FOR THE FAIR SEX.

Courting in the Last Century.

"The History of Women," an English work, published in 1779, details various methods of courtship then practiced in some of the European colonies of America. It has this curious statement, which beaux and belles will find it difficult to believe: "When two Pennsylvania lovers meet with any remarkable opposition from their friends they go off together on horseback, the lady riding before and the gentleman behind her. In this situation they present themselves before a magistrate, to whom she declares that she has run away with her lover and has brought him there to be married. So solemn an avowal the magistrate is not at liberty to reject, and they are married accordingly."

A Bear Killed by Women.

Mrs. Marston, during the absence of her husband, was doing the week's family washing in the back kitchen of their home, near Galena, when she heard a great noise among the pigs in the yard. Opening the door she saw a large black bear trying to walk off with one of the pigs. The other pigs had climbed out of the pen and scattered in every direction, and two large dogs that had been out on several bear hunts stood at a safe distance, perfectly cowed. Mrs. Marston rushed for the boiler of scalding water, which she emptied upon the head of the bear while it was trying to retain hold on the pig. Her daughter attacked the bear with an ax and the two dogs came to their support. Mrs. Marston does not know how it occurred, but in five minutes the bear was dead, with a dozen deep gashes from the ax in its head and shoulders, its hide nearly peeled off by the scalding water, both of its eyes scalded and closed, and the dogs hanging to it. That night the old man was asked if he would have pork chop or bear steak, and couldn't make it out until the affair was described.—*Wood River Times.*

Moorish Women's Garments.

La Saison in a recent issue says: The Moorish women appear in the streets entirely enveloped in a number of wide mantles, made of light woolen material or of a thinner white texture—the so-called Haiks—which cover the head and the whole body; the faces are deeply veiled. The costume permits as little of the figure being seen as the veil does of the features. The appearance of the Moorish women inside their houses is quite different. There their figures are to be seen after they have laid aside the Haiks and veil. The principal characteristics of this costume are the wide, bunched-out drawers, generally white, and on which the rich women are fond of expending very much stuff, so that this article of clothing looks like a skirt reaching to the feet. The chemise, consisting of raw silk or tulle (black being the color generally chosen, in order to show off a light complexion, while women with dark skin wear white tulle), is perfectly transparent; the wide sleeves are hemmed with red silk inside. They wear a long, sleeveless jacket over the chemise, with flowers woven in and trimmed with gold embroidery and buttons. A sash is worn round the jacket, of straw-colored yellow silk, very much embroidered with gold, which resembles the scarfs worn by rich Jewesses on festal occasions. Long, fine silk threads hang down at the ends. The hair is hidden under a silk handkerchief interwoven with gold, so that only small plaits are visible at the back of the neck. Bright colored materials are generally chosen for these handkerchiefs. The forehead is adorned with a silver ornament. Inclosing the oval-shaped face, like a frame, is a chain of gold and silver richly decorated with small coins, which hangs from the temple to the other. Chains, coins and strings of pearls, often of a very costly kind, cover the neck and breast in a very extravagant manner. Shoes without heels are worn over the bare feet or white stockings; they are rounded off in front and made of yellow or red leather.

Fashion Notes.

Mahogany-red gloves are much worn.

In feathers there is a never-ending variety to select from.

White costumes of red corduroy repped plush are exhibited.

Elastic cloth, or stockinet, is sold by the yard for bodices and jackets.

Kensington embroidery in silk and chenille is seen upon new felt hats.

A novelty in silk-backed velvet is the revival of the old-fashioned green.

Flounces of black Chantilly lace are revived by elderly ladies for full-dress toilets.

New satins are brocaded in lace effects in black and white on grounds of color.

Long, plainly made redingotes, trimmed with braiding, are in high fashion.

Dark repped overdresses are worn with plush or velvet skirts—bright colors are more fashionable than somber shades in this fancy style of street toilet.

There are many very odd designs in winter dress goods. Threads of yellow are so interwoven in plaids that a bronze tint appears to overspread the pattern.

Jersey wool gloves very long and without buttons are made in all shades to match cloth dresses, and are so well shaped that they fit the hand as neatly as Suede kid gloves do.

Old-fashioned fabrics are being revived. Delaine, alpaca and lady's cloth are coming to the front again, though the first two are too irredeemably ugly ever to come into high favor.

The hats shown for children are exceedingly pretty, the gay colors of the day being peculiarly appropriate for them. Plush and velvet divide favor with the felt beavers, which have become standard goods for winter wear.

Brown and Pompeiian red are very popular colors for bonnets. Brown Sicilienne and red velvet are folded together for trimming fine felt bonnets, and there are three short ostrich feathers of these colors forming a panache on the crown.

Broad-brimmed picturesque hats laden with ostrich plumes are worn by young ladies because their coquettish curves and waves are far more becoming than the newer but stiff masculine hats with close bands and short game feathers.

There is a preference for having the upper part of the costume of some plain material, with a damask or brocade of large scroll or floral patterns for the skirt. Genoa velvets, plush and brocatelles make handsome skirts for plain Indian cashmere bodices and plaited tunics.

