MISCELLANEOUS.

—A king should die standing.—Vespasian.

—The atrocious crime of being a young man.—Earl of Chatham.

—Kansas is fifth in cattle and corn, ninth in hogs, horses and coal.

—Fisher and Fisherman came from the name of a business occupation, while Fish, Fisk and a few more have the same origin.

—The Mississippi river is navigable to the Falls of St. Anthony. The Missouri river is navigable for more than 3,000 miles.

—"Don't they have a yell of their own at this school?" "Yes, but the college colors are so loud you can't often hear it."—Inter Ocean.

—Something With Him.—Young Flip—"Will you have something with me?" Steady—"Yes, thanks; I'll have a talk with you on your dissipated habits."—Detroit Free Press.

—Photographer — "Look pleasant, please." Sitter—"I'll be blamed if I do! I'm a floorwalker in a dry goods store, and this is the first day off I've had for six months."—Boston Transcript.

—Alligator's tail is one of the queer delicacies much prized by southern Creole gourmands; but not the tail of any alligator is desirable. It must be of the proper size and condition. When it is properly cooked it is most toothsome. It tastes something like turtle.

—A St. Louis physician wisely declares that only healthy people should marry. "If I had my way," he adds, "blondes should never marry each other. A blonde should secure a brunette for a partner. If this were done, we should become more beautiful as a race, and stronger, and longer lived."

—Naturalists say that the largest serpent of which accurate measurements have been taken in modern times was an anaconda which Dr. Gardner found dead and suspended in the forks of a tree in Mexico. It was dragged out into open ground by two horses, and a careful measurement with a tape line proved that it was thirty-seven feet in length.

—The musical instrument called the jewsharp, once very popular among the negroes of the south and mentioned by a doubtful chronicler as one of the two instruments that Connecticut Puritans might lawfully play on Sunday, was really not named in honor of the Jews. It was once called the jeustrump, or toy trumpet, and the name jewsharp is a popular misapprehension.

—Some New York shops maintain at times a curiously primitive messenger service in the suburbs. A messenger is dispatched by rail to some central suburban station and starting thence he delivers on foot small packages of goods to customers a mile or more from the railway station. It is an expensive and laborous system, maintained to encourage trade from rapidly growing suburbs.

—A new wayfarer's lodge, opened in New York, contains beds for 200, unlimited bathrooms and an impressive wood yard. An applicant must saw one-sixteenth of a cord of wood for a luncheon, one-eighth of a cord for dinner and lodging, and as soon as the wood is ready he is obliged to take a bath before he can reach his reward. All clothing is put into the fumigating rooms at night. The building is so constructed that the rooms can be daily flooded with the hose.

—One of the most wonderful timekeepers known to the horologist was made in London about one hundred years ago and sent by the president of the East India Company as a gift to the emperor of China. The case was made in the form of a chariot, in which was seated the figure of a woman. This figure was of pure ivory and gold and sat with her right hand resting upon a tiny clock fastened to the side of the vehicle. This beautiful ornament was made almost entirely of gold and was elaborately decorated with precious stones.

—Not all the immigrants who come to New York are the lumpish people that some try to make them out. On the bridge, especially, they display an amount of curiosity that would credit a Yankee, and the view delights them. Any day one will see a company of Italians, just landed, the women splendid in brass jewelry and printed handkerchiefs, standing at the bridge entrance, watching the operation of applying the grip to the cable, and all chattering like magpies. The stolid Russian Jew seems to delight more in the landscape than in engineering, and often walks over to Brooklyn with his whole family on a tour of sightseeing.

—The Washington state commandery of the military order of the Loyal Legion passed a resolution, for the purpose of stimulating patriotism among the members of that organization, that in future, and for all time, whenever the music of "The Star Spangled Banner" shall be played, every member of Washington Commandery present shall immediately rise to his feet and uncover his head, and remain standing until the music of its inspiring strains shall have ceased. The officers of the Washington body think the patriotism of the whole order needs stimulating, and they will send a request to all commanderies throughout the country for the passage of a similar resolution.

