The Farmers' Leader.

CANTON, S. D.

FARMERS' PUBLISHING CO., PUBLISHERS

BOSTON means to give John Boyle O'Reilly a monument that shall cost not less than $50,000.

AT Holly Springs, Ga., a dog fell into a well and staid there fourteen days before his owner found him. He was taken out and is doing well.

THE French minister of war lately offered a prize for the swiftest bird in a flight from Perigueux to Paris, 310 miles. There were 2,749 entries, and the winner did the distance in 7 hours 34 minutes.

A DOCTOR and undertaker heard of a man who was hurt near Menominee, and rode to the scene of the accident in the same rig, the former taking his pill box and the latter his coffin. The doctor got the job.

A YOUNG man of Menominee, Mich., who surrendered $3,600 of embezzled money and was let off on account of his friends, requested of his employers a letter of recommendation to assist him in getting another place.

SOME dudes, who were annoying a Chinaman at Sedalia, Mo., were astonished when he suddenly mounted one of their bicycles and rode away, his que streaming straight out behind him, as if Old Nick were after him.

A French attorney was writing out a brief. He was in splendid health, only forty years old, and was writing rapidly, when all at once he stopped, and from that moment could not tell his own name. Memory went out from him like a flash of lightning.

THE excavations of the Greek Archæological Society on the Acropolis of Mycenæ have been rewarded by the discovery of some sixty different objects of antiquity, among which are bronze swords and knives, several hatchets, a razor, a round mirror and some gold ornaments.

IN Moscow may be seen in the streets any day a beggar who was a few years ago one of the richest men in the city. His father left him $7,500,000, but he gambled it all away. He cared literally for nothing but gambling, and if he had the money again he would risk it once more in the same way.

THERE is a married man in Atlanta, Ga., who wears eye glasses with a gold rim. His wife wears eye glasess, too, and the two pairs are just alike. They are the parents of three children, the youngest being ten years of age, and each of the children is near sighted. They wear eye glasses, too.

THE number of males and females is about equal and their average life is about thirty-three years; one-fourth of the inhabitants die before they reach their fiftieth year. Of 1,000 persons only one reaches the age of one hundred years; of every hundred only six reach the age of sixty-five, and not one in 500 live to see their eightieth year.

THE probable value of all the diamonds in the world, according to a recent estimate, is about $1,000,000,000. The world's diamond trade is carried on by about 8,000 dealers, with a total stock of not far from $350,000,000. The stones are prepared for market by perhaps 4,500 cutters and polishers, principally in Amsterdam, Antwerp, Paris and the Jura.

FOUR years ago, Miss Lena Woodard, living on Thorn Creek, Wash., sowed the seed from one head of barley. She harvested the crop with a pair of shears and sowed the amount received the next year, again harvesting it with her shears. The third crop her father cut with a grass scythe, getting enough of barley to sow forty acres last spring, which averaged forty bushels to the acre when thrashed, making a total yield of 1,600 bushels from one head of barley in four years.

FLORENCE BLYTHE, aged sixteen, of San Francisco, who lately came by way of the very toughest kind of litigation into an estate worth nearly $4,000,000, has asked the court for an allowance of $1,000 a month, or, in all, about $103,000, dating from her father's death in April, 1882. The girl pleaded that she needs about $1,000 a month for her maintenance and education. The court finally allowed her a back allowance of $300 a month, or $30,000, and a future allowance of $800.

FEW of those who fasten their gloves with the ingenious little snap button in use for a few years past know the history of the contrivance. It was invented by an American, who tried in vain to enlist in his invention the interest of American capitalists. Nobody could see any promise in the tiny bit of mechanism, and the inventor finally betook himself to France. There he found capital, and the invention speedily became popular. Now the inventor and capitalists interested are getting rich out of the contrivance, and even the American agency is proving a mint of money. The fastener, at first applied chiefly to gloves, is now affixed to umbrellas and to a dozen other articles of daily use. Made of silver, it is put upon ornamental pocket-books, portfolios and the like.