The tasteful fancy at present for house dresses is also an economical one, as it consists of a jacket of one color with skirts of another. Thus a dark wine-colored or an electric blue basque of cashmere or cloth may be worn with black skirts, colored skirts of silk or of wool, and also with the dark plaid woolens.

Some of the gray felt hats have high crowns surrounded by wide folds or a single band of colored velvet, as Arabian telegraph-blue, sage or mignonette green. These are plain or richly worked with gold cord. The plumes correspond with the color of the felt. Very large felt round hats are massed with not only a thick panache of ostrich feathers, but also long, graceful plumes that pass around the crown and fall low behind.

The greater number of mantles and wraps this season are shorter than those of last year, or else longer in front and shorter at the back, to admit of the crinoline, which, despite the ridicule it meets with, is really required to support the full and increasing draperies of the skirt. Satin velvet, broche and matelese are quite the most fashionable materials for autumn mantles, these being trimmed with full ruches, quillings, cascades of black lace, jetted or plain, and ribbon bows of moire or satin.

The severe English styles adopted for street toilets should find favor with people of small means, because they dispense with elaborate trimmings, and are of such simple designs that they can easily be made at home; indeed, nothing detracts so much from what is now considered good style as the meaningless and fussy additions third-rate dressmakers put on street costumes on with the avowed purpose of making them "more dressy." It is in their plainness and their fine fit that their beauty lies, and all the outlay of money should be put in the fabric and in the workmanship that gives neatness of finish.—*Harper's Bazar.*

Shopkeeping in the White House, Etc.

The following amusing anecdotes of the late President Lincoln's youngest son, "Tad," are taken from Noah Brooks' sketch, entitled "A Boy in the White House," in *St. Nicholas.* Mr. Brooks was President Lincoln's private secretary at one time, and a great friend of his mischievous son:

Mingled with his boyish simplicity, Tad had a great deal of native shrewdness. The White House was infested with a numerous horde of office-seekers. From day to day these men crowded the corridors leading to the President's office. Sometimes they were so numerous as to line the halls all the way down the stairs. It was not long before Tad found out what this assemblage meant, and it then became one of his greatest diversions, when other resources failed, to go around among the office-seekers and sympathetically inquire what they wanted, how long they had waited, and how much longer they proposed to wait. To some he gave good advice, telling them to go home and chop wood for a living. Others he tried to dismiss by volunteering to speak to his father in their behalf, if they would promise not to come again. Many of these people were at the White House for weeks and even months, never missing a day, unless they learned that the President was out of town or otherwise absent from the house.

Tad levied tribute on the men whose faces he had learned to know. Once the mounted guard at the foot of the staircase and compelled every passenger to pay an admission fee of five cents—"for the benefit of the sanitary fund," as he explained. Most of the visitors took it in good part, and some of the fawning creatures, glad of an opportunity to earn the good-will of the little fellow, paid their way with a "stamp" of some considerable value. This venture was so successful that Tad resolved on having one of the sanitary commission fairs then so much in vogue all over the country. He placed a table in the grand corridor or entrance hall of the White House, stocked it with a few broken toys, some purchases of fruit, sundry articles of food begged from the family pantry, and a lot of miscellaneous odds and ends contributed by admiring friends. Before night the sanitary fair of the White House was closed out. No man who looked as if he had money in his pocket was permitted to pass into the house that day without first buying something of Master Lincoln's stock in trade.

His success in the world of child-hood ended him soon after to branch out in a larger speculation. Having saved up quite a sum of pocket money, he bought out the entire stock of an old woman who sold apples and gingerbread near the treasury building. A pair of frestles and a board, extorted from the carpenters employed on the building, gave the young merchant his counter, and he set up his shop in the grand, historic portico of the White House, much to the horror of some of the eminently respectable people who passed by and beheld this most undignified proceeding. Before noon almost every office-seeker who entered had bought a luncheon, under compulsion, from the alert young shopkeeper, who drove a brisk trade as long as his goods lasted. When Tad had sold out all he had to sell a goodly lot of the fractional currency of those times was stuffed into his pockets, his hat and his little fist. He was "the President's son," and that was enough for the flatterers, who were glad to buy of him. But Tad was too generous and open-handed to be long a gainer by any such operations. Before night capital and profits had been squandered, and the little speculator went penniless to bed

International Fisheries Exhibition.

The prospects of the international fisheries exhibition in London, next year, as indicated by a report of the executive committee just issued, are exceedingly bright. Applications for space have been received from all parts of the world, and the expectation is that the successful exhibition at Berlin will be surpassed.

