

THE WHEAT FIELDS OF THE WORLD.

It will, no doubt, be of considerable interest to all to take a look upon the wheat fields of the world and gain the facts of the growing season lately closed. Our source for such information is naturally English, because the grain is thither bound for a market, reports center there also. We find in the writings of H. Kains Jackson, in the London papers of the week ending September 17th, a general survey of the wheat harvests of the leading producing countries, and therefrom we will collate of interest.

As regards the home crop in England, it is proving even worse than former advices have indicated. Mr. Jackson concludes that it is 20% deficient for the United Kingdom and furnishes only 10-25% of the total required by the population for consumption. This shows the opportunity for foreign grain. Now what is available for supplies?

Egypt is known to have had a good crop, the Vienna estimate giving a wheat surplus of nearly 2,000,000 qrs. from a yield of 25% above an average. In support of this view the export has been large, yet only on a scale that promises a total supply of 1,250,000 qrs.

Spain, from the southern to its central and plains and the elevation of its coastal plateaus, where much wheat is planted, has a long irregular harvest period, and violent storms and floods since May have greatly reduced the promise of the earliest harvest gatherings, which were exceedingly good. However, of wheat and flour, Spain may well export 500,000 qrs., much of which will probably be taken by Mediterranean ports.

Italy, Sicily, etc., are reported at Vienna to have an average crop of wheat and barley, but cannot be considered a surplus-producing country, and is likely therefore merely to exchange by import as much as may be exported.

California and Oregon have been very unequally favored this year, the first State having a deficient, the latter a full crop, and together are expected to supply the United Kingdom with 1,500,000 qrs. of wheat. Want of rainfall is the cause of failure in California, the breadth under cultivation being still increasing.

The United States acknowledge a full crop in their earlier Southern States, and a large yield in the great wheat-producing States of Minnesota, Iowa, Wisconsin and Kansas, whilst Ohio, Indiana, Kentucky and Tennessee and Michigan have extra crops. As a result there should be an export power of 8,000,000 qrs. to 9,000,000 qrs. of wheat and flour, out of which the Continental and other buyers may take 2,000,000 qrs. from the United Kingdom.

Russia (north and south) is reported to have generally a large crop—an average in the north, an excess in the center and southern governments, and a deficiency of 13% in Poland. Many important districts acknowledge the yield to be more than double that of 1876. The capabilities of export cannot, on account of the war, be weighed with any certainty. The proportion usually coming via southern ports is extreme—15,775,000 cwt. in 1872 coming against 2,080,000 cwt. from northern ports. In most recent years the difference would be as four to one. With a harvest power of exporting 5,000,000 qrs. that power will probably be crippled for the next six months by half the quantity, and, as a result, America will rule the British market, restricted only by the interests of her own competitive sellers.

Germany is believed to have a moderate harvest, 5% short in Prussia, above an average in Saxony, Bavaria (South, Upper and Lower), 15% short in Baden, 5% in Wurtemberg, an average in Mecklenburg. Able to ship 1,250,000 qrs. of wheat in good seasons, that quantity may be expected in 1877-78 from German sources, and possibly another 500,000 qrs. from other sources that will be forwarded via German ports.

Austria and Hungary, with fair reason, exult over good crops; wheat 12, rye 5, and oats 2% over an average, and barley an average yield. The weight of grain is very satisfactory in Hungary. The Vienna estimates promise a surplus for export of about 1,750,000 qrs.; but, judging from the small receipts of many previous years, the United Kingdom is not likely to draw 1,000,000 qrs. of wheat from Austro-Hungary.

France, wanting for consumption and seed about 95,000,000 hectoliters of wheat, is estimated to have grown but some 85,000,000, and to have no reserve. Allowing that France has sufficient wheat for actual consumption, the country is yet likely to import for reserve, and in exchange for flour, fully 3,000,000 qrs. of wheat, and cannot be regarded as a source of British supply.

British North America has fine grain crops, and is believed able to export 1,000,000 qrs. of excellent wheat.

Of the other countries in whose harvest we are interested, Chile and Australia, the crops promise to be good and early, harvest being expected to begin in November in the southern hemisphere. East India has been and is still a source of liberal supply for the last two seasons. A good crop was grown this year, and has been shipped freely. For the moment the calamitous famine at Madras is diverting traffic; but changes from scarcity to plenty are quick in Hindostan, and the United Kingdom may certainly rely on fully last year's wheat supply coming from India.

In respect to price Mr. Jackson says: As hidden by Mr. Caird, I am "thankful they are no higher" for the household loaf. Evidently there is little chance of wheat dragging the market before the coming of another crop.

BROAD WINGED BUZZARD.

The usual range of the broad winged hawk (depicted on this page) seldom extends far west of the Alleghany mountains; but in Virginia, Maryland and the States eastward it is by no means a rare species. Its nest is about the size of that of the common crow and is usually placed on large branches, and near the stem or trunk of the tree, being composed, externally, of dry sticks and briars, and internally, of numerous small roots, and is lined with the large feathers of the common fowl and other birds.

Will the telephone enable one to telephony story to a distant friend.