—Lately the employes at the Philadelphia zoological garden have been amused by the antics of some queer little animals which are not on public exhibition. The newcomers are white and black Japanese waltzing mice, seven in number. When let out of their cages they wink at each other and step gracefully forward with a movement which some of the beholders declare is a bow. Head Keeper Manley whistles "Annie Rooney," and the mice skip away in pairs with a queer whirling motion. When he strikes up "The Bowery" they revolve so fast that nothing can be seen but little gray balls. "Ta-ra-ra-boom-de-aye" causes them to "swing corners" and "dance all hands around." Once the owner ventured to play the "Dead March" while they were dancing. With a whisk of their tails the little rodents fled to their cages like a man pursued by a nightmare.

FIRESIDE FRAGMENTS.

—Cookies.—Two-thirds of a cupful of butter, one cupful of sugar, one-half cupful of milk, one egg, one teaspoonful of soda and four cupfuls of flour.—Housekeeper.

—To Broil Ham.—Cut the slices very thin, pare off the rind; lay them on a gridiron over hot coals. Do not leave them a moment, as they must be turned almost immediately, and will need care to prevent the edges from burning. Two minutes will broil them.—Boston Budget.

—Southern Gumbo Soup.—Fry a young chicken, jointed as for stewing, and when cold remove the bones; in another saucepan fry a pint of tender, sliced okra and two sliced white onions; put all together (except the bones) in a soup kettle and add three pints of water; simmer until tender and season with salt and pepper, leaving the meat in.—Country Gentleman.

—Savory Eggs.—Boil a number of eggs hard, drop into cold water, and when cold cut in half, halves the long way, take out the yolks and pound to paste with anchovy for each egg and a seasoning of catsup and cayenne, moistening with melted butter; fill up the whites and serve with a cream sauce. Ham may be used instead of anchovies, and tomato sauce instead of a cream gravy.—American Agriculturist.

—Sweet Potato Croquettes.—Two cups of cold, boiled, mashed sweet potatoes, three tablespoonfuls of melted butter, one teaspoonful of lemon juice, a quarter of a cup of cream or rich milk, and salt and pepper to taste. Beat all together until light and smooth. Shape into balls, dip in beaten egg and roll in bread crumbs. Fry in enough boiling fat to cover. Drain when a light brown. Serve hot.—N. Y. Ledger.

—Pocketbooks.—Warm one quart of new milk, add one cup of yeast, two well-beaten eggs, four tablespoons of melted butter, three teaspoons of sugar, and flour enough for a moderately stiff batter. Let it rise over night and in the morning stir in all the flour you will need as for bread, and let it rise again. Then roll in a sheet one-half inch thick and cut in squares, butter one side and fold over like a pocketbook. They will rise in a short time, then bake.—Detroit Free Press.

—Cream Cake.—Mix two cups of flour and two level teaspoons cream tartar and one of soda, make well in center, into which put one cup sugar, one of sweet cream, one egg and small teaspoon salt; mix all quickly together, flavor with teaspoon lemon, put in pan to bake. Adding a cup of raisins or currants makes a nice cake pudding to eat hot with sauce. Sour cream can be used instead of sweet by omitting the cream tartar and using two eggs instead of one.—Christian at Work.

—Sand Tarts.—One pound of butter, two pounds of sugar, two pounds of flour, six eggs, one teaspoonful of vanilla extract, one-half pound of almonds, blanched and halved. Rub the butter and sugar together, add the yolks of the eggs, then the flour and whites of eggs, beaten stiff, and add the vanilla. If the dough is not stiff enough to handle, add more flour. Roll out very thin, cut with a round cutter and place on the baking tins; brush each cake with a brush or feather dipped in white of eggs, lay two or three halves of almonds on each cake, sift over this granulated sugar and a little ground cinnamon, and bake in a quick oven until light brown. These are very toothsome.

THE DRAGON'S BACKBONE.

Superstition and Its Development of Railways in China.

