dark, blue and white. The petticoat is of plain blue, the outer skirt of striped blue and white raised a little in front by slight loopings to show the underskirt, and has the bottom trimmed just above a two-inch hem with fine row of half inch braid, white or blue. The coat bodice has jaunty pockets on the breast and hips with notched lappels, and is held to its place on either side of a vest of the solid blue by four large buttons. The sleeves are a loose coat slightly gathered on the shoulder. A coarse straw toque trimmed with a simple spray of white flowers and long looped bows of blue ribbon, the loops brought well in front complete a very neat street costume.

A white lawn easily made and yet pretty, has a round skirt with graduated tucks, eight in number, well spaced, grading from one and a half inches to three quarters of an inch. The basque is long, at least six inches over the hips, the front and back is cut out V shape and filled in with solid embroidery, such as comes for yokes, or with alternate bands of tucks and inserting. The place of joining is concealed by a frill of embroidery, and this gives the effect of a pointed cape.

A pretty model for ginghams, challies, foulards, etc., is in this fashion:

The back of the skirt is laid in narrow plaits, the front is draped and looped at the left side under long bows-and-ends of ribbon of the two colors of the dress. The bodice has a wide collar of ginghams, trimmed with a fine-plaited ruffle of the same. Loose sleeves, put in high at the shoulders; deep cuffs, made crosswise of the stuff.

Something was said about the fad for mephistophelean colors, and, though the combination is a bit startling, it is also attractive and especially charming when worn by a brunette. Cardinal colored nun's veiling and black lace are used to form the following model: The skirt is quite plain, very closely plaited, and trimmed at the bottom by a full ruffle of black lace; above this, several rows of very black ribbon are run through the veiling. The bodice of veiling is full and worn under another of black brocade cut in a point back and front; on the left side, it is left full, not being taken in at the seams, and terminates in long pointed ends which fall nearly to the feet. Full-plaited loose sleeves with lace ruffles.

The fancy for jackets and capes shows very little diminution and there is reason for their popularity, as they are easily made, requiring little material and are so readily adjusted or discarded as the temperature requires. Quite amusing was the story the lady told of her Figaro jacket so prettily braided with scarlet and gold. She laughingly said that she made it from the best part of her husband's broadcloth trousers, and when she slipped it over a plain dress the effect was quite magical.

NOTES.

Gold braid is put on gray dresses and silver on brown

The new steel and silver ''art'' jewelry is just now very fashionably worn.

If you want to seem tall and commanding, carry a white parasol and wear a white hat or white aigrette.

Bodices different from the skirt will be more generally popular than they have been for many seasons past.

The new sleeve in wool dresses will be of different color and entirely covered with guipure of the same shade as the material. The effect of this new conceit is rich and stylish.

Bodices and basques, finished with a side effect, whether double-breasted or la Russe, suggest the pretty rosette or bow of ribbon pinned on the shoulder or collar, under the ear.

For every day wear in the country this summer the gray and pale brown homespun and serges which fashion and economy both affect can be made much more becoming and at little expense if the small, open out-of-door jacket to match (an accepted essential in these particular costumes) be silk-lined with some bright color

Brides' going-away dresses made by fashionable tailors are of soft gray or amber brown woolen in plaids, with straight empire skirts, double-breasted coat basque and full sleeves of velvet.

There is a crazy effort on the part of dressmakers to elongate their customers. Since the banishment of the bustle there is no waist line, and hips and belt meet in many of the ultra walking suits.

White toilets will be in vogue this summer; green is unquestionably la mode; brown is the poet's color, and the yellow tints, particularly baize, primrose, apricot and cameo, are on the top wave of popularity.

Round French waists, without darts or side bodies, and shirred at the neck and waist line, front and back, are first choice for summer fabrics and slight figures. Full leg-'o-mutton and bishop sleeves go with these bodices very nicely.

A pretty toilet for a young miss is of a delicate lead color, the bottom of the skirt being trimmed with three rows of passementerie with willow green grelots. The corsage is made en fichu over a vest of willow green velvet, the sleeves, very bouffant at the shoulders, run down to nothing at the wrists.

