

# The Pullman Herald.

VOL. 1. NO. 10.

PULLMAN, WASH. TER., JANUARY 5, 1889.

\$2.00 PER YEAR.

**J. D. KIRKWOOD,**  
**DENTIST,**  
Pullman, Washington Ter.  
Office Hours: 9 A. M. to 12 M., and 1 to 4 P. M.  
STEWART BLOCK, MAIN ST.

**E. H. LETTERMAN & CO.,**  
**Dealers in Grain.**  
Highest market price paid for Wheat,  
Oats, Harley and Flax.  
PULLMAN, - WASHINGTON TER.

**WILLIAM NEWTON,**  
**Attorney and Counselor at Law,**  
PULLMAN, W. T.

**WEBB & WATT,**  
**Physicians and Surgeons**

Are Prepared to Treat All Special  
Diseases.  
Office in Stewart Block.  
PULLMAN, WASHINGTON TER.

**H. C. WILLIAMSON,**  
**Barber and Hair Cutter.**

Special Attention is Given to  
**Cutting and Trimming**  
Ladies' and Children's Hair.

Hot and Cold Baths.  
PULLMAN, WASH. TER.

**PACIFIC**  
**INSURANCE CO**

CAPITAL STOCK:  
\$500,000 \$500,000 \$500,000

PORTLAND - OREGON.  
W. V. WINDUS, Agent.  
Pullman, Washington Ter.

**MASON BROTHERS,**  
Proprietors  
**Pullman Meat Market.**

Dealers in all kinds of  
**Fresh and Cured Meat.**

Specialties in Season.  
Highest market prices paid for Cattle  
and Hides, Hogs, etc.  
No. 100 Block, - - - Main Street.

**VICTOR HUNZIKER,**  
**Jeweler and Engraver**

— AND —  
-:- Practical -:- Watchmaker. -:-  
Pullman, Washington Ter.

Repairing of Watches, Clocks, and Jew-  
elry a specialty. Postoffice Building.

**BARNEY HATTRUP,**  
— PROPRIETOR —  
**Pullman Sample Room,**  
Cor. Main and Grand streets.

Fine Wines, Liquors and Cigars.  
Perfect order maintained and gentlemanly  
treatment to every one.  
Pullman, - - - Washington Ter.

**Union Pacific Railway.**

**OREGON SHORT LINE.**  
Through Pullman Sleepers and Modern Day  
Coaches to Omaha, Council Bluffs and Kansas  
City, making DIRECT CONNECTIONS to the  
cities of DENVER, CHEYENNE, SALT LAKE  
CITY, OGDEN, COUNCIL BLUFFS, OMAHA,  
KANSAS CITY, ST. LOUIS, CHICAGO, and all  
points in the East and South.

**PACIFIC COAST NOTES.**  
Matters of Local and General Import  
Gathered from All Sources for  
the Benefit of Our Readers.

Virginia City has many idle men.  
Small-pox at Merced is disappearing.

Redwood City complains of burg-  
lars.  
Vancouver has limited its saloons  
to six.

There is a wood famine at Grass  
Valley.  
Burglaries are still plentiful at Los  
Angeles.

San Luis Obispo works its prisoners  
in a chain-gang.  
Salt Lake City has an 1814-pound  
3-year-old Hereford heifer.

Crecent City, Del Norte county,  
proposes to establish a pork factory.  
Phoenix, A. T., has succeeded in its  
efforts to secure the Territorial capital.

The remains of an unknown man  
were found on the tract at Bakers-  
field.

H. J. WEBB. J. F. WATT.  
**WEBB & WATT,**  
**Physicians and Surgeons**

San Bernardino charges \$40 a day  
for circuses and \$10 per day for dance  
houses.

Miss Emma Holman was fearfully  
injured by a neighbor's dog at Al-  
bany, Or.

A fatal disease has appeared among  
the horses on Dry Creek, San Luis  
Obispo county.

Salt Lake has risen three inches in  
the last 60 days, after a fall last sum-  
mer of 26 inches.

Idaho lawmakers complain of the  
tricks by which Mormons evade the  
laws denying them a vote.

About 50 passenger and freight con-  
ductors on the Atlantic and Pacific  
railroad have been discharged.