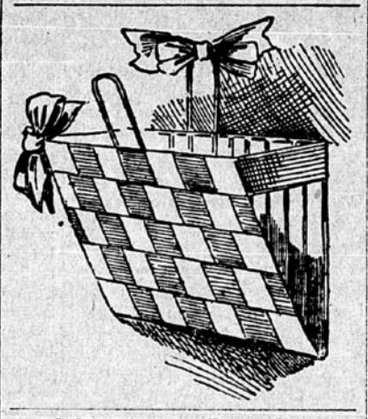
IF a man eats a pound of beef, mutton or other flesh every day, in a year he will consume 365 pounds, and in sixty years 21,900 pounds of meat. He will eat the same amount of vegetables and quite as much bread, so here are 43,800 pounds more. He will drink every day two quarts of coffee, tea, wine, beer or water, making a total of 10,000 gallons, or about one hundred and seventy-five hogsheads of liquid. This estimate does not include the probability that he will eat forty or fifty lambs, with mint sauce, 2,000 spring chickens, about five hundred pounds of butter and 40,000 or 50,000 eggs, and four hogsheads of sugar. If all this supply were piled up on the scales it would weigh over fifty-five tons, and if stored would fill a cotton warehouse from floor to ceiling.

EVERYWHERE in Palestine one sees evidences of scientific farming. The hills of old Judea were all terraced, and wall after wall of vines rose in steps from the valleys to the summit of the mountains. The remains of these terraces are now to be seen, though the rains of eighteen centuries have almost denuded the limestone rocks of their earth, and the mountains now are only used for grazing. Palestine was formerly a well wooded country, and it will probably become fertile again if trees are planted. It produces the finest fruit in the world, and the oranges of Jaffa are equal to those of the Indian River in Florida. When the million Russians get to Palestine they will probably recultivate the hills, and an increased rainfall will make the country again a "land flowing with milk and honey."

THE bold project of a ship railway, in lieu of a ship canal, to connect the waters of Lake Huron with those of Lake Ontario is now being agitated. The distance between those two lakes is sixty-seven miles by the proposed route from Georgian bay to the mouth of the Humber River, west of Toronto, and it has been calculated that a railway, with three tracks of the standard gauge, but with rails weighing from 100 to 110 pounds per yard, could be built for $12,000,000, or about half the cost of a ship canal of the same capacity. The land along the route reaches a height of 664 feet about Lake Huron, so that there would be some heavy grades or else some expensive work necessary. The proposed route would save 428 miles of lake navigation and twenty-eight miles of canal between Chicago and Montreal, and would enable a propeller to reach Montreal from Quebec in less time than it can reach Buffalo. The expected saving, three days, in the time between Chicago and the seaboard is a consideration which would warrant a large expenditure if the project is feasible from an engineering standpoint.

BROILER WALL POCKET.

The New York *Press*, which has been offering prizes for the best designs of a decorative character, has



awarded $20 for a broiler wall pocket such as is shown in the accompanying engraving, for holding papers or music. It is hung upon a gilded nail or tack, with one part hanging about half the way down. The back part of the broiler that rests against the wall is plain. There are decorations only on the front, which is suspended by ribbons attached to two corners. Use ribbons of two different colors—pink and green, for instance—to make a pretty display. Run them through the wires, skipping every other one and alternating the colors. The front may be painted, embroidered, or otherwise decorated to suit the taste of the maker.

SUITABLE FOR A YOUNG GIRL.

The jacket and vest shown in the accompanying illustration are composed of iris silk, broidered with silver, the vest being of bise silk with pompadour embroidery. The sash is of shot silk. The jacket is Figaro. The high collar, displays bise silk lining, being rolled back at the neck. The sleeves are

high, coming to a little below the elbow, where they finish in narrow, golden bands.

THE surest remedy for evil consists in forgetting it.

AGRICULTURAL TOPICS.

A FEW SUGGESTIONS FOR OUR RURAL READERS.

Some Information of Value to the Farmer, Stock-Breeder, Bee-Keeper, Housewife and Kitchen-Maid.

THE HOUSEHOLD.

"Those Scraps" Found in "Our House."