All ornaments for the hair, even for full dress, must be simple and refined. Two butterflies, with gold wings set lightly upon the fluffy coiffure, were deemed sufficient even for a ball costume, or a pink Marie Antoinette puff with a silver aigrette. When flowers are used strip them of their leaves and use them only in one place.

Among the toilets for young girls there seems to be a decided partiality for yoke bodices, and original and pretty effects are produced by velvet runners through bands of colored insertion, embroidered stripes alternating with those bordered with hemstitching, and also yokes of surah in pale cream color, dotted with silk figures in hand embroidery. Upon yokes of pink organdie pale blue chambray, ecru batiste and the like is wrought fine needlework that imitates the multicolored Persian embroideries so popular on richer gowns, the only exception being that the work is executed with fast-dye cottons, and not with silk floss.

Household.

The art of successful dinner giving is so little understood and is such a bugbear to young housekeepers, who appreciate the obligation and the responsibility, that it may be that some hints deduced from what Mr. George W. Childs has to say might be of service to host and guest. From conversations had with Mr. Childs (whose hospitality is far famed) and published in Good Housekeeping, the following laws of dinner etiquette are selected. Every direction may not be available in this locality, but the laws governing social intercourse, unlike those of the Medes and Persians, are flexible, and any intelligent person will readily understand their proper application.

There are evident reasons why invitations to a dinner party should be accepted or declined, if possible, on the very day they are received, as this will enable the host to invite others in the place of those who may decline.

On the evening in question the guests should make it a point of honor to be punctual. No dilatory person should be waited for more than ten or fifteen minutes.

Before the gentlemen leave their dressing room, the servant in charge gives to each an envelope containing a card on which is written, under his own name, that of the lady whom he is to escort to the table. At the door of the ladies' dressing room he meets the lady whom he has accompanied to the house, and both descend to the drawing room. In passing down the staircase, the gentleman either takes the side next the balustrade or precedes the lady. Gentlemen do not now wear gloves, but full dress is always considered necessary, the only variation being, if the gentleman is in mourning he wears a black instead of a white necktie.

Meanwhile, host and hostess wait near the door of the drawing room in order to welcome the coming guests. In entering this room or the dining room, the lady may take either the left arm of her escort or the right, though to me it seems natural that upon most occasions the left arm should be given to a lady.

It is frequently necessary to introduce a gentleman to the lady whom he is to escort to the table, and, at small dinner parties, the envelope containing the names of those who are to sit side by side is omitted. In that case, a word from the to each gentleman is sufficient.

The custom of ''roof introductions,'' as they are termed, has been instituted in this country, but to my mind they are an inadequate species of hospitality. There is no reason why all who assemble at the same time and place should not know each other. Intimacy is another and a different thing, but Christian courtesy teaches that introductions are incumbent on those who would entertain at their best. Why do we invite people to our homes? Surely, to give them pleasure. And what pleasure can it be to converse with a fellow guest concerning whose name, tastes, habits and interests we may possibly know nothing?

When dinner is announced by the butler to the host, that gentleman leads the way to the dining room, in company with the most notable or the eldest lady present, the rear being brought up by the hostess, on the arm of the most prominent gentleman. It goes without saying that host and hostess sit opposite each other in the center or at the ends of the table, with the honored guests at the right of each.

Menus are out of date except at large dinners. Two or three copies of the menu, written on porcelain tablets, are sometimes passed from hand to hand.

There has been introduced a fashion which gives quite a variety to the entertainment. When the dinner is partly over, and during the removal of the plates of any special course, at a signal from the host any genteman may change his seat with another, either near him or at a little distance. This breaks up monotony and promotes social converse.

Ladies and gentlemen withdraw from the table together, or, as is often the case, the gentlemen arise and the ladies retire, leaving the gentlemen to smoke. Guests are expected to leave by or before 11 o'clock.

RECIPES.

To clean ornaments of alabaster dissolve borax in boiling water and apply with a cloth or soft brush; rinse carefully and dry in the sun.

