PIOCHE WEEKLY RECORD.

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PIOCHE, - - - NEVADA.

WHEELING IN CHINA.

In the September number of "The Century," Messrs. Allen and Sachtleben, writing of their wonderful bicycle journey across Asia, say: "On dashing down into a village, we would produce consternation or fright, especially among the women and children, but after the first onset, giggling would generally follow, for our appearance, especially from the rear, seemed to strike them as extremely ridiculous. The wheel itself presented various aspects to their ignorant fancies. It was called the 'flying-machine' and 'foot-going carriage,' while some even took it for the 'five-wheel cart,' or locomotive, about which they had heard only the vaguest rumors. Their ignorance of its source of motive power often prompted them to name it the 'self-moving cart,' just as the natives of Shanghai are wont to call the electric-light the self-coming moon.'

In one out-of-the-way village of northwestern China, we were evidently taken for some species of centaurs; the people came up to examine us while on the wheel to see whether or no rider and wheel were one. We became so harrassed with importunities to ride that we were compelled at last to seek relief in subterfuge, for an absolute refusal, we found, was of no avail. We would promise to ride for a certain sum of money, thinking thus to throw the burden of refusal on themselves. But, nothing daunted, they would pass round the hat. On several occasions, when told that eggs could not be bought in the community, an offer of an exhibition would bring them out by the dozen. In the same way we received presents of tea, and by this means our cash expenses were considerably curtailed. The interest in the "foreign horses" was sometimes so great as to stop business and even amusements. A rather notable incident of this kind occurred on one of the Chinese holidays. The flag-decked streets, as we rode through, were filled with the neighboring peasantry, attracted by some traveling theatrical troupe engaged for the occasion. In fact, a performance was just then in porgress at the open-air theater close at hand. Before we were aware of it we had rolled into its crowded auditorium. The women were sitting on improvised benches, fanning and gossiping, while the men stood about in listless groups. But suddenly their attention was aroused by the counter attraction, and a general rush followed, to the great detriment of the temporary peddlers'-stands erected for the occasion. Although entirely deserted, and no doubt consumed with curiosity, the actors could not lose what the Chinese call "face." They still continued their hideous noises, pantomimes, and dialogues to the empty seats.

GLEANINGS.

The Princesses Victoria and Maude of Wales have developed into bicycle riders.

Fifty thousand per annum is the marriage dower of the young women of the Vanderbilt families.

A Boston naturalist with a tuning-fork has discovered that crickets chirp in unison, and that their note is E natural.

A sooty chimney can be cleaned by firing a gun or pistol up the flue. The concussion dislodges the soot and it tumbles down.

Phidias understood the art of softening ivory so as, from a single tusk, to produce a plate from twelve to twenty inches broad.

Paper quilts are said to be popular in Europe. They are said to be cheap and warm, and made of sheets of perforated paper sewn together.

Cycling is generally conceded by the medical profession of the present day, if judiciously performed, to be rest to the mind and tone to the muscle.

A pair of gloves passes through nearly two hundred hands from the moment the skin leaves the dresser's until the time when the gloves are purchased.

Bees are said to have such an antipathy to dark-colored objects, that black chickens have been stung to death, while white ones of the same brood were left untouched.

Baths are named from the temperature, as follows: Cold, 33 to 35 degrees, cool, 55 to 65 degrees; lukewarm 65 to 70 degrees; tepid, 70 to 85 degrees; warm, 85 to 95 degrees; hot, 95 to 100 degrees.

Ladies are using large-sized and very fine linen handkerchiefs with a tiny embroidered initial. Still, the pretty squares with fancy embroidered borders are very dainty, and just now are especially cheap.

Horse runaways are unknown in Russia. No one drives in that country without having a thin cord with a running noose around the neck of the team. The horse stops as soon as it feels a pressure on its windpipe.

Over fifty kinds of bark are now used in the manufacture of paper. Even banana-skins, pea-vines, coconut fibers, hay, straw, water weeds, leaves, shavings, corn-husks and hop-plants are used for the same purpose.

Queen Victoria's newest maid of honor, Miss Majendie, owes her entrance to royal favor to a curious bit of chance. She happened to be singing in a church choir one day when the queen was present at divine service, and her majesty was so greatly pleased with the fresh sweetness of the girl's face and voice that she invited her to fill the place coveted by the young girls of the English aristocracy.