MEAN those scraps of food that cannot be made into the dainty, appetizing dishes that some of our ingenious writers upon domestic economy are fond of telling us about, writes Juniata Stafford in *Good Housekeeping*. Most of us, who are thrifty and conscientious, know what to do with bits of cold meat or potato; but there are some things we do not know what to do with. For instance, meat pie. If there is a good deal left, enough for a meal, the problem is easy enough; but if there is only a "scrap" left, what then? "Such a good meat pie! Such nice crust and gravy! It is a pity to throw it away! I will not do it!"

Thus we say, and the next day we put this nice "scrap" into a little dish, with its gravy, cover it so it will not get too dry, and put it into the oven just long enough to heat through—just while we are broiling the bit of ham that is to be the meat (in the main) for lunch. Result: every one wishes the nicely broiled ham, and the meat pie "scrap" remains the same size as before. At least, that is what happens in my house, and when I write upon these housekeeping topics, I am very apt to write about what happens in "my" house.

Then there is cold mackerel! Who ever knows what to do with cold mackerel? One can souse cold trout, or escallop cold white fish, or do wonderful things with cold picked-up cod-fish; but cold mackerel is too much of a problem. I have tried broiling it, if it was broiled at first; and have tried re-broiling if it was first broiled; have tried the oven and the frying-pan; but everything is a failure, yet who is willing to deliberately throw away a good "scrap" of cold mackerel? Once I had a whole cold mackerel on my hands. It happened in this way: The provider in our house delights in buying things by the kit (like mackerel), or by the bushel (like navy beans), or by the 60-pound box (like cod-fish), and everything becomes a problem in elimination before we get through. Well, we had a kit of "beautiful" mackerel, to which the family took kindly for "quite a spell." Then we had to take a long rest. One morning, as we were to have three extra guests for breakfast, I had one of those "beautiful" mackerel cooked. I knew I could expect nothing from the family, so centered all my hopes on the guests. Not one of them ever ate mackerel! There lay the majestic, solitary creature untouched upon the platter! What did I do? I put on my hat, took the platter just as it was, and ran around the corner to Mrs. Brown, who sometimes does washing for me, and who has a houseful of growing children. The "kit" followed later, for I was desperate.

Perhaps the reader may think Mrs. Brown might solve my problem about scraps; but she does not. I can carry her whole mackerel, but I cannot carry her "scraps." There are plenty of people just like her, are there not?

Again, what can a body do with a cold fried egg? "It is such a nice fresh egg and the others tasted so good!" It is conscientiously slipped into a saucer, put in the ice-box and "referred to the committee on ways and means." And a hard time the "committe" has with it, usually putting it on the table just as it is, and urging every one to "please finish up that egg." No one wishes to, any more than the "committee" does.

Perhaps we are all too dainty! I am very much inclined to think we are; but every time I conclude that I am, surely, and that it is high time that I disciplined myself, I also find that, when confronted by that piece of meat pie offset by broiled ham, or that cold mackerel or that cold fried egg, I weaken. I claim no singularity in this weakness. I am strengthened in it (if I may use a seemingly contradictory phrase) by most of my equally dainty friends.

Well, what shall we do? Shall we shut our eyes, as it were, and throw all these good "scraps" into the garbage-box? That is too bad, with so many hungry people in the world.

For myself, I have found a poor woman living alone with one little girl, who can always use such. It is not easy to find just such a person, and it is a good deal of trouble to carry the little "scraps" to her when she is found; but it is quite worth while. If they are bestowed in the right spirit, they will be accepted, and will be of decided benefit, not only to the poor, half-fed woman and child, but to the doner whose conscience is made easy. "Taking trouble" is not bad for any of us, if taken rightly, and "gather up the fragments that nothing be lost," may be our part in solving some of the great social questions of the day concerning the "distribution of property." This simple service is not romantic, surely; but it will be found "sort o' satisfyin'" if faithfully tried.

Hints to Housekeepers.

Hartshorn will usually restore colors that have been taken out by acid.

MANY persons prefer almond meal or oatmeal to soap for washing face and hands.

TO TAKE out ink or iron mould stains from white goods wet with milk and cover with salt.

FOR roughness, caused by exposure to wind, sponge the face with equal parts of brandy and rose water.