Lemonade—Put two pounds of white sugar into two quarts of water that has been boiled, add to this the juice of eight lemons; when the sugar has melted strain through a napkin and serve.

Egg sauce—Beat the white of one egg till stiff; then add the yelk and beat well; one cupful of sugar, with a teaspoonful of lemon or vanilla; then add one-half cupful of cream or rich milk.

Quick pudding—Three eggs, one small cupful of flour, four tablespoonfuls of milk, two teaspoonsfuls of baking powder; steam in small cups for twenty-five minutes; this quantity will make five.

Potato soup—Four large potatoes, one onion. Boil in two quarts of water till soft, press through a sieve, and add one pint of sweet milk, one tablespoonful of butter, salt and pepper, boil it up again and serve.

Pie-plant pie—Roll puff paste out and cover deep pie-pans. Mix a teacup of sugar and a tablespoonful of flour, sprinkle over the bottom of the crust, then fill with chopped pie-plant, sprinkle thick with sugar and bake until done.

Graham puffs—One pint of wheat flour, one pint of graham flour, a teaspoonful of salt, a tablespoonful of white sugar, two tablespoonfuls of melted butter, two eggs and a pint of boiling milk. Stir well, fill greased cups two-thirds full and bake in a very hot oven.

Molasses cake—One cupful of molasses, one cupful of brown sugar, one cupful of cold water. Boil together, then add a cupful of butter and set aside to cool; flour as thick as a pound cake, add four well-beaten eggs, one pound each of raisins and currants, one-half pound of citron. Bake two hours.

Lyonnaise potatoes—Twelve potatoes boiled until nearly done; when cold, slice or cut into dice. Chop fine one onion. Put a tablespoonful of butter into the frying-pan, put in the onion and let it fry two minutes; add the potato dice and fry five minutes, stirring constantly; then add butter, salt and pepper to taste.

Good Rains in the Drought Section.

Special to the Gazette.

SAN ANTONIO, TEX., April 19.—A soaking rain has been falling throughout this section for the past twelve hours. Reports indicate that the downpour has extended clear through the regions lately suffering from drought, thus assuring good crops and ample water and range for stock, which were suffering for it. A twelve hours' rain is reported at Eagle Pass and south along the Rio Grande as far as the means of procuring information reach.

FARM AND FIELD.

The Castor Bean—It May Become an Important Crop for Northern Texas.

Humus Necessary in All Soils—Fencing off Cut-Worms—Renewing Strawberries—Level Culture for Corn.

The Castor Bean for Texas.

For the Gazette.

One of the very profitable crops of this country is the castor-oil bean. As yet it is not very extensively grown, owing to the fact that there are not many localities known to be suited to its growth. Kansas and Missouri produce most of the castor beans now grown in the United States, Kentucky coming in next with a small proportion. The only important market for the product of this country is now at St. Louis.

The castor bean plant has several marked varieties—so strongly marked that some botanists have attempted to class them off into species. But one of these is grown for the oil, and that one is put down in the scientific books as Ricinus communis. In most portions of Texas it is known, for common, as ''Palma Christi,'' a name given it, we believe, by the old Jesuits.

The castor bean is most widely known as the article from which is made the castor oil of the drug stores, but the products of the growth are now extensively used for other purposes than as a medicine. Castor oil figures quite largely in the arts, and the oil-cake resulting from manufacturing the oil, is highly valuable as a fertilizer in agriculture.

Texas, and especially Northern and Western Texas, has every natural requirement for the successful production of the castor bean. It becomes what might, with no small degree of propriety, be termed a wild weed here. One sees it along many of the washes, or ditches, far away from cultivated lands, contesting the rights of possession with the cockle burr and other noxious growths. It is certainly entirely at home in Texas.

Than the castor bean no crop can be more easily and cheaply cultivated, and since it yields enormously, and the product always commands a good price, it cannot be otherwise than a profitable crop for the regions suited to its growth. It is furthermore a good deal in the line of what might be termed ''a lazy man's crop.'' Pushing Texas may not be specially seeking after any lazy man's crop, but possibly her people wouldn't object to such a crop, provided it paid them well. If they didn't happen to hanker after being lazy, there are always plenty of things for them to do in Texas, by way of filling in the time while the lazy-man's crop was growing. The writer of this article is an old Kentucky castor bean grower, and therefore he proposes telling THE GAZETTE readers, in a few words, how the thing is done.