The Gilroy Advocate intimates that  
the reported discovery of coal near that  
city has been exaggerated.

A Chinese gardener applied to the  
best sugar factory at Watsonville for  
a contract on 70 acres of beets.

The official count in Nevada gives  
Bartine (Rep.) for congress, 6921  
votes, ann Cassidy, (Dem.) 5682.

Santa Rosa believes it will, within a  
year, be connected by rail with the  
western boundary line of Sonoma.

An artisan well at Elnor, San Diego  
county, furnishes bath houses  
with water 108 degrees temperature.

A seam of bituminous coal, three  
feet in width, has been discovered in  
Saamich, B. C., 20 feet from the sur-  
face.

Thirteen and one-half tons of bar-  
nacles and shell fish were scraped off  
the bottom of the Olympian at Victo-  
ria.

A boy tramp, aged about 13 years,  
arrested at the Suisun depot, was  
found to have two loaded revolvers on  
his person.

The jury in the Teller murder case  
at Spokane Falls brought in a verdict  
of not guilty. Mrs. Teller killed her  
husband in self defense.

**MISCELLANEOUS ITEMS**  
A Brief Mention of Matters of General  
Interest.—Notes Gathered from  
Home and Abroad.

New Cumberland, W. Va., had a  
\$150,000 fire Tuesday night.  
The steamer Silver Star was sunk  
near Portsmouth, Maine, last week.

A conference of wool-growers will  
be held in Washington on January 10.  
Sunday trips of the Fifth avenue,  
New York, stages have been abolished.

Never grow trees of different kinds  
together until satisfied one does not  
injure the other, as is frequently the  
case when plums are grown near  
peaches, thus inducing the curculio  
to sometimes attack the latter. A  
single wild cherry tree near an apple  
orchard will provide a harboring  
place for caterpillars, which finally in-  
jure the apple orchard.

There is a time to market produce,  
and that must be regarded if success  
is hoped for. It is decided best to  
market as much produce as possible  
in the immediate vicinity of one's home,  
and to sell directly to the consumer.  
In this way usually better prices are  
maintained, as there are no middle-  
men to get their share, and there is  
also the advantage of dealing with peo-  
ple whose standing is fairly known.  
But even if lower prices must be taken  
as a rule it is better to sell near home  
than to take the risk of marketing at  
a distance.

The value of the food is not in the  
available material contained therein  
for the production of meat or milk  
only, but also in the amount and qual-  
ity of manure derived therefrom. It  
has been estimated that one-third of  
the food eaten goes into the manure.  
As the manure, then, is simply the  
food stored away for future use, it is  
important that in order to drive the  
greater benefit from the food manure  
should be carefully managed to pre-  
vent loss. As the food is not exposed  
to injury by air and water the manure  
is equally deserving of care. The manure-  
heap is the savings bank of the farm.

If it is desired to have poppies very  
early, it is well to take "time by the  
forelock" and prepare the bed in the  
fall. Sprinkle the seed on the top of  
the ground just before winter fairly  
sets in, or it can be done later. The  
finest poppies I have ever grown were  
sown during a January thaw, while  
the bed was free from snow for a day  
or two. Poppies seeds are very tiny,  
and if planted too deep will not come  
up, or if not sufficiently covered soon  
dry, but the rains and the melting  
snow seem to regulate the matter  
nicely. Use as little seed as your con-  
science will let you, else the work of  
thinning out will be tiresome. Poppies  
should always be sown where they  
are to bloom, for they are very diffi-  
cult to transplant.

Feed warm swill to your pigs in a  
warm place. Feed often and but lit-  
tle at a time, so that the pigs will  
always come to the trough with a  
good appetite, and there will be noth-  
ing left to sour. Feed the swill as  
fast as it is made, so that it doesn't  
get sour. Try to get your litter of  
pigs in March or April, that they may  
be fit for sale in early winter. Breed  
once a year, as this is a sufficient  
strain on the vitality, and breed to  
mature parents. If you breed from  
too young parents you increase the  
probabilities of infirmity and disease  
to which the pig is liable. Whenever  
you bring a new pig on the farm,  
shut it up by itself for at least three  
weeks, until you have ascertained it  
to be perfectly healthy.