THE rooms of a house need ventilation in the daytime as well as in the night; in the winter as well as in the summer.

CASTORS made of leather are a new invention, sure to prove useful. A sound leather castor will save many a rug or carpet.

THE easiest way to dry lace curtains after washing them is to take a dry, sunny day, fasten them to the line by one edge with clothespines only a few inches apart, then gently pull and stretch until dry.

THE FARM.

Selecting Trees.

There is nothing gained in selecting large trees for transplanting. Young, thrifty trees are easier to transplant, will make a better start to goow, and in the end will make a better tree. Many purchasing trees for an orchard make the mistake of selecting three-year old trees, under the impression that they will come into bearing that much sooner. With the same idea in mind, they fail to cut back the tops in proportion to the roots, and the consequence is that the tree is slow in making a start to grow and loses in this way fully as much, if not more time, than a younger tree.

It is very important, in selecting trees, to get those that are vigorous and healthy. With the majority of varieties of fruits, two-year-old trees will give more satisfactory results than older ones.

Cut back the top in proportion to the roots; in many cases it will pay to cut off the whole top, leaving the straight stem; then as the branches start out select those that are the most desirable and rub or cut off all others. A better-shaped and a more vigorous tree can be procured in this way. Such trees cost less in the end, are more certain to grow, and are more desirable in many ways than larger, older trees.

A good plan in many localities is to purchase what trees are wanted in the fall, and heel them in carefully, then set them out where they are to grow as early in the spring as the condition of the soil will admit. This avoids to a considerable extent the risk of fall setting, and if put out early lessens very materially the risk of spring planting.

Missouri. N. J. SHEPHERD.

A Straw Roof for Farm Buildings.

A Poughkeepsie, N. Y., correspondent of the *Farm Journal*, gives the following directions for a straw or thatched roof:

1. Good, straight, rye straw is required. Make the butts even by holding it loosely and tapping on the floor, then grasp firmly near the heads, and shake out short, crumpled straws and tie in convenient bundles.

2. Have rafters the same as for shingles.

3. Use poles about two inches in diameter, or sawed lath one and one-half inches square to tie straw to. Nail lower one to rafters about a foot from plate, and the others fifteen or eighteen inches apart, depending on the length of the straw. Let them project about six inches over the rafters to nail the eave-board to. Nail on eave-boards.

4. Two men are required to put on straw, one to prepare the handfuls for the other who binds it on. A line is first drawn from eave-board to eave-board, to guide the butts of first course. One man takes straw and makes a band, fastens it to the pole and shoves it against the eave-board. The other man grasps a little more straw than he can close his fingers over and passes it to No. 1, who lays it against the band, the butts touching the line, and brings the band over the straw and around the pole, holding all firm and taut. No. 1 now takes a little straw from the head of the bunch and twists it in with the starting band, and is ready for another handful to bind on as before. This process is repeated until the opposite side is reached. The next course should be tied to the second pole, the butts being laid even with the first pole. In the third and succeeding courses all the straw should be reversed, and the heads pointed down. The peak should be capped with boards.

THE DAIRY.

Feeding Calves Skim-Milk.

A very successful feeder in Canada uses the following method in raising calves on skim-milk:

The calves are fed by hand all the new milk they will take three times a day, until about a week old. Then skim-milk is added; only a little at first, but the quantity of skim-milk is so increased and that of the new milk so reduced, that in two weeks from the commencement of this change, skim-milk only will be fed. The skim-milk is fed only when it is sweet, as when sour it produces scours and injures digestion in other ways. The skim-milk is fed at the temperature of milk just from the cow. In heating, a portion of the milk is put on the stove in a pan or pail, and heated gradually till quite warm. It is then poured into the portions respectively set apart for each calf. The calves get the milk three times a day for, say a month from the beginning of the change to skim-milk, but a less quantity is given at noon, and if fed regularly they may get all the skim-milk they will take without injury to them.