The obstacles which the railway development of China encounters from time to time are well illustrated by an incident which recently occurred in connection with the construction of the line between Kirin and Newchang, the seaport of Manchuria. It was proposed to make a junction at a place called Lanpien, outside the city of Moukden. For this, permission had to be obtained from the Tartar general of Moukden.

This functionary at once proceeded to call in his geomancers—a species of soothsayers who give information concerning the good fortune of sites, and are supposed by the Chinese to know what demons and dragons inhabit the earth under the surface.

These wise men reported that the dragon whose body encircles the holy city of Moukden, lay coiled up in such a way that, if the railway came through Lanpien, the long nails driven into the ties would pierce his backbone, and in all probability set him to raging violently, to the great detriment of the inhabitents of Moukden.

The general consequently refused the application of the railway people and directed them to carry the road in a straight line from Kirin to Newchang, avoiding Moukden.

The engineers thereupon appealed to Li Hung Chang, the imperial viceroy, showing that, as this proposed route would go through a marshy and uninhabited country, it could not be profitable for their enterprise.

Li Hung Chang wrote to the general of Moukden, highly commending him for his discretion in consulting geomancers, but suggesting that these sage persons go over the ground again, and see if they could not find a place where the nails would not be likely to strike into the dragon's back.

As a word from the viceroy is law in China, the general had his geomancers indicate a spot for the junction at Lanpien where they thought that, after all, the dragon's backbone would be safe, and there the railway will be built, if no other peculiarly Chinese obstacle intervenes.—Youth's Companion.

An Alibi Provided.

Saidso—Olefule locks himself in the telephone closet an hour every afternoon, and pours out his love to an uptown divinity.

Herdso—Why doesn't he write her a ten-page letter?

Saidso—In case of trouble he is going to swear it all off on the office boy.—Brooklyn Life.

FARMER AND PLANTER.

HOG KILLING TIME.

A Few Ideas on Slaughtering Hogs and Handling the Product.

If there is a time in the year when a country housekeeper feels more beset and overrun than usual, it is at hog-killing time. The slaughtering of hogs brings about so much work (much of it both troublesome and disagreeable), that it would be an intolerable nuisance if they were not such serviceable animals. It is a remarkable fact that every scrap of the hog can be utilized; from the dainty hams, which form its crowning excellence, down to the "chitterlings," which are eaten by negroes, and considered quite a delicacy, but which are generally made into soap by white people.

In reference to slaughtering hogs, the question arises, is it best to kill all at once or only a few at a time? On this point no absolute rule can be laid down because circumstances alter cases. My own experience, however, leads me to prefer having a few killed at a time, say two or three. By this plan you can use up the parts not intended to be salted and put away before there is danger of their spoiling on your hands. I mean the liver, chine, spareribs and scraps. If, however, you live near a town, boarding house or boarding school, where you can meet with a ready sale for your surplus fresh meat it is probably better to kill all, or the greater part of your hogs at once.

It is not desirable to fatten hogs to an enormous extent for family use; it makes the meat too gross. A 150 pounder is a good weight if you desire nice and delicate meat. To secure this you must also guard against having your hogs too old. Do not let them attain more a year in age. Their flavor hinges considerably on what they eat. A swill fed hog does not have as fine a flavor as one that feeds on mast, clover or grass and corn.

In handling pork, the most important point is to manage the hams right. First, rub the fleshy part of the ham with powdered salt petre to give it a pretty red color. Then salt it thoroughly, and next rub it well with a mixture of molasses and black pepper. Some people use sugar, but the molasses penetrates better into the pores of the meat. Pack the hams away in a bulk, skin side down and leave them undisturbed for six weeks. Then hang them up and smoke them six weeks by a smouldering fire of chips, hickory chips preferred. At the end of this time you may either bag the hams (in stout, unbleached cotton) and hang them up, or you may pack them away in hickory ashes. The latter plan was followed by many persons in Old Virginia, and in those days, we had the finest hams in the world. I do not remember that our hams were infested with the skippers and other insects of which we hear so much clamorous complaints nowadays, so I can but think that these were kept off by the thorough smoking ham underwent in those days. I really do not think that smoking is essential to the flavor of hams, as I have tasted so many well-flavored ones, not smoked, since the war, smoking having fallen much into disuse with us, in the last twenty-five years, but I can but think it important as a preservative against insects. Shoulders may be treated in exactly the same way as hams. Whether you hang them up or pack them away, it is desirable to keep them in a cool, dry place, in spring and summer.