The land is prepared exactly as for corn, and the beans are planted as corn would be planted, differing only in giving a little more space. The castor bean branches out a good deal, and therefore will not bear crowding together as closely as corn.

When the plants are up six inches high bar off as in the case of corn. When a foot or eighteen inches high throw back the dirt, which ''lays by'' the crop, so far as the working is concerned. After this last working the lower portion of the fence is opened here and there to let in such small stock as hogs, goats, geese and the like. These take care of the grass and weeds that may spring up, but never trouble the castor beans.

Prepare a ''threshing floor'' convenient to the field, by simply scraping off the surface of the grounds, say fifty feet in diameter. When the beans begin to ripen they must be harvested and spread out on this, where the sunshine threshes them.

The harvesting has a good deal of work about it. You must go over the field every third or fourth day and cut off every head of fruit upon which appears any pods that show white streaks along their sides. If this is not promptly attended to the beans will pop out in the field and be lost. The usual method of harvesting is to go between the rows with a mule and a sled, with a goods box on the sled as a body. The ripe bunches are cut from the stalk with a sharp knife and thrown into the box, and when the box is full it is drawn to the threshing floor and the heads spread out in the sunshine. In two days the sun will have popped the beans out, when the stems can be raked away. The beans are then passed through a common wheat fan to blow out the hulls and dust, after which they are ready to sack for market.

The yield is usually from seventy-five to 100 bushels to the acre, and the price paid in St. Louis runs at about $2 per bushel.

The castor bean is not considered an overly exhausting crop. It can bear almost any amount of rough usage, and stands drouth better than any crop we know of. Texas presents a great advantage for it over that presented by Kansas or Missouri. in her longer seasons. The crop continues to bear until cut off by frost, which would give for Texas several more weeks for bearing than is given in either of the states named, hence the yield would be greater of course.

Texas ought to supply the world with castor oil. The mills for manufacturing the product need not be at all expensive. Any cotton-seed oil mill can work castor oil by adding to the machinery a comparatively inexpensive attachment for the purpose.

The small farmer in Texas could undoubtedly make much more by growing castor beans than he is now making growing cotton. The market is always more sure, and the castor bean has no kind of insect enemies.

This thing ought to be studied up by the progressive people of Northern and Western Texas. In our own mind we have no doubt relative to the castor bean capabilities of the region. It would probably pay better than almost anything else to grow the beans here and ship them to St. Louis, but get our folks to know that ours is the great castor bean region and there would not long exist a necessity for shipment so far. There is no reason in the world why St. Louis should remain the castor oil center of all this country. Fort Worth might carry that same honor, as well as any other place, provided she should find it to her advantage to contest for it.

Humus an Indispensable.

The writer of agricultural literature for Texas readers is a good deal cut off from one thing that he can spread himself on when he writes for other regions—fertilizers. Of course fertilizers are not entirely out of order for Texas. They are, probably, left out of order more than they ought to be. Much of our lands would not be particularly improved for general farming by the addition of manural agents, it is true, yet there is much of them, not now manured, that ought to, be particularly on sandy lands. Our black sandy lands continue to give fair yields without manuring, but they are rapidly becoming exhausted, hence it is certainly acting the part of the wise husbandman to add something for the purpose of keeping them up, even supposing that the better yield resulting need not be taken into consideration.

There is one element of fertility, however, that should in some way be given to every character of land we cultivate. It is represented in the books under the name of humus, and consists simply of decomposed vegetable matter. The richest soil, so far as mineral elements of plant food are concerned, can never be counted on for their best without an abundance of decomposed vegetable matter in their composition. Without this, they incline to pack in dry weather; with it, they remain friable, to a greater or lesser extent, through every character of season.