When the change is being made from new milk to skim-milk, flax seed is added to the milk. It is prepared as follows: For two calves, take half a teacupful of flax at night, and pour on two quarts of boiling water, allowing it to steep till morning; it is then warmed and added to the milk; the quantity of flax may be gradually but slowly increased until three-fourths of a teacupful of flax seed, steeped in a proportionate increase of hot water, is given to each animal. The flax for the night meal is put to steep in the same way in the morning. Milk is fed until the calves are seven or eight months old. They should have access to all the clean water they will drink at all times.

They get all the meal they will eat up clean twice a day. The mixture consists of one-fourth ground peas, one-fourth ground oats, and one-half wheat bran; this is mixed with good hay run through a cutting box. The proportion of the hay to the meal is increased as the calves get older. Where meal of this kind is not to be had, give your calves oats, which you may feed whole, and you need not mix them with cut hay. Oat sheaves are sometimes cut in the chaffer and the meal mixture added, but not so much of it in quantity as when the cut oat sheaves are not fed.

Butter Flavors.

The way to secure good flavored butter is to feed the cows with good flavored food. The delicious aroma and palatable flavors of the butter come from the oils of the food. These oils are unchanged by digestion. Hence the butter is characterized by the food consumed by the cow. The whilom popularity of June and September butter had something substantial behind it. It was made from the sweet grasses of June and the fresh aftermath of the second growth, and under the favoring temperature peculiar to the early and late summer alike. Edward Burnett, the noted dairyman of Deerfoot Farm, tells of deciding a sharp competition for the honors at a fair, where he afterward learned the young dairyman who won the prize picked bright clover heads each day for his pet Jersey that was giving him the milk. These delicious flavoring oils do not come from bog hay, where they never exist, nor from improper foods whose flavors are not of a standard order. Dairyman seeking a product of high quality will do well to think of these things when providing fodders for cows in milk.—*Maine Farmer.*

THE POULTRY-YARD.

Winter Breeding.

Winter breeding is as profitable as it is risky, and the risk can be reduced to a minimum by careful forethought.

The chick must be kept warm until it is six weeks old, or it will reach a point where growth seems to cease. Like a young pig it becomes stunted very easily in winter, and it is much easier to stop its growth than to increase it. The young chick will always thrive in winter if given plenty of warmth. It was not orginally intended for the chick to come into the world in winter, says the *Mirror and Farmer*, but as it is now a subject of domestication, the domestic methods must be resorted to in order to enable it to thrive and accomplish the purposes sought by its introduction to existence in the winter season. The greatest loss occurs from disease of the bowels. When this appears the cause is attributed to the food, and the attempt is made to save the chicks by all manner of feeding, but the real cause of the bowel disease is cold on the bowels, due to lack of sufficient heat. This cold does not come from prolonged exposure, or from a lack of warmth during the day, but from the failure to supply warmth at night, at which time the chicks are quiet, and do not have the aid of exercise. A single night's exposure (or even an hour), to a temperature that will cause the chicks to crowd, will bring on the bowel disease. When the whole brood is attacked by it, the chances of saving the chicks are very slim, as they seldom fully recover, or, if they pass the critical stage of the difficulty, they seldom amount to anything afterward. In raising early chicks for broilers, therefore, the main condition is warmth, continual warmth, and plenty of it, as 100 degrees is not too much for very young chicks.

Poultry Notes.

THE India Game and Dorking make an excellent cross for table qualities. They produce a combination of flavors and the development of breast formation making it both large and perfect in form and color.

IT requires no small amount of tact and study to breed chicks up in the nineties, yet when a breeder "gets there" he has no difficulty to dispose of his surplus stock at prices that are not often realized on other kinds. Whatever breed you keep aim at the highest degree of perfection; you can't strike far off the mark you aim for. The ready sale of fine stock pays to get them up high in quality.

THOUGH many improved crosses have been brought before the people for favor, the Light Brahma has stood its own ground, and to-day they are as much praised and as highly commended to the farmer as was the case thirty years ago. Any breed that can stand the test of rivalry so long and still continue to satisfy and please the thousands breeding them, must have qualities of a very high order. The Light Brahama has all these.