CALIFORNIA FRUIT.

The Season's Net Results Have Not Been Profitable.

INFERIOR QUALITY SHIPPED EAST.

E L. Goodsell Gives the Causes for Poor Results.—Slow Transportation Made Much Worthless Fruit.

The California fruit season, which has now ended, has not been favorable, says the New York "Commercial Bulletin." The fruit has arrived in this market in poor condition, and little, if any, money has been made on the shipments by the growers. E. L. Goodsell, the fruit auctioneer, was conversed with regarding the causes of the poor results He said:

"As regards the net results of the California producers for this season, as compared with last season, it is generally conceded that the same have not been profitable or satisfactory. The causes for this state of affairs can be briefly given, in my judgment, as occasioned by the fact that the California fruit shippers forwarded too much fruit of an inferior quality to this market that should have been kept in California and used for other purposes, drying, canning, etc. The great evil, however, exists in the fact that on account of slow transportation the fruit arrived here in over-ripe, bad and sometimes worthless condition and the trade was unable to buy and resell to the consuming public, where it would have been possible to have done so at a profit after paying a reasonable valuation at the auction sale on this account. It is, therefore, a self-evident fact that unless the jobber can have an opportunity of handling California products in a condition that will justify reshipping to interior and small markets, and if necessary holding the fruit for buyers for a day or two after purchasing at the auction sale, it will be impossible to make the California fruit industry a profitable success to the producer of that State. Fast transportation, therefore, is an important factor in the successful development of the California fruit trade, in my opinion.

"As regards expenses, a car cannot be sold in this market at the present time for much less than $550 to $600 outlay, which the grower must pay. Dissecting this amount, we find that the railroad companies get $350, which would not be an unreasonable amount if the value received was given in the matter of say, a refrigerator six-day service to New York. An item, however, that certainly needs to be reduced is the charge for refrigerating the fruit that is now made by owners of the various cars connected with the California fruit transportation business. This aggregates $175 on each car, and while no doubt expenses are heavy in the matter of re-icing cars and the details incident to properly managing the business, yet if four railroads can make a profit in their pro rata share of $350 it would seem as though the refrigerator-car line could materially reduce the cost of refrigeration and still have a profit left.

"So far as commission charges are concerned these are reduced to a minimum, and nothing can be expected in the way of a saving from this source.

"The details of handling the California business are most scientifically conducted, and all propositions to do away with the present source of outlet and methods of conducting the business—so far as the disposition of the fruit is concerned—are useless.

"At a recent convention in California it was proposed that a 'bureau of information' should be established which should be of great value to all concerned in the trade, contingent, however, wholly upon the railroad companies giving better time than is at present their schedule.

"It is also proposed that there shall be a further amalgamation of interests of all concerned in the marketing of California fruits, but in this age of competition it is hardly to be expected that those connected with this branch of the business could consistently yield advantages to smaller shippers without some consideration, and when this is brought about we can expect to see a living illustration of the lamb and lion lying down together.

"From the fact that the California people are agitating the question of quick time, and from the well-known progressive ideas of the managers of the various railroad companies interested in the California fruit traffic, it is to be hoped and expected that the necessity named above of not less than a six-day schedule time service established through to New York is not a matter of a distant future.

"A brief review of the fruit industry so far as the development in the New York market is concerned goes to show that the increase of production and consumption in the past few years has developed beyond a conception of possibilty.

Gardening so far as it relates to cultivated fruits—so it is claimed by writers—was as far advanced from 6,000 to 10,000 years ago as it is today, but the truth of this statement, of course, can be merely derived from conjecture.

An investigation of the history of Ancient Babylon shows that the peach was cultivated, and is of the variety of the almond. The theory is that the outside skin of the almond has become fleshy instead of remaining in the present form of the almond.

The orange is claimed by some to have been first known in Burmah, and disseminated to the far East, and possibly the Holy Land was the second point of development. The introduction of the orange in Spain is said to be due to the Moors, who cultivated it in Andalusia.

The origin of the peach is credited to Persia. As to the origin of the pear there seems to be some uncertainty, but it is supposed to have been improved from the apple. The plum is also supposed to have had a similar origin.