The agricultural editor of the Charleston (S. C.) News says of humus that it is simply woody fiber, resulting from a decomposition of vegetable matter. Aside from its mechanical agency in preventing the packing of land, it contains carbon, nitrogen, hydrogen and oxygen, the latter two being the elements of water, and there is always present in all vegetable matter a small proportion of the various mineral elements which are given back to the soil when the matter becomes decomposed.

Humus does not enter into plant growth as humus, but its different elements supply food to plants, vegetable matter in its decomposition becomes a storehouse for carbonic acid, the form in which plants derive their carbon,

It is also the medium through which they receive a great part of their nitrogen.

''Humus acts,'' says Lebig, ''in the same manner in a soil permeable to air as the air itself; it is a continuous source of carbonic acid, which it emits very slowly. An atmosphere of carbonic acid formed at the expense of the air surrounds every particle of decaying humus. The cultivation of land by loosening the soil causes free and unobstructed access of air. An atmosphere of carbonic acid is therefore contained in every fertile soil, and is the first and most important food for the young plants which grow in it.''

Upon this action of humus rests its chief value. Unless carbonic acid and ammonia are in the soil in proper quantity profitable crops need not be expected from it. The little of these derived from the atmosphere if any such is vitilized goes a very little way toward making a crop.

Stable manure is the only humus-providing fertilizer that is generally available for farm use, but no farmer ever had enough of it to make it act the part of a humus-provider to the extent of his needs.

Experience in this country, as well as in older countries, proves that humus can be profitably restored to land only by working into it some kind of vegetable matter. It don't so much matter what this is, or whence it comes. It may be grown directly on the land and turned under, as in the case of clover or field-peas, or it may be brought from some other locality, but it must be got there by some means to insure the best results.

It is not an uncommon thing for our farmers to burn off their litter, at the breaking of their land, to get it out of the way of the plow. This is radically wrong in every case—it should be turned into the soil, for it is exactly what every soil stands in need of.

Fencing Against Cut Worms.

We may poison the cotton worm, and various other insects, but the cut-worm, that gives us so much trouble with our young plants, cannot be easily reached in this way. The market gardeners are now pretty generally fencing it away with tin. The tin fences are quite extensively made of old tin cans. In regions where canned goods are largely used these old cans may be collected in large numbers. They are thrown into the fire and the solder melted off, and the tops and bottoms removed. The band or body is then sunk into the soil around the plant, and left standing two or three inches above the surface. This fences off the worm, as they will not climb over the tin. When the plant has attained to sufficient woodiness to be out of the way of the worms, the cans are pulled open and removed. If kept in shelter when not in use, they will last many years.

Varieties by Selection.

It is the duty of every Texas man who produces anything from the soil to keep a sharp outlook for the best specimens for continued propagation. This is proper anywhere, and in every case, but for Texas it is of more importance than for almost any other region. Texas is peculiarly Texan, as we have stated in a former article. There is, in the whole world, but one Texas. The same things that do well in other regions, might do equally as well in Texas, but we don't want to content ourselves with doing only as well as other sections. Give Texas a fair chance, and she will do better than any other section, and that fair chance can only be had in something entirely adapted to Texas. A careful selection of the varieties best adapted to Texas, no matter what we are cultivating, may soon enable us to get at things that will give Texas a fair chance for showing up the best there is in her. We ought to have Texas cotton, and Texas corn, and Texas sugar cane, Irish potatoes, sweet potatoes, peas, apples, pears and plums. We can get them only by a careful look after them.

Level Culture for Corn.

Mr. D. T. Bissell, writing to Colman's Rural Word, says corn culture, to be the best success, must be managed with intelligence. There must be no free use of the long pointed shovels to cut off three-fourths of the rootlets, but the cultivation must consist of a simple stirring of the surface with a view of forming a mulch and conserving the moisture. The corn grower must not be deceived by the impression that by cutting off the lateral roots he increases the growth of the fibrous roots. Close observation reveals the fact that where the ground is kept in good condition without cutting the roots that frequently there is more fibrous rootlets found on one of those leading laterals than there is on a whole hill where they are cut as in ordinary culture with shovels. And another delusion to be guarded against is that there will be more deep running roots when the roots in the upper soil are cut off. Careful observation reveals the fact that there are as many deep running roots when the laterals are all saved as when they are cut off, and that they run much deeper, a position given every way by shallow tillage, except perhaps in crib room at harvest time. So, if the farmer fails to get a good crop under ordinary circumstances, let him blame himself. There are implements for shallow tillage that will do the work better, cheaper and easier than shovels.