The exhibition area will cover about 250,000 square feet. A prize of $500 is offered for the best essay on catching and distributing sea fish, and another, also of $500, for the best essay on the food of fish; while the best lifeboat exhibited will carry off the fine gift of $3,000. Among the other money prizes are four, offered by Ashmead Bartlett Burdett-Coutts for the best collections of fishing-rods; a prize of $100, given by the Baroness Burdett-Coutts, for the best plan of a fish market; and a prize of $300 for the best model of a carrier boat, the boat to be specially adapted for preserving the lives of her crew. The English government will strike medals at the mint as rewards of merit, will issue diplomas of honor, and will probably make a grant of public money toward the expenses of the exhibition.

A Significant Utterance.

A very significant utterance was that made by James Tracy, who was executed for murder at Chicago, just before he was hung. He had all along protested his innocence, and in a communication which he wrote out for a reporter he said: "I feel satisfied that if my past record had been spotless I could never have been convicted. I do not believe any man who has known a life of virtue could be content with a life of vice. The farmer who has spent his life on his farm never seeing more of the world than the road to market, or more society than the village congregation, is happier than the 'sport' who gets his money easily but questionably and sees society in its wildest dissipation. The hardest of work, if honest, is not as tiresome as the idleness of an outlaw. The laborer never feels his work as does the man who makes his living by the 'simple twist of the wrist.' I sincerely hope that my fate and these words may prove a warning to young men who are cheating themselves with the idea that there can be any peace, happiness or prosperity in a crooked life."

According to an English writer, of the children born in Norway a little over seven reach their twentieth year; that in England and the United States somewhat less than seven reach that age, while in France only five reach it, and in Ireland less than five.

THE PIRATE OF THE GULF.

The Career of Jean Lafitte, the Celebrated Freebooter.

A Galveston (Texas) letter says: On this self-same isle formerly dwelt one of the most celebrated pirates known to American annals—Jean Lafitte, the Robin Hood of the Mexican gulf and Carribean sea. The very spot where his lawless town stood is still pointed out to the curious visitor. He was one of the most picturesque characters of the early part of the present century, and to the American novelist and poet has proved a fruitful theme. He is thus described, not by the pen of fiction, but by an acurate historian: "He was a well-formed, handsome man, six feet two inches in height, strongly built, with large hazel eyes, and black hair, and he usually wore a mustache. He dressed in green uniform. He was a man of polite and easy manners, of retired habits, generous disposition, and of such winning address that his influence over his followers was almost absolute." He was a native of France, of respectable parentage, and made his first ocean voyage as the mate of a vessel bound to the East Indies. He was more fitted to command than obey, and soon quarreled with his fellow officers and left them. In some manner unknown he obtained a ship, doubtless by methods becoming an embryo corsair, and, rallying to his black flag a crew of determined men, he boldly embarked in a career of piracy on the Indian ocean. Little is recorded of his fortunes at this particular period, save that he finally fell into the hands of the British naval authorities, but evaded the halter by a timely escape, and succeeded in reaching his native land. His stay was brief, however. Only the excitement of a lawless life possessed the allurements his restless nature demanded. Fitting out a vessel, he sailed for the West Indies, and made open war on British and Spanish commerce. Many a galleon freighted with treasure became his spoil, and many a rich English cargo. His exploits fully equaled those of the most noted heroes of piratical romance, while his personal characteristics were far from uncommendable. He is said to have been brave, refined and high-minded—in fact, "the mildest-mannered man that ever scuttled ship or cut a throat."

In 1815 Commodore Patterson, with several American vessels of war, was dispatched to cruise in search of him. He was found well established on an island in Barataria bay, about forty miles west of the delta of the Mississippi river. He had a large force of outlaws under his command and a small fleet of vessels, but retired without opposition. We were then at war with Great Britain. Lafitte cherished an intense hatred of the English, by reason of the severity of his treatment while a prisoner in their hands, and was our natural ally. He had also, probably from motives of policy, usually refrained from capturing American vessels. The expedition of Commodore Patterson was not conducted in a very energetic manner, therefore, and as soon as the American fleet retired Lafitte again took possession of the island. The latter was too conveniently adjacent to New Orleans to be needlessly abandoned. At that city the pirates found a ready and accommodating market for their captured slaves and cargoes, and could also procure any needed military supplies there. The innumerable bayous connecting New Orleans with the gulf facilitated the clandestine operations. When the British attempted to capture the city they first sought the co-operation of Lafitte, offered him as a recompense the sum of $30,000 and a commission in the royal navy. He declined these tempting terms, but, without hope of reward, marched to the aid of Andrew Jackson, at the head of a body of veteran followers, and bore an honorable part in repulsing the British. For this important assistance his past transgressions were pardoned by the President, and he had before him the opportunity of abandoning the wild life he had led so long and of turning his undoubted talents to nobler pursuits. The charm of adventure too powerfully possessed his nature, however, and he merely determined on a new base of operations. He removed his plunder and pirates from the immediate vicinity of New Orleans and located on the uninhabited island of Galveston. He brought to his new stronghold no less than six well-manned vessels. A tribe of Indians occupied the mainland, and attempted to expel him, but in a battle that took place thirty savages were killed and the remainder fled to safer hunting grounds. Lafitte now had many buildings constructed, including a fine residence for his own occupancy. His intention was undoubtedly to make Galveston his permanent abiding-place as well as slave mart, to which planters could at any time repair with perfect security. His ocean raids now became more numerous and successful than ever. Among his followers he divided the net results with a just and liberal hand.