HINTS ON HOUSE-CLEANING.—Chloe Evans sends the following very sensible suggestions on this subject to housekeepers: Garret, cellar, and closets afford such tempting fields for over-work that a woman can hardly avoid yielding to the temptation, and thereby bringing upon herself and family sadder and far more embarrassing annoyances than dusty corners or unpolished windows. That a clean and wholesome house is very desirable no one will deny, not even a man—that most benighted of all creatures on the subject of house-cleaning. How to make and keep the house clean become important questions. Almost every housekeeper has a theory of her own, and every one, certainly, should have a practice of her own, and this practice should be founded on the teachings of common sense and experience. Just here, in the organization of her housekeeping forces, a woman distinguishes herself. Her own strength and the help at her command, the money at her disposal, the size of her house, the size of her family, are some of the considerations that should influence her in making her plans. In justice to herself she must "throw aside every weight" in the shape of whims or prejudices; at no time are whims more troublesome than during house-cleaning. No matter what you have always done or what your neighbor does, don't do unnecessary cleaning. In almost every house there are some portions that do not need the same attention in the way of cleaning as the rest; do not need it but often get it, because the housekeeper cannot bring her mind to indulge in a little wholesome neglect. A few women are so

THE PERUVIAN NITER-BEDS.—On the Pacific coast of South America, extending from the fourth to the fortieth degree of south latitude, about 2,400 miles along the slope of the Andes to the sea, in Bolivia, Peru, and part of Chile, there has been found a line of deposits of sodium nitrate, the "Peruvian niter." The beds are of variable thickness, covered by from one to 10 yards' depth of earth and half-formed sandstone. The dry soil of the most of this rainless country is pervaded, in some degree, with this deposit. The mineral remains of the old Peruvian people are entangled with it by the earth in which they are buried, and its crystals glisten on those ghastly relics which were presented in the Peruvian department of the Centennial exhibition, and those brought to this country by Dr. Steers. It is estimated that in the Province of Tarapaca, within 50 square leagues, the quantity of the niter is not less than 63,000,000 tons. The appropriation of this vast resource has been taken up rather slowly, but has much increased for 10 or 12 years past. Vessels laden with it go to the coast of manufacturing countries. At Glasgow the works devoted to the production of ordinary saltpeter from the niter of Peru extend over acres of ground. In 1868, 100,000,000 pounds were used in Great Britain. As yet it has been applied to the nourishment of crops only to a limited extent. But this seems to be its chief destination, and for this use it lies in the earth, a vast mine of wealth, for the disposal of coming generations. When multiplied population puts the sustaining power of the

DRIED FRUIT.

(From Pacific Rural Press.)

How many times do our producers stop and think that we have as yet but touched the surface of the world of possibility which lies before our dried fruit interest. We know that at times prices fall below the supply which even now sometimes threatens, but the fact is we have not yet felt the first breath of a demand which is possible. We may empty our baskets and boxes into the little stream of consumption which trickles down this coast and choke its flow, but this is but a rivulet compared with the river which offers to carry our product to consumers. It is common report that many of those countries which are now producing dried fruits which we are fitted to produce, are losing in the vigor of their industries, and new productive fields are called for. More than this, the dense populations of eastern may be said to have not yet tasted the foods which they would learn to consume if they were placed before them constantly and regularly. These ideas are not wrought up by a desire to develop our grand possibilities alone, though such desires are noble. These thoughts are held as well by European merchants—shrewd men who are as much interested in creating new demands and enlarged trade as we are in producing material for it. It will be interesting to all fruit growers to read their expressions, and we trust they may incite all to renewed efforts to secure the preservation of our growing fruit supply, and push it upon the market with enterprise and in the best possible form. We find an article in the British Trade Journal on this subject, which leads us to make the above application. We shall cite some of the leading conclusions:

"The supplies of dried fruit are gradually increasing, and as their cultivation appears to be exceedingly remunerative, the crops may be expected to become progressively larger. As yet, the quantities imported of many, even of the leading kinds, are exhausted in three or four winter months, so that the main trade of the year is crammed into a short period. The work is accomplished under great pressure, is soon over, and for the rest of the year there is little to be done, while a large amount of capital has to be kept idle, waiting for the next season. If there were more adequate supplies, there could be no reason why a good dried fruit trade should not be done throughout the year, though that of the winter world, of course, naturally is the largest. The very great increase in the current and rain crops during the past years shows that the limit of production, even in the old producing countries, had not nearly been reached, and there is ample room for further extension even in these districts. Beyond this, California, the Cape and Australia have commenced to produce raisins. The resources of Italy as a raisin and fig-growing country, are almost undeveloped. The Belvedere and Pantelleria raisins are of splendid quality, but are prepared in so barbarous a way as to be comparatively useless, though there is no reason why they should not compete on more than equal terms with Valencia.

