

TRAVEL IN INDIA.

PECULIAR METHODS OF HUMAN CONVEYANCE.

Bad Roads—The Caravan of Camels—On the Backs of Elephants—The Palanquin—Traveling on Foot—Bullock Wagons.

The natives of India as a rule never make or repair roads for themselves. They will throw up a highway for their Kings or rulers, but however heavy the traffic and travel their country roads, with all the ruts and holes, remain the same from year to year. One cart follows another so exactly that the wheels wear two deep ruts in the hard dry earth, and the axle often strikes the ground. This is facilitated by the bullocks always walking in the tracks of the wheels instead of between them.

During the dry seasons, says G. L. Wharton, in the *Church Voice*, these roads become suffocatingly dusty, which, combined with the burning heat of an Indian sun, makes one wish he could travel faster as well as more comfortably. In the rainy season the cart, bullock, driver and traveler all have a rest. The roads, on account of the deep mud and swollen streams, have become impassable to either man or beast.

Another indigenous and ancient method of travel prevailing largely in India is the Oriental caravan of camels. I have seen as many as one hundred in one caravan carrying bags of wheat, linseed or cotton to the railway station or to the native bazaar. The camel driver rides on the foremost animal, the next camel has a rope through its nose, which is tied to the tail of the one going before, and so to the last camel, which also has a rider to bring up the rear portion of the caravan and see that nothing goes wrong anywhere in the long procession. These animals are usually owned and managed by a Mohammedan, whose wealth, like many an Arab Sheik, consists of his camels and herds. They live principally on thistle, "Canadian thistle" and the green leaves of the Acacia tree, which they will gather themselves if allowed the privilege. Though so sad, solemn and ugly, they are often dressed up in gay colors and made to take an important part in a marriage procession or religious festival.

Kings, rulers and rich men often travel on elephants. A boy has not read of elephant hunting in India? The elephants have been tamed and taught to do invaluable service, and in that capacity are found all over this great Empire. When visiting the native city of Jaipur in Rajputana, the King sent me an elephant upon which to ride out and see some of the interesting old temples and ruins beyond the city limits. This courtesy and kindness is extended to all European travelers.

The elephant is indispensable at weddings in rich families, the youthful bridegroom always riding from his father's house to the home of his infant bride on the back of an elephant richly caparisoned. The British officer, whether on the plains, in the jungle or among the forests of the mountains, finds his elephants invaluable allies. Hindus, Muslims and Christians are glad to have him lend majesty and grace to the processions at their great festivals. At the coronation of Kings and upon all State occasions, whether in war or in peace, he not only carries royalty on his broad strong back, but he moves himself a King among the animal creation.

The palanquin is of Indian origin, as the word itself indicates. It is an easy and safe method of locomotion, indispensable in making the rapid ascent and descent of the hill stations, and in all the large cities and towns, both native and European, officials may be seen going to and from their places of business borne along on the strong shoulders of four palanquin bearers. All over India the sick, wounded and invalid find it a convenience for which to be thankful.

A still more primitive mode of travel, however, may be called the "Take up thy bed and walk" style. Millions travel by the railways, millions go on bullock carts, but many more millions literally take up their beds and walk. They are too poor to afford any other way. Orientals, by whatever way they travel, carry their beds with them, and Europeans in India soon learn to do the same. The bed consists of a quilt and pillow wrapped in a small rug about five feet long. Besides this every native carries a small brass vessel and rope for drawing water to drink and use in cooking and bathing, a native pipe and some tobacco, however poor he may be, and a large bamboo walking stick. A Hindu's day's journey is not a great distance. Through the mid-day heat these foot passengers will sit under the grateful shade of a banyan or mango tree cooking, eating and resting. At night they will lie down on their beds and cover their heads up with a quilt and sleep soundly. By the roadside, near a stream or temple, they rest their weary bodies, never murmuring or complaining of their fare or fate.

The Chinese Silk Festival.