His rank and file consisted of desperate outcasts from every nation, but were chiefly Americans. His favorite lieutenant was an American by the name of James Campbell, who fought under Commodore Perry at the battle of Lake Erie, and afterward on the frigate Constitution in its celebrated battle with the Guerriere. At the end of five years it became impossible for the United States to longer tolerate the operations of Lafitte, and in 1820 an American squadron anchored off Galveston. The commodore in command visited the corsair chief and communicate decisive orders. Lafitte entertained him in princely style, having a superabundance of sumptuous fare to draw from, and then quietly gave orders for the embarkation of the pirates and the destruction of their town by fire. While the flames were in full progess he weighed anchor, and never again sailed the waters of the Gulf of Mexico. After a long cruise he made his home on the island of Mazeret, off the coast of Yucatan, where he died a few years afterward, at the comparatively early age of forty-six. His loss was not only deplored by the wild freebooters whom he had so long commanded in storm and battle, but by a devoted wife, who had been the silent heroine of his romantic story, and had shared many of his perils and most of his vicissitudes. If legends may be credited, she was a dark-eyed Cuban lady, who was first his captive, and afterward the willing partner of his varying fortunes. Over his grave was heaped a vast mound of sea shells, which have not yet been scattered by time.

Snails for Food.

Recent discussions in the French papers as to the value of snails as food will be of interest to those whose appetites are sated with ordinary gastronomic luxuries. It appears that the snail (Helix pomatia) possesses very nourishing qualities, and is worthy of more attention than it has hitherto received. The analysis of the well-known chemist, Payson, shows that the snail contains seventy per cent. water, sixteen per cent. nitrogen, eight per cent. fat, two per cent. animal salt and four per cent. of other constituent parts. The ancient Romans were well aware of these good qualities, and used the snail as a stimulating remedy for a bad appetite, just as nowadays we use caviare or oysters, and had a particular way of preparing it. From Italy they were transported to France. They are still a favorite in Bohemia, and are deliciously dressed in the best restaurants in Prague.

FARM, GARDEN AND HOUSEHOLD.

Docking the Tails of Horses.

The practice of docking the tails of horses is now undergoing considerable discussion in the English agricultural journals. It so disfigures a horse that we hope docking will not prevail again as it used to years ago, not only in England but in America also. The main argument in favor of docking is that it prevents a horse from switching his tail over the reins, thereby causing the driver to lose control of him; but the switching may be rendered impossible by fastening a stiff iron rod four to six inches above the whole length of the dashboard for the reins to rest on. This keeps them so much higher than the rump of the horse that he cannot switch his tail over them. With a very nervous or skittish horse we will grant that it is dangerous for him to get his tail over the reins, particularly if he then becomes frightened.—*National Live Stock Journal.*

Feeding Soaked Corn.

F. D. Coburn, a correspondent of the *Breeders' Gazette*, has been investigating the profitableness of feeding corn to stock and selling it as pork and beef rather than selling the corn itself, and during the past winter has propounded questions to feeders in each county of the State of Kansas, of which he is a resident. He says: "Their replies, which cover many years of experience and observation, indicate, I think, very nearly what is perhaps the average sentiment of the leading farmers throughout the Western States." Reports were received from seventy-six feeders in sixty-two counties, and all agree that there is more profit in feeding to good stock, and the testimony of these feeders shows twenty per cent. gain by soaking the corn. Sixteen of the feeders report results in feeding soaked whole corn to pigs and report a gain of from twelve to thirty-three per cent., averaging twenty per cent. in favor of soaked over dry corn. Several report feeding soaked corn to horses, and consider it thirty-seven per cent. better than when fed dry. But very few practice grinding, as it does not pay. We know of one pig breeder in New England who has been testing this matter of feeding corn or cornmeal to pigs, and he is satisfied that he can get best results by feeding the whole corn soaked. We once tried feeding soaked barley to work horses with remarkably good results, and consider this one of the best grains for part of the daily rations of work horses.

Green Food for Poultry.

As to kind, with the single exception of onions, which should be given once a week, it makes but little difference what kind of green food is supplied, the price and keeping qualities alone being considered. Apples are good to feed as long as they will keep, say until Christmas; from then until May turnips or sugar beets are good, as they keep well, and on good land, with plenty of hen manure, can be raised for ten cents a bushel. For the three spring months I find the American rutabaga turnip the best of all; they will keep crispy and nice until June. As to how much to provide, one bushel per hen for fowls in confinement is not too much to last from October 1 to May 1, or until green rye or oats are large enough to cut. "A pretty liberal allowance," some one says. "How much grain do you save?" About ten per cent. less grain will be required than if no green food were given, and twenty-five per cent. more eggs will be received, besides keeping the fowls in better health. I have in each pen a small trough, protected by stout wires two and a half inches apart, expressly for green food, which keeps it clean until it is eaten. It is quite unnecessary to chop or mince any kind of green food as some writers recommend; cut turnips, beets, etc., in two or three pieces and the hens will manage them after they learn. I love to hear the music of 100 hens all picking at crisp roots; it resembles hail beating against the window pane.—*American Poultry Yard.*

Celery Among Potatoes.