Another thing I think we had better in old slavery times than now and that was sausage chopped by an ax, instead of the modern machine sausage. To this day, I know a fastidious old Virginia gentleman who will not touch sausage unless he can get it, made in the old-fashioned way. Memory calls up a pleasant picture of a brawny, stalwart negro man, chopping sausage with his ax, in my childhood, the foremost negro man on the plantation who always led the row of wheat cradlers and indeed, took the lead, in all plantation work. But I must confess the modern way of grinding sausage in a mill is more convenient and suits the times better. It is our best policy now to substitute machine work for hand-labor, whenever possible. Be careful to remove all bones and skin from the scraps intended for sausage-meat, as these clog and injure the machine. One-third fat to two-thirds of lean meat is a good proportion for sausage. Season with salt, black pepper and sage. Put the sage leaves in a baking pan and let them stay in the stove till crisp. Then break them up as small as you can and run them through a sifter, which will reduce them to a fine powder, suitable for putting in the sausage. If you desire to keep sausage till spring pack it closely in a stone jar to within an inch or two of the top, and fill this vacuum with melted butter. In old times we kept sausage by putting it up in shucks, putting it in the places that had been occupied by the ear of corn, and tying up the shucks tightly at the bottom.—M. W. Early, in Home and Farm.

THE COTTON BALE.

The Big and Bulky Versus the Small and Compact Bale.

It would seem that the cotton bale has finally reached its maximum size, and that it is likely, if anything, to grow smaller. The average weight of the bales received this year is materially less than those of the previous one.

The September bales in 1892, for instance, weighed 521.1 pounds, but this September they weighed only 516.63, a decrease of 6.47 pounds. For the two months of September and October the average was 503.08, as against 510.38, or 7.3 pounds less. It will be seen that the bale continues to grow smaller as the season progresses, the indications being that for the whole year it will fall below 500 pounds. The decrease is marked everywhere in the south. In Texas, famous for its big bales, their average weight has fallen off 15.14 pounds; in Louisiana 4.79. The decrease is less marked on the Atlantic coast, but even there the disposition is shown to put fewer pounds of cotton into a bale than formerly.

This tendency is all the more marked because hitherto the disposition was quite the other way—to increase the size of the bale until it threatened to reach 750 pounds, or even more. Starting at about 420 pounds, it had steadily increased until monster bales were frequently met with of 800 to 900, and in some few cases of 1,100.

The example is simple. It cost to move and handle cotton in many portions of the south, and especially along the Mississippi, so much per bale, whether the bale weighs 300 or 1,000 pounds. There was the same charge for transportation by boat, and for hauling and storage in the press. When the Mississippi levee districts were organized and began raising money for building by means of a tax on cotton, it was placed at so much per bale, and it sometimes ran very high—$2 to $2.50 per bale. The planter, therefore, who put up his cotton in bales of 1,000 pounds or more saved just half his tax. Altogether it was possible to save $2 or $3 a bale by adopting the heavy standard, and that was no small item in a large crop.

This little trick, however, was soon understood, and those who lost by it took steps to protect themselves. The railroad freight charge was by the pound, so that there was no profit in putting up big bales that had to be transported by rail. The levee districts levied their produce tax on cotton by the pound instead of the bale as formerly, and the laborers in the presses began demanding extra rates for handling the heavier packages. This cut out all the profit on the big bales, and the planters finding that they secured little if any benefit from them, have ceased trying to put too many pounds in a bale. The result is shown in the decreased weight this year.