The apricot originally came from Persia. The nectarine, which is of the nature of the plum and peach, probably came from a union of the two, and is of later origin. The cherry is of Persian growth, and was probably improved from wild varieties that grew in the valleys of the Tigres and Euphrates

Peaches, plums and cherries were all known by the ancient Greeks and Romans, according to a clipping that I saw in a newspaper recently.

It is also claimed that the records prove that the Phœnicians had in their gardens almonds, apricots, bananas, citrons, grapes, olives, peaches and persimmons thousands of years ago. This being so, apparently the tremendous development and production that now exists was a matter of slow growth, comparatively speaking, until within a few years ago.

Briefly reviewing the history of the California fruit industry in this market goes to prove this statement, for the reason that in 1886 a total of 53 caroads represented the aggregate of business done in deciduous fruits. In 1887 there was only a slight increase shown, as is evidenced by the fact that ninety carloads were disposed of, but in 1888, the year I entered into the trade as an auctioneer, there were disposed of by means of pushing the trade actively 150 carloads. In 1889, using the same method, 300 cars; in 1890, 650 cars: in 1891 a slight falling off in shipments was noted by the fact that about 575 cars only were disposed of in this market, owing to the heavy porduction in near-by points in the culture of small fruits. In 1892-93 there was an increase in carloads disposed of which was followed by the season's total receipts of nearly 1,000 carloads, which is the largest quantity that has ever been disposed of in New York. It is by no means a settled fact that this marks the total growth—so far as quantity is concerned—of California products in this market, as the time is not far distant, in my opinion, when New York will handle to advantage not less than 2,000 carlods each season.

The growth in the citrus-fruit trade is shown by the fact that the increase in the shipment of oranges from California between 1885, when 160,000 boxes were sent to the various markets of the United States, up to 1893, a little over 2,500,000, illustrates what it is posible for the State to do in this way, and just as the citrus fruit is bound to extend and drive out the foreign product, so California's deciduous fruits are bound to practically prevent the profitable growth of similar fruits in States adjacent to our own.

RAISING NUTS.

The long-expected nut bulletin of the Department of Agriculture, prepared by the division of pomology, is nearly ready for the Public Printer, though no copies of it will be distributed for at least a year. It is a remarkably interesting publication, throwing light upon the possibilities of a branch of agriculture hitherto neglected. Of the plants which are destined to be brought under systematic cultivation in this country during the Twentieth century nuts are among the most promising. They have a higher nutritive worth than is possessed by the apple, peach and pear. They are of the nature of staple articles of diet, and approach the grains in food value. Moreover, they are not perishable. This country is largely supplied with nuts from abroad, although nearly all of them might as well be produced in the United States. The market supply of wild nuts is harvested largely by boys and girls, who gather them for pleasure, though, in some sections, the crop is a blessing direct from Nature's hand to the poor. Perhaps the best of all the nuts is that species of hickory known as the pecan. It is native to the United States, growing wild in the Mississippi Valley and in Texas. The largest and finest nuts come from Louisiana, some specimens attaining a length of two inches and a diameter of three-quarters of an inch. Comparatively few from that State reach the North, however. In Bee county, Texas, pecans are grown with very thin shells, that may be crushed in the fingers. The freshly gathered nuts are placed in revolving churns, by which they are cleaned and brightened. A factory in New York city gives employment to fifty men and women engaged in the business of polishing or "burnishing" pecans for market. Eventually, cleaning establishments will be set up in the neighborhood of orchards. —Washington Star.

AN INTERESTING COMPUTATION.

Somebody has made the following computation regarding the use of tobacco:

"Take the amount of money that is annually spent in the United States, for tobacco, convert it into silver dollars, and begin walking around the earth. Supposing that you could walk across the seas, dropping one dollar at every step of the way; when you have circumvented the globe thirteen times, you would still have fifteen thousand miles to travel before you would drop the last coin. In other words, if you would travel at the rate of forty miles a day, resting on the Sabbath, and dropping a dollar at each step, you would have a task that would last you thirty-seven years and three months."

Little Boy — Mamma, you think more of the minister than you do of me. Mamma—Why do you say that, my son? Little Boy—'Cause when he praises the pie you ask him to have another piece.—Philadelphia Record.

WINDSOR IN WINTER.

How the Queen's Home is Lighted in Winter.