Having, like many, rather a small garden and needing to economize space I tried setting the plants in line between two hills of Early Rose. After several years experience of the plan I find it answers admirably. The two things work very well together. The following advantage: First, of course, two crops off the same piece of ground. Then the hilling of the potatoes (they receive the first banking up just before the celery is set) leave half a trench already made. One spit more in the bottom completed it. The plants when first set get nearly all the shading they need from the potatoe tops, then in their rankest vigor. Thus the scorching heat of summer is kept off the plants while they are making root. Before the summer is ended the potato tops have died down and the celery has commenced to grow vigorously. Now the potatoes are ripe, and being dug leave abundance of mellow soil ready at hand to be scooped into the trench, and earthing up proceeds with ease and rapidity while the plants are rushing along in all the luxuriance of their autumnal growth.

The only possible objection I can imagine to this plan is the danger from Paris green, with which the potatoes are dosed at least twice. In careless hands this might be, but I take care to sift the objectionable compound as far as possible on the potato tops only, and after several seasons experience have found no ill effects from growing the celery in such close proximity.

For our dry inland summers I believe in the trench for celery. Last season, while some not in a trench either was entirely arrested in growth or killed outright, that in the trench kept fresh and green and maintained a modest advance during the most scorching weather and came right along the moment the autumnal rains began to fall.—*Fruit Recorder.*

Fall Plowing.

Any one who has seen the best European farming knows how important it is to thoroughly prepare the ground for the seed. The working of the soil adds nothing, but it helps in changing the form of the plant food compounds, and thus plowing and harrowing becomes indirectly a source of nourishment. The soil is a vast storehouse of plant food, which it holds by virtue of its insolubility. Furthermore, it is only through the action of the air and all those processes, chemical and otherwise, which are covered by such terms as weathering, nitrification, etc., that these essential elements are brought into a soluble form and made available for the use of the growing plant. The chemistry of the soil, as it becomes better understood, teaches in every line the importance of a frequent stirring of the surface of the cropped field. With this in mind it is to the purpose to urge the importance of fall plowing. For other than chemical reasons the stubble or sod may be turned under this fall. Not only will the air circulate more freely, and the processes of reducing the insoluble substances go on more rapidly, but the mechanical texture of the heavy soil especially will be improved. Should insects or their larvæ or "worms" abound in the earth they will be turned out of their winter quarters and destroyed. Aside from these advantages there is a lull in the farm work at this season, and any plowing or other labor with the soil will help materially to lessen the rush and hurry that otherwise comes with the busy months of spring. The thoughtful and successful farmer so plans his farming operations that one season helps the next in more ways than one.—*American Agriculturist.*

Farm and Garden Notes.

Put carrots intended for feeding to stock in pits or trenches. For family use, dig and store in dry earth or sand in the root cellar.

Old hens should be fattened and killed off in the fall. A hen two years old has seen her best days, and should be disposed of before she becomes useless.

Cover a few tomatoe plants with mats to protect them from the first frosts, and they will continue to bear for some time. The green ones are useful for pickles.

Cracked corn is one of the best feeds for chickens, after they are four weeks old. Until they are four weeks old they never ought to be fed on anything but cooked food.

Take a little time to go around and look after the scions that were set last spring. The sprouts need clipping off, and now is the time to attend to it if it has not already been done.

High manuring, thorough cultivation and the free use of vegetable matter like muck are the best precautions for preventing, to a considerable extent, the bad effects of droughts.

Continued damp weather often causes croup in fowls. In order to prevent it the best quarters must be provided. Dryness, warmth and freedom from draughts are the best safeguards.

Washing the stock with tobacco water, or water and kerosene, which is constantly stirred, will destroy parasitic vermin on cattle. Feeding them cotton seed or linseed meal daily will give their coats a shiny appearance.

Cut away promptly on the first appearance any limbs or shoots of the pear or plum affected with diseases. The pear may not be cured, but excision will do no harm; the knot may be kept off the plum with entire success, if promptly attended to.

Give rich foods like clover, oats, beans, peas and linseed cake. The stomach of a horse is small and should be replenished often. Regularity is an important point. Digestion will be helped and the general health improved by giving a few cut swedes daily.

Experienced fence-builders and others who use wood in the rough for posts, ties, etc., unite in the opinion that timber cut in summer, while the bark will yet peel freely, is much more durable than that felled during winter. There is less of solublesap in the trunk and limbs to absorb moisture, ferment, and induce decay.

If you want to transform a wild heifer into a well behaved and well trained cow, you must be patient and exhibit no temper. Never strike her; she must, first of all, get acquainted with you and learn that you will not hurt her. She must learn not to fear you. If, in winter, it is best to milk in the stable, make as little fuss and as few alarming motions as possible; handle her very gently.