Mr. Bissell, now eighty years of age, has all his life been a successful corn culturist, and hence knows exactly what he is talking about.

Renewing Strawberries.

The Orange County (N. Y.) Farmer says strawberry beds in gardens, which have outlived their age of usefulness, may be easily renewed by the following process: Lay a board about a foot wide over the original rows. Then take a sharp spade and, walking along on the board, cut on each side of it through the old vines and runners, quite deeply, turning all the old plants under. Do this with all the rows. Then rake these narrow, freshly spaded strips smooth and level. The plants left between the rows will spread all over the fresh earth, rooting firmly, and all will bear well next season. So soon as the new plants have established themselves well upon the newly spaded rows the middles left at the first operation should be torn up and worked out. By this means you can keep your bed perfectly renewed with but little labor. It is well to turn under a liberal dressing of stable manure each time when the spading and renewing process is resorted to. The present is a very good time to prepare the beds for renewal.

LIST OF LETTERS

Remaining in the postoffice at Fort Worth, Tex., Monday, April 21, 1890. To obtain any of these letters the applicant must call for ''advertised letters'' and give the date of the list. Also, all letters advertised shall be charged with 1 cent in addition to the regular postage, to be accounted for as part of the postal revenue, as per section 539, page 348, United States postal laws.

Ladies' List.

Ayers, Mrs E A
Ashburn, Mrs Sarah
Brewer, Mrs Mattie A
Bowles, Mollie
Bishop, Mrs Monie
Butler, Mrs McKinney
Cromwell, Mrs Susan E
Collard, Sallie
Chapman, Mrs Hattie
Carlton, Mrs Dodge
Campbell, Mrs Maud
Dearing, Mrs M E
Dufreiner, J G
Eatmon, Annie
Findley, Mrs S V
Graham, Mrs Dora
Gillette, Cora (2)
Hall, Ida
Hunt, Mrs Ann
Johnson, Mrs Ada
King, Georgie
Keefer, Mrs J W
Logan, Fannie
Lamar, Mrs W B
Moore, Laura
Mayes, Maud L
Mansfield, Mrs Delia
Overleese, Malissa
Patterson, Emma
Quayle, Mrs W H
Royster, Atlanta
Reed, Mrs John
Schram, Mrs Fred C
Sheppard, Josie L
Simmons, Nannie
Small, Harriet A
Starn, Mrs S E (2)
Thomas, Mrs Rachel
Tennison, Mrs Maggie
Tabor, Mrs Clara
Wolf, Cena
Wilson, Mrs Dena
Williams, Mrs Sophie
Winscate, Effie
Ward, Sauner
Walker, Mrs Bettie
Woods, Clara
Avery, Mrs G
Bryant, Ollie
Bonham, Ella
Billington, M J H
Bacon, Mrs Charity
Colvin, Mrs Sue
Coon, Ruby
Charlton, Mrs Harry
Cameron, Mary
Cook, Mrs Ellie
Dennis, Mrs Eliza
Evans, Annie J
Fitzgerald, Mrs M C
Gooden, Mrs Elabram
Henley, Mrs O B
Howard, Mrs Minnie
Kirk, Mrs Sarah
Lenshaw, Nellie
Minton, Mrs M D
Marston, Mrs S H
Makinson, Mrs Lillie
Owen, Mamie
Poland, Eliza
Rose, Lutie
Reeves, Mrs May
Scott, Mrs Harriet
Shaw, Mrs Alice
Smith, Mrs P J
Smith, Annie
Thatcher, Mrs L A
Taylor Allis
Thomas, Katie
Wilson, Mrs. T F
Williams, Mrs Martha (col)
Webster, Mrs Geo
Walker, Dora
Waldruff, Mrs Nannie
Watson, Sudie

Gents' List.