General Teheng-Ki-Tong, in an article on "Chinese Silk Lore" in the *Popular Science Monthly*, says: "We, who are always grateful to our benefactors, honor the inventor of the art of silk-culture with a real perpetual cult. Besides the temples which we have erected in all the corners of the Empire, her Majesty the Empress goes every year at the hatching season, in person, with all her suite, and in great pomp, to the field of the mulberry to sacrifice to the goddess who was the Queen of the Emperor Hoang-Ti. After the ceremony at the temple, her Majesty, followed by her ladies, goes into the field, and, surrounded by the farmers' wives, cooks some mulberry-leaves and lays them on a basket containing the newly-hatched worms. The festival is closed by her winding a cocoon by way of setting an example, in the presence of the people, and distributing gifts to those who have been reported by the authorities of the village as most worthy by reason of their fidelity in attending to the care of the silk-worms.

This ceremony, which is one of the most important of those her Majesty has to perform during the year, is a great incentive to the silk-raising population, who can not neglect their own work when they see their sovereign occupied in the same work. An English proverb says that "an idle farmer causes two persons to die of hunger, and a woman who will not weave will see ten dying of cold." The proverb illustrates the value of encouragement, and shows that silk-worm raising and weaving are duties of the women.

WOMAN'S WORLD.

PLEASANT LITERATURE FOR FEMINE READERS.

SIMPLICITY THE STYLE.

It may be interesting as well as profitable to the young ladies who have limited means to dress on to know that the coming queens of society make a study of simplicity. "Not a particle of jewelry is worn, and even the belles eschew every ornament but a string of pearls. In the hair, the hair is dressed in simple and occasionally small side combs bound with carved silver or gold hold the hair in place. A girl who prides herself on her good taste would as soon wear a girlish and chateau pendant with evening dress as a bracelet or earrings. Gait is the regulation fabric for her dress and ribbon bows or garlands of flowers the only garniture permitted."—*Washington Star*.

FRENCH DRESSMAKING.

French women are clever in the little niceties of dressmaking which give finish to the appearance. For example, unless a skirt sits quite evenly, it looks unsightly. They insure this by sewing a large-sized dress hook on the stays, not a big stay hook, which might show, but just an ordinary one. Every skirt has, but which fastens on to it and renders moving impossible. Possibly some reader would like the dimensions for the foundation skirt of a good French dress. I think you will find that it hangs well. The front is 28 inches at the waist, diminishes to 9 inches at the waist. There is only one side-gore at each side, 24 inches at the hem, 16 inches at the top. The back is straight and 37 inches wide.—*Mail and Express*.

A FEMALE PAWNBROKER.

There is a woman up in West Fifty-fourth street, who does a thriving business in the sale and exchange of what she calls ladies' miscellany. Party dresses, street suits and wraps, tea-gowns, furs, hats, bonnets, shoes and silk underwear are brought to her by ladies' maids and sold for a song. The owner may be going in mourning, going abroad, or in such straitened circumstances as to regard a few dollars as a fortune. Brand-new gowns and bonnets are daily received from ladies who are penniless. She has unlimited credit, but to get paid cash orders are sent to the modiste, and as soon as filled their garments are disposed of to the dame again for a tenth of their cost. Legitimate sales of second-hand, slightly worn clothing are made by economical women, who receive an extra dollar or two for the waist-band or bonnet-lining bearing the name of some good house. Nine-tenths of the sellers are carriage people, and of these sixty per cent. demand spot, cash. The rest are ready to give a wrap in exchange for a yard of good lace, a carved fan or some such confection as a manicure tray, bonnet or vinaigrette. For a seakins wrap an old cabinet has been accepted. Quantities of gloves, slippers and shoes are almost given away, and so ignorant of value are the patrons of this "miscellany" that jewels watches and shell goods are bought by the house at a profit of from 200 to 300 per cent. The buyers for the most part are actresses. They are capital judges of fabrics, they buy closely, and when the garments are remade get a lot of good out of them.—*New York Times*.

WOODPECKER GANG.

The killing of Kyrle Terry, of the notorious "Woodpecker Gang," in the Courthouse at Galveston the other day, recalls to mind another bloody tragedy which I witnessed in that court some years ago," said A. M. Smith, a Texas newspaper man, to a *New York Star* reporter.