In husking, be careful to sort out all the poor ears and soft nubbins. Put only sound corn in the crib. Give the nubbins to the pigs. It will not do to feed such food to horses; they need good sound grain. Feeding green corn to pigs and fatting hogs should be begun judiciously. Don't overfeed. For the best results, fattening swine should be brought to full feed with quite as much care as a steer.

Recipes.

ROLLS.—Take two quarts flour and rub into it a tablespoonful lard and a little salt; put in a deep breadpan and make a hole in the flour, into which pour one pint cold boiled milk and half a cup of yeast; cover the pan and let it stand all night; in the morning stir it up and knead it, and set it in a warm place to rise; let it rise to a light sponge (it will rise in an hour and a half), then roll it out on the board about half an inch thick, cut with an oval cutter and fold about two-thirds of it; lay them in baking pans, let them rise an hour and then bake in a quick oven fifteen minutes.

WASHINGTON PIE.—One cup sugar, one-third cup butter, one egg, one-half cup sweet milk, one-half teaspoonful saleratus, one teaspoonful cream of tartar, one and two-thirds cups flour, teaspoonful lemon. Bake in two tin sheets and when done spread jelly between the layers. If a chocolate pie is desired use the following filling instead of the jelly: One ounce chocolate grated, one-half cup sweet milk, one-half cup powdered sugar, yolk of one egg and teaspoonful vanilla. Stir the chocolate in the milk, add the egg, sugar and vanilla; set it in a vessel of boiling water and stir it until of jelly-like consistence. More sugar can be used if desired. When cold spread between the layers of the cake.

CHICKEN CROQUETTES.—Mr. James W. Parkinson, of Philadelphia, whose reputation as a caterer is second to none, in his new monthly magazine, the *Caterer*, tells how to make the chicken croquettes, for which Philadelphia has long been famous. This formula for their preparation is for a pair of fowls, weighing not less than six pounds the pair. Choose always those having the largest amount of breast meat. Boil the fowls in sufficient water to cover them, with two onions, two carrots, a small bunch of thyme and parsley, a few cloves and half a nutmeg, grated. After the chickens are boiled tender and have become cold divest them of all skin, fat, gristle and tendons and chop the meat as fine as possible. Put half a pound of the very best of butter for each chicken into a saucepan with a tablespoonful of flour and cook together, stirring constantly to prevent its burning. Add a gill or so of the stock in which the chickens were boiled and a tumbler of rich cream; boil for eight or ten minutes, stirring constantly; remove from the fire and season with salt, pepper, grated nutmeg and a little finely-powdered sweet marjoram; then add the chopped chicken meat, stir and mix well together; then add the yolks of four eggs; stir rapidly in; set on the fire and evaporate the mixture for a minute, stirring briskly, after which pour the mass out upon a flat dish and let it remain until perfectly cold. Then make it up into pear-shaped cones or into rolls, with the assistance of a little flour to prevent the mixture from sticking to the fingers. When all are ready dip each one separately into the yolks of eggs beaten with a little cream and roll them as fast as dipped into fresh breadcrumbs, made from day old bread. Let them stand for an hour or so to dry; then fry them to a delicate brown color in plenty of clear frying hot lard; lay them in a drainer or colander to drain. Serve on napkins laid upon a warm dish. The broth in which the chickens were boiled can be set away till next day, the fat then removed and added to your lard pot, the liquor strained and heated, a few croutons of fresh bread or a little rice added, and you have a fine, rich chicken consomme or clear chicken soup.

Household Hints.

To clean chamois skin wash it in cold water, with plenty of soap, and rinse thoroughly in clean, cold water. Chamois-skin gloves cleaned in this way are as good as new.

To raise the nap of velvet, cover a hot flatiron with a wet cloth and place the velvet tightly over it. The vapor rising will raise the nap of the velvet with the aid of a light whisk-broom.

To clean white knitted garments, take those not needing washing, being only slightly soiled, place them in a pillow-case one at a time, sprinkle flour through it, and shake well, until it looks as bright as new. Borax is excellent to wash flannels with, dissolved in luke-warm water.

To make cologne water, take a pint of alcohol and put in thirty drops of oil of lemon, thirty of bergamot and half a gill of water. If musk or lavender is desired, add the same quantity of each. The oils should be put in the alcohol and shaken well before the water is added. Bottle it for use

Trained.

In many Southern cities boys and girls walks the streets balancing on their heads heavily-laden buckets or baskets or pans, containing polished sand, or fish, or fruit for sale. A little fellow of seven years, whom you would think fitted only for romping and play, will walk along steadily, and yet with seeming ease and unconcern, bearing up such a weight as that when the least carelessness or inattention would tumble it to the ground. While still a mere child, he has in his special work the sense of responsibility and the steadiness of a man. It was not natural for him to walk in this way, but he quickly acquired the needful power through training. We ought to have a care not to put too heavy a load on our little ones; but we may fail to realize as we should their possibilities of training. A great deal of their restlessness can be easily controlled and directed, not only without harm to them, but to their positive advantage

Wonders of Simple Tools.