OLD hens invariably make the best sitters. They are not so fickle as pullets, and attend to maternal duties better. Nine eggs are sufficient under ordinary-sized hens in cold weather, and twelve for Asiatic breeds. It is best to have the proper number under the sitter than to have more than she can possibly give proper warmth to. Those under her wings do not receive much heat, and, consequently, fail to hatch well, or hatch at all. The same is true while brooding them.

THE KITCHEN.

Flour Gems.

One egg, one tablespoonful of sugar, two tablespoonfuls of butter, 1½ cupfuls of sweet milk, three teaspoonfuls of baking powder, 2½ cupfuls of flour. Beat well, have your gem pan hot and buttered. Pour in and bake quick.

Rice Waffles.

Boil half a pint of rice and let it get cold, mix with it one-fourth pound of butter and a little salt; stir in 1½ pints of flour, beat five eggs separately, add yolks together with one quart of milk, lastly the well-beaten whites. Beat well and bake at once in waffle irons.

Steamed Indian Pudding.

One cup of sour cream, one cup of sour milk, one egg, two tablespoonfuls of sugar or molasses, one cup of flour, two cups of meal, one teaspoonful of soda, one teaspoonful of salt, one-half cup of raisins or dried fruit. Steam or boil two hours or more. Serve with sweetened cream.

Cold Lemon Pudding.

One-half box of gelatine soaked in four tablespoonfuls of water for ten minutes; add a pint of boiling water, juice of two lemons, one cup of sugar. Strain and set away to cool. When cold, stir in the whites of three well-beaten eggs. A thin boiled custard or thick cream may be used to pour over the pudding.

Stewed Tripe.

Cut the boiled tripe into small pieces and add three or four small onions; pour over the tripe and onions a little warm water. Let it cook slowly until both are tender and the water nearly boiled away. Then add milk sufficient to make a good gravy, a tablespoonful of butter made smooth in an equal quantity of flour, salt and pepper to taste, and boil three minutes.

Potato and Corn Muffins.

Two cups of cold mashed potato; two cups of corn meal, or enough for a batter. Soften the potato with the milk, working out all the lumps; then stir in corn meal till the batter is just thick enough to drop easily from the spoon; add the whipped eggs and beat hard. Drop into gem pans, oiled and hot, and bake in an oven from twenty to thirty minutes.

Potato Omelet.

Take six good-sized potatoes, two teaspoonfuls of salt, one tablespoonful of butter and a little pepper. Peel the potatoes and put them into boiling water. When they have been boiling for fifteen minutes add one teaspoonful of salt. As soon as cooked drain and mash well. Add one teaspoonful of salt, a little pepper and butter; then add four well-beaten yolks, mixing well. Rub through a colander. Melt two tablespoonfuls of butter in a frying-pan. Put in the potatoes, smoothing it all over. Fry it a light-brown color, double and serve like an omelet.

TO RENDER a roughened skin soft and smooth, wet in warm soft water, then rub thoroughly with oatmeal flour, and wash off with water containing a teaspoonful of pure glycerine.

ANY coward can fight a battle when he's sure of winning; but give me the man who has pluck to fight when he's sure of losing.

DAKOTA'S FINANCES.

AT PRESENT IN A CONDITION NOT VERY FLATTERING.

But Serious Enough To Be Alarming and One That Will Require Wise Counsel—The Revenues Will Fall Short Over $100,000—Some Facts and Figures.

The proposed amendment increasing the limit of state debt from $100,000 to $500,000 has been defeated by a large majority, whether wisely or otherwise would be an unprofitable subject of discussion at this date. On the legislature just elected the burden will fall. This body will be confronted by a condition in state finances serious enough to be almost alarming, and one that will require the wisest counsel of our best and most astute men. The facts to be considered will be about as follows: The total equalized valuation of all real, personal and railroad property in the state is $138,315,076. On this amount a 2-mill tax may be levied for state purposes. This will produce $276,630.15 revenue. Last winter our legislature, said to have been deeply imbued with the spirit of economy, appropriated for the running expenses of the state, exclusive of bond interest, which is otherwise provided for, $390,714.20.

Supposing that the same amount will be required next year, our revenue falls short of our needs $114,084,05. This amount we cannot go in debt for, because the constitution prohibits the incurring of any further state debt and a debt so created will be illegal and void.