The change is a matter for congratulation. The big bale was a nuisance, hated and detested by all. It was clumsy, and required more labor to handle. The spinner also complained that the cotton thus packed reached him in a more or less objectionable and uncovered condition. Complaints have poured in from England of the manner in which cotton was packed and baled in this country, and suggesting that we adopt the methods in vogue in Egypt or India, the cotton from which countries reached Europe in better condition than ours. The suggestion that we adopt a standard bale used in other countries of 300 or 350 pounds is not likely to be adopted here, however, because most of our presses and machinery are not adapted to packing cotton as compactly as is necessary in these small packages; but the returns of the cotton exchange would indicate that the big bale is equally objectionable, and that the south had about concluded that the weight best adapted to this country, most easily and cheaply handled, is about 500 pounds.—N. O. Times-Democrat.

Sowing Clover.

When you come to the time of sowing clover do not go by any arbitrary rule as to the amount of seed. The amount needed for an acre depends upon the soil and the time of sowing. If all the seeds grow, there is enough seed in three quarts to make a fine stand. Probably a less amount would be sufficient, if this could be ensured, but it must be remembered that even under the best conditions all the seeds do not germinate. Many plants fail to get rooted, and of those which do start a great number are afterward killed by heat and drought, frost and insects. The later one sows the more seed will be needed, as the soil is not so favorable for germination as it is earlier. Many farmers use only a bushel to eight acres and they wonder why they do not have a full stand. The reason is, that they had not enough seed to satisfy all the losses, and yet leave enough to produced the stand. A bushel to four acres, is a safer allowance, although that may be a little more than is often needed. Perhaps a bushel to five acres is as near as we can get for the average land.—Farmer's Home

HERE AND THERE.

—Many farmers work too hard. They would be better off in the end if they took time to do a good lot head work.

—Every farmer should have an abundance of milk and butter for his family every day in the year, regardless of cost. But when he undertakes to sell these products, or either of them, for profit, he must apply to their production and sale strictly business principles.

—Within the last thirty-five years the average weight of fleeces produced in the United States has doubled. This is due to the fact that the sheep have been better cared for in every way than formerly and more intelligently managed, especially with reference to breeding.

—There is one thing that cattle will not do for the pasture field, and that is, destroy the weeds. Sheep will do it better, but if you want the weeds wholly cleared out and prevented from going to seed you had better mow them. The best way to do it is to drive the machine about the field.

—An experienced orchardist has come to the conclusion that rye is better for an orchard than grass; and if the poultry yard is near it will often furnish good winter pasturage for the fowls. But it should be plowed under in the spring. Grass holds growth in check by its millions of roots, which demand nourishment.

—In merchandising, one liberal buyer who never pays, consumes the profits of a large number of customers who do pay, hence a great many merchants fail. In dairying, one cow fed at a loss can easily consume the profits from several good cows, and many a dairyman thus situated looks strangely around as if he had lost something and was trying to remember where he had it last.

THE HIGHEST AWARD.

Royal Baking Powder Has All the Honors—In Strength and Value 20 Per Cent. Above Its Nearest Competitor.

The Royal Baking Powder has the enviable record of having received the highest award for articles of its class—greatest strength, purest ingredients, most perfectly combined—wherever exhibited in competition with others. In the exhibitions of former years, at the Centennial, at Paris, Vienna and at the various State and Industrial fairs, where it has been exhibited, judges have invariably awarded the Royal Baking Powder the highest honors.

At the recent World's Fair the examinations for the baking powder awards were made by the experts of the chemical division of the Agricultural Department at Washington. The official report of the tests of the baking powders, which was made by this Department for the specific purpose of ascertaining which was the best, and which has been made public, shows the leavening strength of the Royal to be 160 cubic inches of carbonic gas per ounce of powder. Of the cream of tartar baking powders exhibited, the next highest in strength, thus tested, contained but 133 cubic inches of leavening gas. The other powders gave an average of 111. The Royal, therefore, was found of 20 per cent. greater leavening strength than its nearest competitor, and 44 per cent. above the average of all the other tests. Its superiority in other respects, however, in the quality of the food it makes as to fineness, delicacy and wholesomeness, could not be measured by figures.