A complicated engine, like the common woodworker, the printing press, a compound lathe, or various forms of spinning or weaving machines, is really one of the most wonderful things in the world. Most of such contrivances are the product of the combined thought, study, experience and ingenuity of generations and ages; yet some of the simplest tools, either in their construction or use, represent a degree of ingenuity and manual skill that is astonishing. A common file is one of the simplest of tools to look at, and to a careless view one of the easiest to make. Files have been in use since the beginning, and rank with the hatchet and hammer in their simplicity and usefulness. From the time the naked savage smoothed his arrow-head with a bit of sharp gritted stone, and the handle of his club with a piece of dried fish-skin, to these days of finely-finished work the race of man has employed some form of file to acplish mechanical results. Yet the making of the hardened steel file, which is now so universal, requires a delicacy of touch and exactness of movement that is wonderful. The diagonal cuts upon the sides of a common "three-cornered" file appear to the eye to be absolutely regular, uniform in their regular distance and alike in depth; the keenest vision is unable to detect any irregularity, and their cutting seems to be the work of a delicate and accurate machine. A close scrutiny also shows that the cuts grow finer, closer, and shallower, by almost imperceptible degrees of variation, as they approach the tapering point. Upon the smaller files of the regular sizes there are more than two hundred of these parallel cuts to the inch, and in some of more delicate make, for special purposes, this degree of fineness is greatly exceeded. Yet this wonderful delicate and accurate work is done, not by the aid of machines with minute micrometer screws and gauges, but with a simple hammer and chisel in the workman's hand. The advance of the chisel upon the blank of each cut of the two hundred and fiftieth part of inch, neither more nor less is regulated simply by the unaided sense of touch. The weight of the blow, also diminishing or increasing at each stroke by the fraction of an ounce as the cutting approaches or recedes from the point, is regulated solely by the judgment of the workman. All this is done without pause or hesitation to correct or readjust, and with a rapidity which shows itself in the cheapness of the finished file. File cutting is rendered still more delicate and difficult by the varying hardness of the same bit of steel at different points in its surface, which would cause blows of equal force to make cuts of varying depths and widths. This unequal hardness must be perceived as the cutting progresses and allowance must be made for it all through the operation. Doubtless all this seems easy enough to the practiced file-cutter, and he does his work without even thinking of these difficulties. Yet the education of hand, nerve and brain to such a perfection of movement is certainly a most wonderful illustration of perfection attained in the use of tools. For more than one hundred years efforts have been made to cut files by machinery, with only partial and moderate success, the process, simple as it appears, being too delicate for less perfect instruments than the human hand and brain.—*Builder and Woodworker.*

The Yosemite Valley.

The Yosemite Valley, currently spoken of as the "Valley" simply, is included in a belt formed by drawing lines across the State from San Francisco and Monterey respectively. It is a wild, strange nook, far to the eastward among the wintry Sierras. It perhaps hardly comes within the scope of our inquiry, yet I cannot refrain from making mention of it as a place not only not disappointing, but worthy of even more praise than has ever been bestowed upon it. It is like one of those dimly mysterious spots situated on the outskirts of the fairy-land or paradise described in the story books. It is a standing diversion and field of adventure to all who come to California, either temporarily or to take up a permanent abode. I reached the Yosemite by a stage ride of sixty miles from the Southern Pacific railroad at Madera to Clark's Station, and thence by a stage and horseback journey of twenty-five miles further.

The autumn days were lovely there. The foliage, turned by a local climate quite as severe as that of New England, glowed with a vivid richness. A gentle stream, pausing in mirror-like pools, meanders among it, along the bottom of the valley, which is as level as a floor. Walls of rock rise on either hand to an incredible height. The place is rather a chasm than a valley. At night a full yellow moon irradiated it and invested its wonders with heightened enchantment. The cliffs here are what it seems that cliffs should be but seldom are. They are of the hardest granite, pleasantly gray in color, and terminate in castle and dome-like forms. The precipices are sheer and unbroken to the base. They have almost none of those slopes of debris that detract from the height of precipices in general. It is a little valley that would have been suitable, without a hair's-breadth of alteration, to the purposes of any giant, enchanter or yellow dwarf of romance. This is the kind of quaint impression to which it gives rise. It is such scenery as that which Dore has imagined for the "Idyls of the King," and one should be Sir Lancelot or Sir Gawain riding in on his charger in search of adventure along this lovely and majestic mountain trail. He should wear chain-mail and a winged helmet on his head and a good sword by his side, upon the cross of which he had sworn to do deeds of redoubtable valor.—*Harper's Magazine.*

An English diamond merchant recently offered £400,000 for the regent diamond, now the property of the French government. It was bought 150 years ago from an Englishman for £125,000.

WORDS OF WISDOM.

The mainspring of a man's actions is hidden from view, as is the mainspring of a watch.