The pulling of feathers is a pure  
habit, which is brought on in flocks  
that have not enough to occupy their  
time and attention. When they once  
get a taste of the meaty end of the  
feather they are liable to extend their  
picking to something more than  
feathers, taking advantage of the  
naked condition of their companions  
by nipping at exposed bloody parts,  
and allowing the poor hens no peace  
till they or their mates are taken out  
of the pen. During the winter con-  
finement of fowls they should be kept  
as busy as possible by scattering their  
grain among leaves and chaff, so that  
hard scratching will be necessary for  
their part in order to get enough to  
eat. This will take their time, and be  
liable to keep them out of mischief.  
As a further prevention, some trim  
the edges of the beaks, so that when  
they attempt to pull a feather it will  
slip through and they cannot hold it.  
Another remedy is to put on the fowl  
an appliance called the poultry bit,  
which can be obtained of almost any  
dealer in poultry supplies.

If any person were to chain an ani-  
mal to a stake in a field and leave it  
to shift for itself, then to watch the ani-  
mal until it gets thin and decrep-  
id from lack of flesh and strength, it is  
quite probable that the humane so-  
ciety would be after him with properly  
deserved punishment. Yet this is  
what thousands of farmers are doing  
with their fruit orchards, of course  
barring the difference between the in-  
satiated tree and living animal. Like  
the latter the tree is chained to one  
locality and cannot go abroad for  
food, but fortunately it has no sense  
of suffering, or at least none that we  
can appreciate. And yet even for a  
tree there must be something akin to  
pain in the process of slow starvation  
—the seeking by exhausted rootlets  
of food that cannot be found. It takes  
an enormous amount of various ma-  
nures to form fruit and seeds. The  
leafy part of the tree may mostly  
come from carbonic acid gas of the  
atmosphere, but the stone fruits need  
a good deal of potash. Grapes and  
pears require a considerable amount  
of phosphate in addition. There is

**THE AGRICULTURALIST**  
Newsp Notes Concerning the Farm and  
of Especial Interest to the Pa-  
cific Coast Husbandman.

It will be a sign of progressive farm-  
ing when the owner of swine saves  
clover for his hogs in winter, or goes  
further and preserves in a silo sweet  
corn, with which to winter and help  
his hogs. The possibilities of hog-  
rearing with the right kind of ensilage  
are beyond reckoning.

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perhaps, no place on the farm where,  
a good dressing of manure would de-  
crease good than in an old apple  
orchard where the trees seem to be  
running out.

Much of the feeding of chickens is  
of soft food. It is easily picked by  
the little fellows, and they can quickly  
fill their crops from a dab of wet meal  
thrown on the ground before them.  
This too rapid eating is one of the  
worst evils in artificial feeding young  
chickens. They gorge themselves, be-  
come surfeited and die. We have  
found whole wheat grains much bet-  
ter, beginning for two or three days  
by breaking the grain in two pieces.  
It does not matter, however, if the  
little fellow is forced to do this work  
himself. He will struggle with a  
grain of wheat or oat grain for two or  
three minutes, and at last, after a de-  
perate struggle, swallow it. The very  
hardness of the whole grain keeps his  
food from compacting in his crop.  
We would, of course, feed whole  
corn to very young chicks, nor in-  
clude corn ground into meal, as their  
principal diet.

At present many country people  
want to know how to make quickly  
vinegar out of cider. Apples vary in  
the amount of sugar they contain.  
Some that make thin and watery ci-  
der, or are largely diluted with water,  
will never make strong vinegar unless  
reinforced with more sweet. Any  
coarse sugar or molasses will do, as  
whatever impurities it contains must  
be thrown up to the surface in violent  
fermentation, and may be skimmed  
off. If the cider is all right, place it  
in a place, where some may be drawn  
off and put back every day, taking  
pains to bring it into contact with the  
air as much as possible. For this pur-  
pose it is often filtered over coarse  
shavings or straw. The oxygen the  
air starts first the vinous or alcoholic  
fermentation, which is quickly fol-  
lowed by the acid fermentation. The  
more sweet there is in the cider the  
stronger the fermentation and the  
sharper the vinegar. If you have old  
cider that don't turn readily into vine-  
gar, put it into an old molasses hogs-  
head or barrel, and give it another  
trial. There are various methods of  
keeping cider from working. If your  
old cider has been subjected to any of  
these, it is better to make or buy a  
barrel of new. The cider that has  
been doctored to keep it sweet is hard  
to change into vinegar, and is not of  
the best when made. The common  
practice of putting the cider barrel in  
the coldest corner of the cellar, and  
then letting it work itself into vine-  
gar without help, is not one to be gen-  
erally recommended.