It was at that time Clerk of the Criminal Court, which was in session, Jacob Helm, a desperate character, was on trial for murdering a Bostonian. The case was a public opinion trial very high. Helm had run amuck in the Market House at the popular marketing hour in the morning, and had slashed people right and left with a big carving knife which he snatched from a lunch counter. He cut fourteen people, including the policeman, who was stabbed to death and dropped dead in his tracks. For a wonder Helm escaped being mobbed, and was on trial for murder at the term of which I speak. He sat between Sheriff Joe Atkins and his deputy, and the courtroom was crowded. I noticed a little commotion and saw the crowd in the centre aisle separate to let some one through. It was the little son of the murdered policeman—bright-eyed little lad known to almost every one. The eldest, a boy of twelve, was in the lead. He walked through and opened the gate, walked quietly up behind where the prisoner was sitting, and before any one could realize what he was about or stop him, pulled a derringer from the side pocket of his little jacket, aimed it at Helm's head and blew his brains out. The whole place was in an uproar in a minute. The Judge promptly adjourned court and the officers cleared the room as soon as possible. The boys were locked up, and the Grand Jury tried a couple of weeks later and promptly acquitted. What became of them since I don't know. That was in '74. They are men grown long since, and I have often wondered how they have turned out."

A Bell-Boy's Keen Ear.

There is a young man who has a remarkable gift. The speaker was a hotel clerk, and his observation was addressed to a reporter last evening. As he spoke he nodded his head in the direction of a bell boy who had just come up to answer a call on the indicator. The reporter had noticed that the young man called out the number of the room as soon as the bell rang, and when he was away over to the opposite side of the rotunda, at such a distance from the indicator that he could not possibly have distinguished the figures on the tag that had dropped down. The newspaper man was mystified and inquired how the bell boy knew the room that the call came from without seeing the number exposed. It was attributed to him. "That boy," he continued, "knows the call from every room in this house simply by the sound of the bell. When you think that there are more than 200 bells in the hotel, in as many different rooms, all sounding alike to the ordinary listener, his keenness of hearing seems wonderful. But it is a fact, and I do not know that he ever made a mistake in calling out the number of a room when he had heard its bell ring."—*Rochester Herald*.

A Queer Superstition and the Order of the Tall Hat.

In the country at the back of Lukolela there are some powerful but peaceable tribes, at the head of whom is a chief who has rather a unique superstition, which is that he must not see the river Congo. He is now an old man, close on to seventy years; but never himself nor his father before him has either seen the river. As the impression that the day he sees the river will decide the date of his funeral, he will go down within a few miles of Grand out, never runs the slightest risk of catching a glimpse. Among these peoples there is a custom that a big chief in a district, on having proved to the satisfaction of the assembled chiefs that he is the wealthiest, and, physically speaking, the strongest, is invested with the order of the Tall Hat. This resembles very much the stove pipe hat of civilized life, only with the brim at the top, and is made of plaited fibre.—*Scraper*.

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FOR WOMAN'S WHISTS.

The favored bracelets just now must, first of all, be unique, and the Exposition has, because of its wonderful exhibit in jewelry, afforded opportunity to whoever had the good taste and ducts to get just the jeweled band that one woman would most envy another. One of the most beautiful is of Indian work, the background being of that soft gold in which the Indian workers so delight; in this is set a circle of every known, and I do believe, unknown gem, uncut. The effect is marvelous. A pink pearl is working your eye and claiming admiration close to an opal, while a black pearl is making more beautiful the depth of color in a ruby. Three different shades of turquoise are shown; a dark and a light amethyst form a contrast, while one of the most perfect emeralds imaginable seems to be throwing out a ray of hope as it nestles closely to a milk-white pearl. The ordinary, everyday bracelet designated by even the extraordinary jeweler sinks into insignificance beside this wondrous band of color, which can be traced to opal and pearl, turquoise and emerald, ruby and diamond, chrysoberyl and chrysoberyl.

ICE-MAKING.

HOW WATER IS SOLIDIFIED IN SOUTHERN CITIES.

The Process Depends Upon the Heat-Absorbing Power of Ammonia—The Machinery and Apparatus Required.

Ice can now be manufactured in the warmest climates in any amount required, and this can be done so cheaply that in this country the old business of carrying it from the Northern and Southern States has all but disappeared. Every Southern town now has its ice factory, and in the larger cities several may be found, and their product is superior to any but the choicest natural ice, frozen under the saddle and severe cold of St. Lawrence Valley, while its substance is as pure as the distilled water of which it is made.