Honest worth clothed in poverty often trembles upon approaching vice throned in wealth.

To tell men that they cannot help themselves is to fling them into recklessness and despair.

A false friend is like the shadow on the sun dial, appearing in sunshine and vanishing in shade.

He who does his best, however little, is always to be distinguished from him who does nothing.

Outward actions can never give a just estimate of us, since there are many perfections of a man which are not capable of appearing in actions.

Show me the man you honor; I know by that symptom, better than any other, what kind of a man you are yourself. For you show me there what your ideal of manhood is, what kind of a man you long inexpressibly to be.

We live in the midst of an infinity of pleasures and disappointments, with senses capable of being touched by the former and wounded by the latter. A little reason will cause us to enjoy the good as gently as possible, and to accommodate ourselves to the evil as well as we can.

It is one of the severest tests of friendship to tell your friend of his faults. If you are angry with a man or hate him, it is not hard to go to him and stab him with words; but so to love a man that you cannot bear to see the stain of sin upon him, and to speak painful truth through loving words, that is friendship. But few have such friends. Our enemies usually teach us what we are at the point of the sword.

The Toledo (O.) *Bee* says: Colonel J. Dorse Alexander, editor Barnesville (Ga.) *News*, has been cured of rheumatism by the use of St. Jacobs Oil.

A patent has lately been issued which will be of great advantage to those who are obliged to go through life on crutches. It consists of crutches set on rockers, which are faced with a heavy upper band. The user thus moves forward eight feet at a step, with a smooth, even motion, which does away with the jar experienced in the use of the ordinary crutch.

Mr. W. A. Forbes, Greenfield, Mass., was cured by St. Jacobs Oil of rheumatism.—*Cincinnati Christian Standard.*

Grasshoppers were venerated in Greece both as sacred and musical. The Athenians wore gold ones in their hair to denote the antiquity of their race.

C. C. Shayne, 103 Prince St., New York, the well known wholesale manufacturer of seal-skin sacks, dolmans and fur-lined circulars, offers goods at retail. This affords a splendid opportunity to order direct from headquarters, and save the profits of the middlemen. Ladies are sure of getting reliable furs, and fully 25 per cent. cheaper than retailers' prices.

Banged heads are fashionable among ladies and the prize ring only.

A Dead Shot

may be taken at liver and bilious disorders with Dr. R. V. Pierce's "Pleasant Purgative Pellets." Mild yet certain in operation; and there is none of the reaction consequent upon taking severe and drastic cathartics. By druggists.

CAPTAIN CABSON, of Griffin, Ga., has peach trees with foliage perfectly black. The peaches remain black until half grown, when they become perfectly white.

"Woman and Her Diseases"

is the title of an interesting treatise (96 pages) sent, postpaid, for three stamps. Address WORLD'S DISPENSARY MEDICAL ASSOCIATION, Buffalo, N. Y.

AT a recent wedding at Sherman, Texas, the groom was aged sixteen years and the bride fourteen years.

Young men or middle-aged ones, suffering from nervous debility and kindred weaknesses, should send three stamps for Part VII. of World's Dispensary Dime Series of books. Address WORLD'S DISPENSARY MEDICAL ASSOCIATION, Buffalo, N. Y.

IN Heard county, Ga., resides a family of eight persons named Ray, all of whom are deaf mutes.

Rescued from Horrors.

POINT PLEASANT, N. Y., March 26, 1881.

H. H. WARNER & CO.: *Sirs*—Your Safe Kidney and Liver Cure completely rescued me from the horrors of kidney disease.

GARRET W. SMITH.

THE total valuation of property in Texas is now put at $400,000,000 in round numbers.

The Chinese must go, and all Americans should go—and buy a bottle of Carboline, the deodorized petroleum hair renewer and dressing. Since the recent improvements in preparation ever had such a sale as Carboline.

FOR DYSPEPSIA, INDIGESTION, depression of spirits and general debility, in their various forms; also as a preventive against fever and ague and other intermittent fevers, the "Ferro-Phosphorated Elixir of Calisaya," made by Caswell, Hazard & Co., New York, and sold by all Druggists, is the best tonic; and for patients recovering from fever or other sickness it has no equal.

"Buchupaiba."

Quick, complete cure, all annoying Kidney, Bladder and Urinary Diseases. $1. Druggists. Send for pamphlet to E. S. Wells, Jersey City, N. J.

AN EXTRAORDINARY CASE.

AUSTIN, TEXAS, February 20, 1881.

To Mr. J. W. Graham, Druggist:

Dear Sir—My case was an acute form of Bronchitis, and was of one and a half year's duration. I employed the best medical aid possible, but failed rapidly, until the doctors said I would die—that my case was incurable. Thrown upon my own resources, I got a bottle of DR. WM. HALL'S BALSAM FOR THE LUNGS, and in six hours felt a decided relief. In three days the cough almost disappeared. Now that my chances of life are good for many years, I earnestly recommend the above to every sufferer of throat or lung disease. C. G