It is these high qualities, known and appreciated by the women of the country for so many years, that have caused the sales of the Royal Baking Powder, as shown by statistics, to exceed the sale of all other baking powders combined.

Death to Roaches.

I tried every remedy I could hear of, and I was always inquiring. They seemed to fatten on my poisons, a correspondent writes; at least their number did not suffer diminution. One day I took up an old almanac and idly turned its tattered yellow pages, and on the last fragment of a leaf came this: "Equal portions of corn meal and red lead mixed with molasses and spread on plates will destroy roaches." And it did. I put it on several dishes and set them on the floor, and at nine o'clock stole softly out to see if they ate it. The dishes were so covered with roaches that the mixture was scarcely visible. The next night there were fewer at the feast. And in a week not a roach was seen. I lived seven years thereafter in the same house and never saw one.—N. Y. World.

A Child Enjoys

The pleasant flavor, gentle action and soothing effect of Syrup of Figs, when in need of a laxative, and if the father or mother be costive or bilious, the most gratifying results follow its use; so that it is the best family remedy known and every family should have a bottle.

Col. Ingersoll says that as long as we love we hope. That depends a good deal upon the attitude taken by the girl and her parents.—N. Y. World.

Fortify Feeble Lungs Against Winter with Hale's Honey of Horehound and Tar. Pike's Toothache Drops Cure in one minute.

A bad man is worse when he pretends to be a saint.—Bacon.

Brown's Bronchial Troches relieve all Throat irritations caused by Cold or use of the voice. Sold only in boxes.

Bars to matrimony—The front gate.

The characteristic of our time is that we have no time.—Fliegende Blaetter.

The true man is that which exists under what is called man.—Victor Hugo.

The glazier's occupation is a paneful one.

The menagerie part of a circus is generally a howling success.

A burglar takes everything easy no matter how hard life may be.

"He is your closest friend?" "Yes; he never lends a cent."—Harvard Lampoon.

Willis—"Which is the best position in which to sleep?" Wallace—"On the police force."—Brooklyn Life.

Men who usually have deep views—Divers.

Coal for gas making is sold at light weight.

A Grave Point.—She—"I've bet May fifty kisses on the football game." He (bashfully)—"Who—who holds the stakes?"—Harper's Basar.

Cora—"Did he get on his knees when he proposed?" Carrie—"No; but I did."—N. Y. Herald.

He (poetical)—"Ah, who can express the power of love?" She (practical)—"I can. It's two-donkey power."—Tid-Bits.

To borrow money is to borrow trouble, and some men find it a good deal of trouble to borrow money, too.—Somerville Journal.

"I'm like a woman, in one respect," remarked the dealer, who sells for cash only. "Indeed?" "Yes; my work is never dun."

"I like Nina Barrett real well," remarked Frank, aged eight, referring to a somewhat determined character two years older. "When she says a thing she means it. I guess she would make a good mother."

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With all mankind when your liver is out of order. Drastic cathartic pills will neither regulate your liver nor sweeten your temper. Hostetter's Stomach Bitters, though, will bring comfort and calm, relieve your bowels pleasantly, and disperse all the symptoms of biliousness. Incomparable is it too for malarial, kidney and rheumatic ailments, dyspepsia and nervous debility.

It is astonishing to the girl who has just got a position as clerk in a confectionery store to see how many girl friends she has who feel like dropping in to lean over the counter and gossip with her an hour or two three or four times a week.

J. S. Parker, Fredonia, N. Y., says: "Shall not call on you for the $100 reward, for I believe Hall's Catarrh Cure will cure any case of catarrh. Was very bad." Write him for particulars. Sold by Druggists, 75c.

"These are stirring times," as the cook said when she was making the melted butter.

The trouble with the love of a bonnet is the hate of the bill.—Puck.

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the disorders, diseases, and weaknesses peculiar to women—by the prompt action of Dr. Pierce's Favorite Prescription. It's a powerful, invigorating tonic, and a strengthening nervine. It brings relief for sleeplessness, backache and bearing-down sensations.

Mrs. Cora Cummings.

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