The machinery and apparatus required for making ice commercially form an extensive plant. There must be a powerful engine to drive the pumps; great iron rotors to hold the ammonia and generate the gas, and to receive it again; a long system of pipe coils for the circulation of the gas; and extensive vats, in which the ice cans are placed and the ice formed.

The process is simple in its philosophy, and depends upon the heat-absorbing power of a substance which is expanding after great condensation. The substance used in this case is ammonia. Mixed with water to the amount of twenty-six per cent., it is placed in one or more great cylinders or rotors, which contain coils of pipe. Into these pipes steam is sent, heating the contents of the rotor until the ammonia is separated from the water and forced out into another rotor, where it is subjected to a pressure of something over 200 pounds to the square inch, under which it liquefies.

In another room, which has double walls and ceiling and protected doors, as in a refrigerator, are arranged one or maybe several vats, each perhaps fifty feet square and ten feet high, in which are suspended from the top frame or covering as many cans, made of galvanized iron, as the space will accommodate. A convenient size is a can about four feet high, eight inches wide on one way and six inches the other, which will hold a cubic weight just 200 pounds. Some, however, are made of cast iron, as in the case in some of the New Orleans factories, where the cans are slabs extending clear across the vat, which are sawed up before marketing. Between all these cans, as they hang in the vat, pass lines of iron pipe, connected with malleable iron that lead from the rotors, and the whole vat is filled with brine; so that when the cans are all in place the space between them is filled with salt water, in which they are immersed up to their rims. This brine is kept in motion by pumps, so as to maintain a uniform temperature throughout.

Such is the whole apparatus for manufacturing. In the great condensation to which the ammonia gas has been subjected in order to liquefy it, it has been obliged to part with its heat, and the large pipes in which it is carried to the vats are white with frost, showing how cold they are.

When ice is to be made, the cans are filled with distilled water—the machinery for producing which is a part of the plant—and covered with thick caps. Then the stopcocks are turned, and the ammonia admitted from the main pipe into the coils that run throughout the brine in the vat.

The instant the tremendous pressure is relieved by opening the stopcocks, the liquid ammonia expands into gas, and rushes to fill every coil of the pipes. In this expansion it must assume the amount of heat it parted with when undergoing condensation, and it extracts it from the surrounding brine, which presently becomes so cold that it in turn extracts all the heat there is in the distilled water within the cans, which at once begins to congeal, as would the water outside the cans were it not saline and in motion.

In a few hours each can is found to contain a block of solid ice. A traveling pulley is then rolled over it, hooks are fastened in the can; it is hoisted out of the vat, lowered for a moment into a bath of warm water to loosen the ice, and then upset, whereupon the block slides out, and is taken away to be stored, or put into a delivery wagon, or placed in front of a circular saw and divided into smaller blocks.

HOUSEHOLD MATTERS.

TO PREPARE MACCARONI.

Maccaroni is a preparation of the gluten of flour, almost as nourishing as meat. It can be prepared with cheese, with beef tea, with baked tomatoes, or with fruit. Put a quarter of a pound of it on to boil in a saucepan of boiling salt water and cook for fifteen or twenty minutes. Drain it and serve hot with a little butter. That is one way. Grate some cheese over it while it is hot, that is another. A third is to put the maccaroni into a baking dish, strech cheese through it and a few bread crumbs on the top and bake to a light brown. Serve in the dish. That is maccaroni on a grate.

There are three well-known sizes of the little hollow stalks of flour paste; the largest size is called maccaroni, the other size is spaghetto and the smallest of all is vermicelli, used as "noodles" are for soup. Spaghetto is cooked with beef tea and makes a very rich dish. Put it on with salted hot water, alone, and when it is half done, half tinned, drain off the water and let it stew slowly in beef essence, which it absorbs, making a good dish. Bottled tomatoes added to either the combination or the plain maccaroni make a very appetizing dish. Cooked as at first directed and added to stewed or canned fruits, it is also good; that is with apples, peaches or pears, but not with red fruits, such as cranberries or plums, as they would be too acid.—*Washington Star*.

SOURCES OF IMPURE AIR IN WINTER.