Anthony, W F
Adams, James Hon
Arstern, A I
Asberry, Jerry
Bumhamer, A
Bright, Albert
Boyd, Thomas
Blair, J P
Birdwell, J J
Bell, M C Rev
Bennett, S M
Barrett, W K
Barry, John
Bagley, Nathan
Bomer, D C
Boetner, Emil
Crawford, W H
Crow, William
Coleman, W M
Cogdell, Will
Clinton, Chas
Carroll, Gerry
Defreit, E T
Davis, R M
Downing, W S Ex Agt
Duncan, R A
Enrich, Lawrence
Elliott, George
Evans, Ben F
Frasied, John
Folowell, M F
Finn, Edward
Fay, S W
Green, Ted
Guhl, Christ
Graham, Eddie
Gofney, J as
Gibbons, R E
Hawkins, E J
Hammons, W (2)
Hamilton, Chas
Hatchell, John
Harris, G L
Hunter, J B., M D
Hood, N F
Jiles, John
Jones, H J
Jones, F G
Jones, J A
Jackson, J W
King, Tom
Kerrigan, J F
Lawman, W B
Love, William
Lynch, J
Lambert, Eugene
Lallier, L A
Murray, W M
Morrow, John
Moran, W L
Moore, C Minor
Martin, Lara
Miller, John
Miller Charles
Mehring, Carl F
Maston, Rev S W
Matlock, T J (4)
McNickle, William L
McWilliams, Jerry
McCoy, D H
McEnery, John
Neary, Tom
Ogelvie, R L
Patterson, Rud
Preston, Will C
Prather, Mr
Philbin, M J
Peters, W F
Robideaux, R S
Rogers, L C
Rubirth, Robert
Ranger, James
Radcliff, T A
Rose, George
Sellanie, G M
Schwiuse, Chas W
Shultz, John
Sinclair, James M
Smith, Wm D
Smallwood, Stewart
Snell, Roy
Solomon, Geo W
Smith, J F
Sturrett, Billie
Sugg, C
Sugg, J D
Skelton, Willie
Tracy, Jas L
Thompson, Wylie,
Thompson, Robt L
Thompson, John
Terrell, Ivan
Teals, Silas
Taylor, E E
Vaughn, Noel,
Wood, C J
Wilson, R K
White, John
Williams, Douglas
Welburn, Tom
Winn, R W Maj. Pres. Ector Brigade
Webb, G T
Weaver, V M
Wares, J S
Wall, James
Allen, John W
Andres, John
Arnott, W J
Allen, A P
Brown, Philip
Bragg, J A
Berry, L J
Billington, J A
Bing, Grant
Beall J M
Bennett, Laurence
Barksdale, Hosea
Beach, E J
Bales, George
Bryant, W J
Crane, Neally
Crow, Samuel S
Connelly, W M
Clery, J H
Cunningham, J J
Campbell, W F (2)
Davis, C H
Day, Col John
Dobbs, T J
Edrington, A L
Emerson, John
Evans, George
Foster, O H
Fonville, H C
Fe[illegible]el, Robt
Faust, Charley
Greathuer, Otto H
Granger, F D
Goodman, Master John
Goodman, H
Hall, E[illegible]
Hamilton, Willie
Hatton, Duncan
Harned, Earnest M
Harris, C W
Hunt, A K
Harris, William
Joplin, Mr., commercial traveller
Jenkenson, Walter
Johnson, J W
Kilmass, J
Loving, Carrington
Lynch, F R
Leonard, B T
Laughlin, Joe M
Murphy, Mike
Martin, W M
Moran, Will L
Mosley, Jimmie
Miller, Charley
Miller, J M
Meal, J C
May, J P
Matreson, Henry
Mawffras, A
McNally, E
McMahon, Dick
McConnell, Walter
McAllister, L C (Sewing Machine)
Naple, W (stone cutter)
Owen, J C
Preston, W H, Rev
Polk, Newry
Piper, F W
Peck, Julius
Robertson, Charley
Rupert, William
Rawles, Rube
Rabb, E J
Rigney, Wm
Shelton, Jeff D (2)
Shepard, W N
Simpson, Jake
Simpson, Willie
Smith, Ceylon
Snellgroes, T
Snyder, M E
Smith, Samuel
Stubbs, N T
Stephenson, R M
Silliman, A B
Shaw, William
Tyner, J W
Tompson, Tom
Tompkins, Jeff
Thomas, J J
Terrill, Milton (2)
Taylor, John
Vokins, A W
Wright, Fred
Wilson, O
Williams, J W
Wiltse, T W
Wymons, L
Whitaker, D R
Waterman, J E
Williams, A G
Walker, A P
Walls, O W (c.)