A correspondent of the Country  
Gentleman writes from California how  
he saves and cures peaches in the sun.  
He says nearly all evaporators are  
abandoned and the rays of the sun  
are depended on and answer as good a  
purpose as the best system of artificial  
heat. He goes on at length to say how  
the fruit is gathered, peaches being  
his own crop, that it is bleached by  
the use of sulphur fumes half an hour,  
and the sun dries large fruit that is in  
halves in three days' time. California  
evidently has a great advantage in its  
warm sun and dry climate, but while  
they depend on the sun's rays only,  
they have not any decided advan-  
tages over the evaporating machines  
now in vogue in Oregon. They do all  
the work of preparation and laying on  
trays, and while they place these trays  
in the sun the evaporating concerns  
hold them more conveniently and the  
cost of wood is small. The cost of  
handling is the same in either case.  
There was a short time last summer  
when sun drying was efficient, but  
not to be depended on. The sun in  
August can be utilized here in con-  
nection with evaporating by heat.  
Last summer when peach plums  
were threatening to spoil because  
there was not evaporating space to  
hold them, the expedient was resorted  
to of spreading the fruit out and pit-  
ting upon boards and partially drying  
it thus. It was found to be an ad-  
vantage, as the fruit partially sun-dried  
was even better than that put at first  
into the evaporator. If we have a  
good sun it can be utilized to dry fruit  
and it can be bleached as well before  
sun drying as when dried in an evap-  
orator.

In making calculations for any in-  
vestment, it is always well to con-  
sider both sides carefully—the prob-  
able cost and the probable return. The  
investment will yield. If by one  
method of procedure it costs five  
cents per pound, and the price of  
beef gives promise of fluctuating be-  
tween 4½ and 5½ cents per pound, the  
investment is not a promising one.  
Again, if it costs \$100 to raise a com-  
mon horse in a common way to the  
age of four years, and there is no  
promise of more than \$125 for him,  
while it costs \$125 to raise a fine draft  
colt to the age of three years, and  
such colts readily sell at \$175, it is not  
hard to see which investment gives  
the greatest promise of profit. In this  
question of relative profit, the Farm-  
er's Advance gives the following inter-  
esting incident: A gas company hav-  
ing a quantity of pipe to be hauled  
some distance offered what they sup-  
posed fair rates by the hundred  
pounds for the work. Light teams,  
or what many call general-purpose  
teams, could draw an average of 2,200  
pounds, earning \$3.30, which, after  
deducting \$1.50 per day for driver and  
his board, left \$1.80 for use of team,  
wagon and harness. Any one will  
say that the team would be fed at a  
loss. Parties having heavy teams of  
grade draft horses took the contract  
at the company's rates, and drew on  
an average of 3,800 pounds, earning  
\$5.70 per deducting \$1.50 for driver  
and his board, leaves \$4.20 for team,  
wagon and harness. This is a differ-  
ence of \$2.40 in favor of the draft  
team.

**PORTLAND MARKET (REPORT)**  
The state of the mercantile market has  
remained unchanged throughout the past  
week, wheat being alone affected.  
Cable advices from Liverpool do not give  
promise of a change for the better until  
after the Christmas holidays. The retail  
holiday trade is very active, ready money  
being more plentiful than usual at this  
time of the year.

**GROCERIES**—Sugars have fallen ½c  
since our last report. We quote C ½c,  
extra C ¾c, dry granulated 7½c, cube,  
crushed and powdered 7½c. Coffee firm,  
Java 25c, Costa Rica 19c, Salvador  
18½c, Arbuckle's roasted 24c. In  
canned table fruit, assorted, 2½s \$2 per  
doz; pie fruit, assorted, 2½s \$1.2½ per  
doz, \$8.75.