There are many sources of foul air in a house in winter, when nature's own disinfectants, the frost and snow, are purifying the outside air. Next to the plumbing, which may at any time become a source of danger to health if not continually looked after, the furnace claims especial attention. The stupidity of the average workman who is set to cleaning chimneys and furnaces can hardly be exaggerated. In the majority of cases he seems to regard his duties as purely perfunctory. Tapping the stovepipe, factor pipes and different parts of the heater with a poker will soon tell whether the work has been done properly. The cold-air box of the furnace is one of the most fruitful sources of foul air. In many cases the furnace is set so that the cold-air box opens into the cellar or basement kitchen instead of outdoors, as it should. Thus the unwholesome warm air of the lower part of the house, laden with the cooking odors of the kitchen, is forced into the upper part of the house, to be breathed over there.

Not only should the furnace have a cold-air box, but the boiler should be so constructed that the air of the basement can become mixed with that from outdoors. The spot where the cold-air box opens outdoors should be as far removed as possible from the kitchen cesspool, or any source from which impure air may come. It is doubly necessary in winter, when the house cannot be so freely ventilated as in summer, to look after all parts of the premises, where debris of vegetables or refuse of the kitchen may engender source of disease. The practice of keeping the garbage pail in the kitchen under the sink, as is sometimes done in careless households, cannot be too severely censured.

RECIPES.

Beef Loaf—Two pounds of raw, lean beef, one cupful of rolled crackers, half teaspoonful of salt, two eggs; chop all together, form into a long loaf, cover the top with small pieces of butter and bake one hour.

Cup Cake—The whites of four eggs well beaten, one cupful of white sugar, half a cupful of butter, half a cupful of sweet milk, two cupfuls of flour, one tablespoonful of cream of tartar and half a teaspoonful of soda.

Wheat Bread—Sift two quarts of flour and four teaspoonfuls of baking-powder and a teaspoonful of salt; stir up to a soft dough, with cold sweet milk or water; knead but little, mold and bake immediately. This bread is easily digested.

Seed Cookies—One cupful of butter, three cupfuls of sugar, two eggs, one cupful of cream, eight cupfuls of flour, two and one-half teaspoonfuls of baking-powder, one teaspoonful of caraway seed; roll out, cut, and sift with sugar; bake in a quick oven.

Eggs and Cream—Hard boil ten eggs, slice them in rings in the bottom of a baking dish, sprinkle in some cracker crumbs, then place a thick layer of the egg, add pieces of butter, salt and pepper, and sprinkle more cracker crumbs thinly over them; continue this until all the egg is used; sprinkle cracker crumbs last, add pieces of butter, and pour over the whole half a pint of cream; place in the oven to brown; serve with any kind of cold meat for lunch.

POPULAR SCIENCE.

Many of the laundries of Paris are said to use boiled potatoes in preference to soap for cleaning soiled linen.

An incandescent lamp at Taunton, England, was used 10,000 hours before the slender carbon filament failed.

The French factory of Mantois is the only one in the world where large glass lenses sufficiently perfect for telescope lenses can be successfully cast.

The extension ladder fire-escape has been adapted by the German army as a more satisfactory apparatus than the balloon from which to watch an enemy.

Examining physicians say that alcohol and tobacco are largely responsible for the color blindness with which large numbers of applicants for positions on railways are afflicted.

Senioma declares that the administration of antipyretics in continued fevers produces a poisonous rather than a beneficial effect, the repose secured being at the expense of vital force.

Russia is considering a plan for bridging the E. bridge Straits. The length of the bridge from shore to shore will be more than sixty miles. Intervening islands break this distance into bridgeable lengths.

Hot-air inhalation for consumption has been tested at St. Petersburg with no favorable results. Air cooled to the temperature of ice has been successfully used in three cases, at Naples, for stopping bleeding from the lungs.

Professor G. Frederick Wright, the learned archeologist, has explored the Trenton (N. J.) gravel, and has determined the presence of man on this continent at the time when the glaciers were creeping down across its surface.

The safeguards which Hebrews surround the selection and slaughter of cattle to be used for food might be profitably imitated by people not of their faith. There is little danger of diseased or tainted meat finding its way into an orthodox Hebrew family.