Foreign List.

Grahn, Augusta
Snow, Mrs Ht A
Kelsey, Samuel
McCabe, John
Lonergan, Mrs John
Hauslom, J F
Lindblad, Charles

Miscellaneous.

Lawrence & Co
Smith & Payne.

Packages.

Lou Hardison.

BELLE M. BURCHILL, P. M.

POLITICS IN PENNSYLVANIA.

William A. Wallace, Probable Democratic Candidate for Governor.

A survey of the political horoscope in the Keystone state makes it probable that ex-Senator William A. Wallace will be the Democratic candidate for the governorship in the approaching election. Mr. Wallace is of Scotch and Irish extraction and was born in Huntington, Pa., November 27, 1828. He was admitted to the bar in 1848 and practiced with distinguished success. He was compelled, however, by ill health to abandon his profession for politics in 1863, when he was elected to the state senate, serving till 1875, in which year he was elected to the United States senate. At the expiration of his term he returned to the state senate, serving until 1885. Senator Wallace was chairman of the Democratic state committee for five years and also of the Pennsylvania delegations in the Democratic national conventions of 1872 and 1876. He acted as spokesman of the delegation at St. Louis in 1884. Senator Wallace has for many years been interested in developing real estate and in the soft coal regions, and is president of a railway company.

A MINISTER CONVICTED.

Found Guilty of Perjury in a Trial for Seduction and Given Seven Years.

Special to the Gazette.

FORT SMITH, ARK., April 20.—Rev. George A. Marvin of the Methodist church was convicted of perjury in the Sebastian county court yesterday morning and the jury assessed his punishment at seven years in the penitentiary. In January, 1888, Mr. Marvin was assigned to a circuit in the Greenwood district, this county, and boarded with one of his parishoners, a respectable old gentleman named Bassett, who had a handsome daughter. Marvin seduced the girl, but before this became known was transferred to another district. In February, 1889, the young lady gave birth to a child, and her father caused Marvin's arrest. He was tried in the county court, Greenwood district, and convicted of bastardy. They appealed the case to the circuit court and took a change of venue to the Fort Smith district. He failed to appear at the proper time, and in the meantime was indicted for perjury on four counts, having sworn falsely in his case at the time he was tried before the county court. He was arrested about five months ago and committed to jail here, where he has since remained, his trial having resulted in conviction. Marvin entered the ministry when about eighteen years of age, and is now only twenty-two.

Greasing Against Flies.

The Rural New Yorker says some persons make a practice of greasing animals to prevent them from being tormented by flies. This is all radically wrong, for grease applied to the body of any animal stops up the pores of the skin and prevents perspiration and the cutaneous removal of effete matter from the system. The greater the area of the body smeared, the more serious the trouble. If the whole body were thickly covered with grease, the result would be fatal.

Fatal Explosion near Marshall.

Special to the Gazette.

MARSHALL, TEX., April 19.—THE GAZETTE reporter has just learned that Post & Taylor's planing mill, eight miles west of this city, was blown up this afternoon with fatal results. Full particulars cannot be learned now, but it is thought two or three men were killed.

The St. Louis Republic makes the statement that Capt. Jack Haynes, the engineer in charge of the engine at the Fagan building, is 102 years old. He is a Tennessean by birth, and doesn't look to be over sixty-five.