The principal question for the ways and means committee to consider then will be: First, what items will have to be paid; second, what can be left out without detriment to the state; and finally when the propositions have been considered, what further sums that ought to be appropriated must be necessarily left out to make the accounts balance.

So that each one may figure for himself what may be done in cutting down expenses. We give a list of the various items of last winter's appropriation bill, with the amounts opposite.

Veterinary surgeon	$ 1,700
Insurance of public buildings	4,550
State militia	4,000
Public examiner	2,250
Railroad commissioners	6,000
Commissioner of immigration	7,700
Soldiers' home	10,500
Reform school	15,600
Agricultural college	18,000
School of mines	8,000
School of deaf mutes	14,800
Spearfish normal school	12,300
Madison normal school	11,700
County institute	2,000
State printing	7,000
Vermillion university	24,700
Penitentiary	31,311
Insane hospital	64,690
Salary and mileage of members of the legislature and salary of clerks and employes	84,207
Pay and mileage of executive officers acting on commission, etc	4,500
Supreme court offices, maintenance, etc	17,[illegible]
Expenses of executive offices, for maintenance, clerk hire, stationery, office supplies and incidentals	17,513
Salaries of executive and judicial officers	36,000
Total	$390,714

Interest on bonded debt, $47,187, is provided for by separate levy of 4-10 of a mill.

About the only items in the above list for which the constitution provides the specific amount to be paid are the salaries of the executive and judicial officers, amounting to $36,000, and the expenses of the legislature for per diem, $5 per day for each member, and mileage, 10 cents per mile. This, for two sessions, according to last winter's appropriation, amounted to $84,207.20, including mileage twice.

The per diem for three days' session in October, 1889, was $2,535 and mileage $9,671, or a total of $12,206, which may be deducted from the above $85,207, leaving the probable expenses of this winter's session at $72,000 in round numbers. Add this to $36,000 and we have $108,000 as the total cost of paying the salaries of the legislative, executive and judicial officers of the state for the year.

We will then have left $168,630.15 available for maintenance of state institutions, expenses of all executive and judicial offices—other than the salaries of the officers—printing, militia, commissioner of immigration, etc.

Some of these things we will probably be obliged to do without and on others the amount may be reduced below last year's expenditures.

On state institutions it is difficult to see where we can effect much in the way of economy and still keep everything going. We have not a single institution too many, and yet the three largest and indispensible, viz: penitentiary, hospital for insane and university, will use up $120,000 of the $168,630, leaving but $48,630 for everything else.

It would be manifestly useless to have state officers unless we maintain offices in which they may transact their business; this cost this year $17,513. The public buildings must be insured at a cost of $4,550 and the lieutenant-governor must have $600 for presiding over the senate.

A little computation shows that we have left but $25,967 and no normal schools, no reform school, no school of mines, no soldiers' home, no agricultural college, no school for deaf mutes, besides which we are without militia, veterinary, railroad or immigration commissioners, public examiner, institutes, commission of labor and commission of irrigation, and nothing is allowed for printing.

What a sorry spectacle this great state will present to the world, her public institutions either closed for want of funds or struggling for existence on half enough, her treasury empty, and everything in a state of ruin and collapse. This winter's legislature has indeed a serious problem to solve.—*Pierre Daily Capital.*

Dakota News.

WORK on the artesian well at Chamberlain will begin next week.

THE county commissioners of Brule county have purchased three artesian well outfits, placing the contract with the South Dakota Artesian Well company of Algona, Ia. The price was $1,000 for each outfit, including full set of tools, but exclusive of engine.

THE corner stone of the Baptist church was laid Saturday forenoon.

WEDNESDAY night the midnight train was wrecked at the switch west of Canton. The engine and four cars left the track and the engine was considerably damaged. The manner in which the wreckers worked shows that the work was done by some one thoroughly familiar with railroads. The staples to which the switch lock is attached was broken off and the key taken from the small pinion so that the switch could be opened without turning the arrow. The engineer seeing arrow in its correct position suspected nothing until the engine struck the ties