SHE HAS A PREFERENCE FOR WOOD.

No Gas or Oil Used in Her Majesty's Apartments.—Candles Are Good Enough for Britain's Ruler.

For lighting the castle four methods are available, all of which are more or less in operation, viz., gas, oil, candles and the electric light, while for warming and cooking, wood, coal and gas are used. During the residence of the Court some hundreds of persons are in the castle besides the royal family and the visitors, consequently the adequate provision of all these processes is of a somewhat gigantic nature, keeping many servants constantly employed.

For the general lighting and heating, gas and coal are adopted, but this is not so in the Queens' own rooms, nor in many other of the royal apartments. In the matter of fires for her own rooms the Queen strictly banishes coal. She has a confirmed preference for wood only. Special supplies of wood have to be obtained for this purpose from the thickly-timbered hills a few miles up the river, above Windsor, were a number of workmen are regularly employed on this task. The timber, when felled and roughly trimmed on the spot, is brought down to a wharf on the riverside, where it is dressed and cut up into blocks of fixed sizes. It is then stacked to get seasoned, and as required supplies are brought down to the castle for consumption in the Queen's rooms.

Gas and oil are excluded from her Majesty's apartments. Here light is provided by means of wax candles, all of one special pattern, their daily removal being the duty of a special official. In some of the other apartments gas is uiltized, and in other parts oil lamps are burned, gas supplying the quarters of the staff generally. Moreover, although the Queen bars all but candles for her own private use, she has permitted the introduction of an electric light plant. This is placed underneath the north terrace, and is in charge of a special engineer, under the general supervision of a prominent electrician. This plant has never been largely used, but the light has been led into and applied to the main corridors, to one or two of the royal apartments and to the library. A year or so ago the original plant was replaced by newer and more powerful machinery, which would probably suffice to light the whole of the castle if the Queen so willed, but this has not yet occurred, nor is she likely to sanction it. Electric bells and telephones abound throughout the castle, but electric light is allowed very limited play.

The coal required for Windsor Castle chiefly comes from certain collieries in North Wales, brought in trainloads of perhaps 500 tons at a time. From the station it is carted to the castle, in various parts of which are deep and spacious cellars into which it is tipped. Thence it is conveyed as required to the different rooms and offices, numbering some hundreds.

Lifts are almost unknown in the castle, consequently the coal has to be hoisted from the cavernous cellars and carried hither and thither by coal porters. The replenishing of the fires is carried out upon a most careful and efficient plan, footmen and other higher servants receiving the coal from the porters and passing it on to the royal apartments at intervals throughout the day.

Each official connected with heating and lighting the castle has his allotted duties and recognized position, and thus the residence of the highest lady in the land is lighted and warmed in efficient manner by many and vairous processes. —London News.

ALUMINUM.

In 1883 there were 33 pounds of aluminium produced in the United States, in 1892 we used 260,000 pounds, and in ten years hence we shall doubtless use more than as many millions. When the aluminium cap was put on the Washington monument, in 1883, the metal cost $8 per pound. Now it can be bought for 67 cents a pound. One of its peculiarities is its lightness. A solid block of it a foot square only weighs a pound. It does not tarnish, and acids have no effect upon it. This makes it very valuable for surgical instruments, and for the wires which are used in sewing up wounds. The racing-men are putting aluminium shoes upon all race-horses. Not only are they very light, but they preserve the feet of the horse. The rowers, who are always looking for new boats, have had racing-shells built of the new metal. They can be made of single sheets one nineteenth of an inch thick. Sheets of it are used for roofing houses. It does not have to be painted like tin, as dust and dampness will have no effect upon it. For this reason it is very valuable in cooking utensils, and furthermore, added to its extreme lightness, it has a great capacity for holding heat, and is almost unbreakable.—St. Louis Post-Dispatch.

Aggravated Insult—Young Wife at (telephone)—Is that the office of the telephone company? I want to talk with Cyrus Winterbottom. I'm his wife, and—— Telephone Girl—Number? Young Wife—Number? I'm his first and only, you insulting creature! —Chicago Daily Tribune.

The United States has 69,085 postoffices, while Great Britain has 20,016, yet the latter has 74,819 employees to 101,085 for the former.

IRISH MOSS.