"Figs can be produced in unlimited quantities in the moderately warm parts of the world, but some improvement in the preparation is required, so that they should keep in prime condition for more than a few months. If the Turks are not equal to the intelligent and long-continued care it is necessary to bestow upon fig culture, the Greeks, Italians and Spaniards, all of whose figs are inferior in size to the kind they cultivate. Europeans also may devise some means of keeping dried figs in good condition for more than a few short months. Apart from currants, raisins and figs, the date trade is becoming more developed of late years, and as the date is one of the cheapest and most nutritious forms of food, this is very satisfactory. An obstacle to its progress is the unwieldy size and dirty character of the packages in which the dates are packed. They should be packed in a more cleanly way, and in boxes of the weight of 25 or 36 pounds, so that they can be easily dealt with by the grocers, instead of being sent crushed together in large skins or mats, so that they are almost unsalable, except by the street hawkers in one or two large towns. Dates are also generally packed in too damp a state, or in some manner which causes them to be syrupy on their arrival. They may be plucked too ripe, or the natives may be unaware of the dampness of our climate, and dry them insufficiently to stand this. Figs could probably be dried to perfection in other districts besides the Mediterranean, and other dried and crystallized fruits prepared with such skill in France could be preserved with equally good results in Italy, Spain, North Africa, California and similar climates. The trade in dried and canned fruits from the United States bids fair to be a very large one. In short, there are superabundant supplies of fruit awaiting the skill of the preserver, by known processes, in temperate climates alone, while the drying of the splendid fruits of the tropics has, as yet, been barely thought of. For six or eight months in the year native-grown fresh fruit can hardly be had in temperate climates, and the 350,000,000 or 400,000,000 people who inhabit them are evidently far from adequately supplied with the dried substitutes which might take its place, so long as the main supplies of the latter consist of about 80,000 tons of currants, perhaps 50,000 tons of raisins, and perhaps as much of figs and various other preserved sorts."

UTILIZATION OF IVORY DUST.—In the manufacture of paper knives, keys for musical instruments, and other articles, large quantities of ivory dust are annually produced, and manufacturers have been frequently made to utilize it by means of some agglutinative solution which would enable the mass to be molded into various forms, but hitherto all attempts have ended in failure more or less complete. Much of the clean ivory dust is boiled to obtain the gelatine, which makes excellent jelly when suitably flavored, and the refuse is sold to the manufacturers. M. Lefroy, however, has described to the French Society for the Encouragement of Industry a method by which ivory dust and the dust of bone can, by means of an agglutinative substance, and under the influence of a high temperature and compression, be molded into various articles, entirely colored, and of extreme hardness.



THE BROAD-WINGED BUZZARD.

situated that they feel no necessity for exercising self-denial, but in most cases an over-scrupulous nicety wears too heavily on nerves, mind, and spirits to be in the slightest degree praiseworthy. Anxiety to put a house in nice order is a very becoming and excellent spirit, but a very unsafe one to be governed by.

BOILED EGGS.—Hard boiled eggs have always been considered more difficult of digestion than soft boiled ones. The reason is this: the white of an egg is almost pure albumen. Now albumen coagulates with heat, and is not so readily acted on by gastric juice, so that much of it passes from the stomach undigested. Persons with vigorous digestion may manage a hard-boiled egg so as to extract most of the nourishment from it, if it be well masticated and mixed with other food. The yolk of the egg, however, is not rendered worse by hard boiling. Eggs boiled just four minutes leave the white part in a partly flocculent condition, more easily digested, and not so soft as to be offensive to any one. An egg may be cooked in water at a temperature of about 165° Fah. for 15 minutes and leave the yolk well cooked, but the white will not be rendered tough and hard to digest. Though more troublesome, this is a good way to cook an egg to render it easy of digestion as well as palatable. Persons whose palates will not tolerate a soft-boiled egg should have them poached and dropped on toast.—Dr. Holbrook.

GERMANY entertains the idea of establishing an export and coasting trade in coal. Some 30 new pits have lately been sunk, and are undergoing the process of sinking, and it is estimated that she could readily increase her present output 50%.

earth really to the test, this fund of sustenance on the Peruvian coast must come to outweigh in value the gold and silver mines of the Californian coast.—Popular Science Monthly.

THE SERVANT GIRL QUESTION.—A lady writes to the Record-Union as follows: With the approach of winter the servant girl question becomes again an interesting one. I am an old housekeeper, and a pretty good observer, and since the discussions in the Household Department on the servant question, have thought deeply about it, and am now quite convinced as to the real trouble. Let me suggest it to the women of our State, in the form of a question: Does not our trouble with servants, and the lack of competent household assistants, arise largely out of the fact that so many of us are not thorough? That we take a new servant with no expectation of thoroughness in her? That we endure, and accept work done as it is done, content to have it performed even slovenly? If this is so, how can we expect good servants? If our homes are not schools of service, how can we expect a class of helpers competent for their tasks? Does not the rule apply to homes as in trade, that the demand for a good article will, in time, produce it? Now, this is so interesting a subject, so much of human happiness and domestic content depends on it, that I really hope we may seriously consider whether there is not in it a chance for home missionary work.

Very few editors remember much of the bible readings of their young days. The Colton Semi-Tropic has this much left: "It is easier for a rich man to punch out the eye of a camel than for a needle to be found in a haystack."