**PROVISIONS**—Oregon hams are quot-  
ed at 14½c, breakfast bacon 14c, houl-  
ders 10c, Eastern meat is quoted as fol-  
lows: Hams 13½c, breakfast 12c, sides  
14c.

**FRUITS**—Green fruit receipts 1253 bbs.  
Hard fruit is scarce, and the supply of ap-  
ples not equal to the demand. Apples 50c  
65c per bx, Mexican oranges \$4, lemons  
\$6.50 per bx, bananas \$3.50, \$4.50,  
quinces 40c 60c.

**VEGETABLES**—Market well supplied.  
Cabbage 4c per lb, carrots and turnips  
7½c per sack, red pepper 7c per lb, potatoes  
40c 45c per sack, sweet 14½c per lb.

**DRIED FRUITS**—Receipts 40 pkgs.  
Sun-dried apples 4½c per lb, factory  
dried 8c, factory plums 8½c, Oregon  
plums 7c 9c, pears 9 10c, peaches 10 11c,  
raisins \$2.25 per box, California figs 8c,  
Smyrna 18c per lb.

**DAIRY PRODUCE**—Butter receipts for  
the week 150 pkgs. Fancy creamery 32c  
per lb, choice dairy 3c, medium 7c 8c  
common 2c, eastern 2½c 3c.

**EGGS**—Receipts 102 cases. Oregon 35c,  
eastern 32c 34c.

**POULTRY**—Chickens \$3.50 4, for  
large young and \$4 4.50 for old, turkeys  
1½ 1¾ per lb, ducks \$5 7 per dozen,  
geese \$8 9.

**WOOL**—Receipts for week 221,800 lbs.  
Valley 18 20c Eastern Oregon 16 15c.

**HOPS**—Receipts for week 162 lbs.  
Choice 1½ 14c.

**GRAIN**—Receipts for week 94,200 cts.  
Valley \$1.37 1.40, Eastern Oregon \$1.32  
1.40. Oats 32 35c.

**FRESH MEATS**—Beef live, 3c, dressed  
6c, mutton, live, 3c, dressed 8c; lamb  
\$2 25 each, hogs, live, 5½c, dressed 7c  
7½, veal 6c.

**BEAUTY IN WOMAN.**  
Rules for Cultivating the Most Lasting  
Form of Loveliness.

No cosmetics are so capable of en-  
hancing beauty as the smile of good  
temper and a desire to please.

Beauty of expression is more than  
any other form of loveliness, capable  
of cultivation. A woman may not  
have perfectly regular features, but  
her face will be so lit up with the  
beauty of goodness that she can not  
fail to please, if she strives to obey the  
spirit of some such rule as the follow-  
ing, which may be multiplied or di-  
minished according to particular cases.

1. Learn to govern yourselves and to  
be gentle and patient.

2. Guard your tempers, especially in  
seasons of ill-health, irritation and  
trouble, and soften them by prayers  
and a sense of your own short-comings  
and errors.

3. Never speak or act in anger until  
you have prayed over your words or  
acts.

4. Remember that valuable as is the  
gift of speech, silence is often  
more valuable.

5. Do not expect too much from  
others, but forbear and forgive, as you  
desire forbearance and forgiveness  
yourself.