A little town, known as Jericho, in Massachusetts, seems to be the center of this industry. We gather these notes from a paper which was printed lately in the Boston "Herald."

Boys, men and women all engage in the work, which consists in spreading it upon the beach prepared by raking all the dirt, stones and driftwood away, and leaving a fine bed of white sand; when the weed is first brought in by the boats, each of which gets about a barrel and a-half, it is taken upon creels, a sort of barrow, and spread out upon the beach; it is turned over daily as in hay making, for the space of two weeks; each morning it is washed in clean sea water fresh water ruins it), it is then gradually bleached, as when first gathered it is of a light green color, and in the course of a few weeks becomes successively red, pink, and finally nearly white.

Stormy weather is a great drawack to the mosser's work. Some of the moss that the storms tear loose and scatter upon the rocks is gathered and classed as hand picked, bringing generally a quarter or one-half cent per pound more than that gathered in the usual way for commerce.

Should a spell of rainy weather come on during the season of gathering, heavy unbleached muslin covers are used to protect the moss, which is packed up in heaps.

Two crops are obtained each year, the first one being the better; the late crop is liable to be injured by a little black vegetable growth called glut, caused, it is said, by the warmer water of August days.

HOW TO MAKE CHILDREN HAPPY.

I know a mother who is going to ruin the health of her baby in her excessive care for its clean clothes. The poor little thing is never allowed to creep over the floor after the dancing sunbeams, or to kick its dimpled legs in the air in a vain endeavor to catch its ten pink toes. Not a bit of it. It is fed at a certain hour, which is all right, but afterward it is placed in its crib, where its long dresses, starched till they crack, are straightened out as smooth as pillow-slips, and there it lies with its legs pinioned down by heavy skirts, its muscles growing flabby from inaction, and its blood sluggish. If, perchance, it is permitted to sit up, it is tied into a high chair, and its long skirts drag down on its poor little toes till one would think they would sprout corns.

The thing to do with a healthy baby is to have it clean twice a day—when it goes to bed at night and when it dresses fresh about the middle of the day. The healthiest babies in the world get dressed in the morning for all day. Just as soon as the child begins to kick and wants to get at its feet, it ought to be dressed in short clothes and put on the floor to work out its own salvation. Its muscles were given it to use, and it will put them to the test if you will give it a chance.

The mother who thinks more of her baby's clothes than she does of its health, is quite likely to have the clothes left on her hands eternally clean.

SENSIBLE RULES OF ETIQUETTE.

A gentleman leaves his overshoes, overcoat and umbrella in the hall, when making a call, but retains his hat in his hand. The glove is no longer removed in greeting the hostess.

When attending an afternoon tea each guest should leave a card in the hall or with the servant in attendance.

Those who cannot be present are expected to send their cards on that afternoon.

When a man calls upon a woman who is a visitor in the family that is unknown to him he should ask to see both hostess and guest and send in a card for each But this does not give him the privilege of a further acquaintance with the hostess unless she invites him to call again.

A cultivated lady in Washington once said, "Show me a letter from a woman or let me dine with her and I will tell you just how she was brought up." Here is a hint for parents to take the utmost pains in training their children to correct table manners and to promptness and neatness in correspondence.

The recognized rule for introductions is to present a gentleman to a lady and the younger person to the older. Official rank or exceptional distinction would naturally modify the rule, however. A lady does not rise when a gentleman is presented unless he be considerably her senior.

MANY SORTS ON ONE TREE.

A writer in "Gardening Illustrated" suggests the utility of grafting a number of kinds of pears on a single tree for household use. Not many families can consume the product of a large tree, ripening about the same time, whereas single limbs of various sorts, ripening in succession, would yield welcome supplies. He suggests (for English use) eight kinds — Jargonelle, William's Bon Chretien (Bartlett), Beurre Superfin, Louise Bonne, Doyenne du Comice, Marie Louise, Josephine de Malines and Beurre d'Esperance—from which one may reasonably hope to get a limited supply of fruit from the end of August to the first of March. With some variations to suit one's soil, climate and taste, this plan might be (and has been) pursued to advantage by the American amateur, and extended to embracing other fruits. We remember years ago visiting the garden of Charles Downing in Newburgh, N. Y., where, in consequence of limited space and many varieties to test, he had grafted and regrafted his trees until they seemed to be bearing crops of labels as well as of fruit.—Exchange.