The green color of ocean water depends upon the number of minute and other minute animal forms which inhabit it. The deep green northern seas are literally swarmed with these minute creatures; in some places as many as 128 of them have been found in a single cubic inch of water.

Though gluttony and intemperance are bestial sins, and cannot escape their punishment, moderate over-indulgence in eating is apparent a venial offense against the laws of health; but let us beware of presuming too much upon the mercy with which nature tempers justice.

There grows in Ceylon a nut called kola. It has been used for many years as a drug. It is now proposed to make it a substitute for coffee. It possesses a stimulant and article of food the essential qualities of coffee; it possesses, furthermore, the valuable attribute of enabling those eating it to endure long fasts without suffering or danger. The kola nut came originally from Western Africa.

Every one knows that daltonism consists in color-blindness in regard to certain hues. According to the researches of Dr. Albertini, this daltonism is accompanied by a corresponding deafness toward certain musical notes. Those persons who have not the sensation of red cannot distinguish the note sol; those blind to green cannot recognize re; and to this lack of perception is added the incapacity to produce the notes mentioned by means of the vocal apparatus.

The Misunderstood Elephant.

I have found among the memoirs of the actor Charles Young, published by his son, the Rev. Julius Young, an anecdote which will illustrate the sagacity and affectionate sensibility of these huge pachyderms. The newspapers had announced the arrival in England of the largest elephant that had ever been seen. Henry Harris, the manager of the Covent Garden Theatre, at once purchased the "Chung"—that was the name of the animal—for exhibition in a pantomime entitled "Harlequin," which he had mounted very expensively. Harris paid 900 guineas for the beast. Mrs. Henry Johnson was to ride it, and Miss Parker was to act as Columbine. But at the general rehearsal, when Chung reached a bridge over a cascade which he was expected to cross, he refused to step upon it, distrusting its solidity, and not without reason. In vain the angry keeper punished him by pricking him behind the ear with an iron goad. With lowered eyes and pendant ears the enormous animal stood in a pool of blood, motionless as a wall.

The Captain of the vessel which had brought Chung over came in during the contest between the man and the elephant. He had become fond of the beast, and often fed it with dainties. The animal had scarcely recognized its friend when it approached him with supplicating air, gently took his hand in its trunk and placed it in the bleeding wound, then held the hand up to the Captain's eyes. The gesture said as clearly as words: "See how they have made me suffer!" Poor Chung appeared so unhappy that everyone was touched, even the cruel keeper. To win pardon the man ran out and bought some apples, which he offered to the elephant. But Chung disdainfully threw them away. The Captain, who had also fetched some fruit from Covent Garden Market, came back immediately afterward and held it out to Chung. He willingly accepted it, and after eating it, coiled his trunk gently round his protector's waist.

A Land of Perpetual Summer.

The island of Singapore is studded with numerous low hills and intervening swamps. In many cases the hills have been leveled and swamps filled in. The port, one of the greatest centres of trade in the East, consists of the Old and the New Harbor. The former is a roadstead five miles in length, free from rocks and safe in all weathers. The latter is formed by the channel, about two and three-quarter miles in length, which lies between the town of Singapore on the north and two small islands on the south. It is sheltered and safe, has deep water up to the shore on the Singapore side, and is lined for about a mile and a half with wharves, where steamers of all sizes can coal and discharge and take in cargo. The town is in one degree sixteen minutes north latitude, and 103 degrees fifty-three minutes east longitude; the climate is, therefore, one of perpetual summer—hot and damp, and though not unhealthy is very depressing to those Europeans who are compelled to reside there without change for many months at a time.

What Interested an Inventor.

Inventor Edison went to that great dinner, to the 15,000 Mayors of France, but he cannot tell you who presided or the name of a single dish that was served there. It struck him that he would not know how to seat 15,000 persons, each in his own particular place, so when he went to the banquet he devoted himself solely to discovering how this was accomplished. The problem appeared to his inventive bent. He says he found that each table was marked by the initials of the arrangements of France, in their alphabetical order, and at each table the seats were marked by the initials of the towns within the arrondissement in question. The consequence is that the Mayor of A in the arrondissement of R—went straight to a seat without asking a question or pausing a minute. As soon as Edison saw how this was done, the banquet ceased to interest him.—*Chatter*.