6. Never retort a sharp or angry  
word. It is the second word that  
makes the quarrel.

7. Beware of the first disagreement.  
8. Learn to speak in a gentle tone  
of voice.

**IN FAIR COPENHAGEN.**  
The Principal Characteristics of Denmark's  
Capital City.

We soon found ourselves in a fine  
city of 300,000 people, well built, well  
paved, and in every way worthy to be  
the capital of a thriving though not  
large kingdom. The people have quite  
a cosmopolitan style about them, and  
move about with a brisk, business air.  
Shop windows make pretty displays  
and signs are gaudy. It is astonish-  
ing how four or five names predomi-  
nate all over the town. In Norway you  
call a boy "Ola" and the chances are  
he will answer you. Here you may  
take off your hat to "Mr. Olsen." He  
will either return your salute or he  
will say you are mistaken, his name is  
"Jensen." Ole Olsens and Jan Jensens  
are everywhere. It seemed to me that  
out of every hundred signs more than  
half of them were "Olsens," "Jensens,"  
"Pedersens," and one or two other  
patronyms. Sometimes "Jansen"  
took a variation and called himself  
"Johansen," and a Petersen became a  
"Pedersen." But the dodge could not  
fool a knowing one—they were "Jan-  
sen" and "Pedersen" still, just as  
"Smythe" is surely "Smith." Stores  
are crowded closely together, and  
basements are evidently as popu-  
lar as first floors. All that is  
required is enough of the base-  
ment window above the sidewalk to  
make a pretty display, and the below-  
ground is a good locality for a money  
changer, a meerschaum dealer, or an  
ivory vender. The streets in the old  
town are narrow and the sidewalks very  
contracted. But they are all kept clean,  
and as many people walk in the road-  
way as on the footpath; this is espe-  
cially in the evening when wagon traffic  
is mostly over. The streets were gen-  
erally pretty well peopled, probably  
more so while we were there than  
usual, owing to the exhibition now  
coming to a close. In the new quar-  
ters the streets are quite broad and  
the houses rarely under four stories in  
height, five being the usual number.  
These newer buildings are of pretty  
modern architecture, but built in solid  
blocks, there being very few separate  
houses with yards or grass plats.  
Looked down upon from one of several  
church towers the city is very pictur-  
esque. I chose the one known as the  
"Round Tower" for my observations  
because of its easy ascent over a broad  
winding walk upon brick arches, up  
which Peter the Great rode on horse-  
back and his Queen, Catherine, in a  
carriage.

This tower is only 110 feet high.  
By stepping the outer edge of the  
walk I found it 330 yards. The old  
town from it looks very quaint  
with its tall houses built on narrow,  
irregular streets, of lofty, steeply-  
pitched roofs, with two, three and  
sometimes four stories of trap win-  
dows cut through the red-bent tiles.  
Circling about the old city is the finely-  
built newer town with massive blocks  
of buildings all in black slate roofing.  
There are some fine public buildings  
in the city and the old Rosenberg pal-  
ace is filled with mementoes of the  
Kings and Queens of the land, many  
of them rich and interesting.—Carter  
H. Harrison, in Chicago Mail.

**PUNISHING AN ELEPHANT.**  
How a Huge Beast Was Chastised for Kill-  
ing Its Keeper.

Some elephants resemble men in  
their liability to sudden outbursts of  
passion, and in their exhibition of re-  
morse when the passion having sub-  
sided, they see the results of their vio-  
lent temper. An illustration of an  
elephant's violence and contrition is  
given by General George Bell in his  
"Rough Notes of an Old Soldier,"  
written while he was serving in India.

While the party was in camp a  
mahout went with his elephant to cut  
forage. As he was binding it in bun-  
dles the elephant began to help him-  
self, and knocked about the bundles  
already tied up.

The mahout punished the beast for  
disobedience by a blow on the shins,  
which so enraged the elephant that he  
seized the man with his trunk, dashed  
him to the ground, and trampled him  
to death.

No sooner had he killed his keeper  
than he repented, roared, and bolted  
for the jungle to hide himself. Six  
other elephants, guided by their mah-  
outs, followed him. On being driven  
into a corner he surrendered, and was  
led into camp a prisoner, and chains  
were placed on his legs.

Then came his punishment. An eleph-  
ant was placed on either side, each  
holding a heavy iron chain. As the  
dead body of the mahout was laid on  
the grass before him the elephant  
roared loudly, being perfectly aware  
of what he had done.

A mahout ordered the two elephants  
to punish the murderer. Lifting the  
two heavy chains high in the air, with  
their trunks, they whipped him with  
these iron whips until he made the  
camp echo with his roars of pain. He  
was then picketed by himself, and an  
iron chain attached to his hind leg,  
which he dragged after him on the  
march.

**An Interesting Child.**  
Brown—I want to tell you about my  
little boy. He—  
Jones—Excuse me, my dear fellow,  
but I've got to catch that 4:10 train,  
and—  
Brown—He is the most ordinary  
child in existence. Never said a  
bright thing in his life and is remark-  
able backward for his age.  
(They drink together.)—Time.

—The lay of the land is what dark  
ness broods over.—Time.