VITALITY OF CRIME.

Sam Greene Comes Honestly by a Thieving Propensity.

THE FAMOUS LANCASTER OUTLAWS.

One Family Has Been Furnishing Work for the Criminal Courts Since the Year 1779.

In 1856 the District Attoney of Lancaster county, Pa., was trying a man named Greene for burglary, and he stated that the prisoner belonged to a family that had been criminals and law-breakers since the Revolution, and that the records of the courts of both Chester and Lancaster counties show that indictment had been found against men of that family as early as 1779. In 1790 the Pennsylvania "Gazette" warns travelers on the State road, near the Gap, in Lancaster county, that they are liable to be attacked by "Greene's Banditti," said Greene being a giant negro of the most desperate character. A few years after he and his party attacked some Pittsburg wagoners and Greene was shot.

This week's Lancaster papers announce the capture of Sam Greene, one of the most desperate of the Welsh Mountain outlaws, who is wanted on numerous charges of robbery, and who has eluded arrest for over a year. His associates were taken, and are now in jail serving out long terms.

Here is a striking instance of the vitality of crime. For five generations the Greenes have been persistent outlaws, living in a wealthy and thickly-settled community. The women and men are light in color, all tall, powerful and comely in appearance. Something is due to their surroundings. The mountain borders on the Pequea, the most fertile valley in the State, and the farmers are Mennonites, who are opposed to applying to the courts for redress. Perhaps with more vigorous neighbors these outlaws would have been driven away. The family has not increased in numbers within the last fifty years, but has maintained its physique and savage independence. In 1850 there were seven of the men and one woman in the jails of Lancaster and Lebanon. With one exception, none of them has ever been convicted of willful murder. In 1828 a peddler named Alburty disappeared in the vicinity of the Welsh Mountain, and a long time after a pile of bleached bones found in a ravine was identified as his remains. A round hole in the skull indicated how he lost his life. Jim Greene was arrested, but the evidence was not sufficient to convict, and he was released.

About 1830 a man named Scott drove cattle over the pike, mostly from Virginia. He was a powerful man and resolute in character. He had sold his cattle in Philadelphia, and was returning to his home in Dauphin county, and was halted by a man just at nightfall near New Holland. He drew his heavy holster pistol and pulled the trigger. It snapped. He then struck the robber with the butt, breaking the stock and laying the man out on the pike. Scott then rode on. The robber was Rube Greene, Jim's brother. His skull was fractured, and he died and was buried on the mountain before the officers could take him.

There is not in this State, it is believed, another instance of a family that has thus for over a century defied the laws and public opinion, its members maintaining in all that time their existence as outlaws in one locality.—Philadelphia Times.

SCIENCE AND PROGRESS.

Aluminium corrodes in salt water and barnacles attach to it, making it unfit for naval uses.

Recent chemical investigation of soils has proved that the sanitary dangers of burying the dead are exaggerated.

An electrical machine for closing shutters of factories in case of fire has been invented by Samuel H. Curwen, a Salem electrician.

A Peoria shoemaker has invented a working shoe with a wooden (poplar) sole one inch thick. It is very durable, comfortable and comparatively light.

A little bit of cheese and an electric wire form the latest rat-trap. The cheese is fixed to the wire, and the instant the rat touches the cheese he is shocked to death.

The giant of all the tellescopes of the world, the great Yereks instrument for the University of Chicago, will soon be scanning the heavens with its immense cyclopean eye.

One of the most interesting articles at the Boston Food Fair is cottolene, which consists of 50 per cent. of refined cotton-seed oil and 20 per cent. of pressed suet. It is used in making bread and cakes in the exhibition, and the Bostonians credit science with having discovered an important substitute for lard and other fats employed in cooking.

The recent trials on the Thames of a small torpedo-boat, with steel frame work and aluminium plates for the hull, "have shown an unusual speed, which the makers state is partly owing to the use of the light metal and partly to the better balancing of the machinery, as well as the use of water tube-boilers in place of the usual locomotive-type."

Parson — Deacon Smith, kindly waken Brother Hawkins. While it is true that the sleep of the just has often been commended, I do not think the snore of the just has ever received the stamp of approval.—Harper's Bazaar.