

SUPPLEMENT TO THE WEST SHORE.

THE BIBLE AND THE DRUNKARD.

In a recent temperance sermon, the Rev. E. C. Ray, of Elizabeth, New Jersey, made the following allusion: "What is the relation of intoxicants to piety? Let us take a hasty glance at the Bible. Noah discovers the intoxicating principle of wine, is himself disgraced, and curses his son. Job's children carouse, so that he daily deems it necessary to offer sacrifices and pray for them, 'lest they have cursed the name of the Lord.' They are all slain during one of these feasting. Lot, through wine, is led to commit horrible crimes. Jacob, intending to steal his brother's birthright, gives his father wine, possibly to blunt his senses. In the desert some drunken priests offer unholy fires; they are consumed, and a strict law enacted forbidding priests to drink wine or strong drink while ministering. Samson's mother is forbidden to drink; so is Samson; the reason, he was to be filled with the spirit and be the servant of the Lord. Nabal, the fool, endangers his property, his life and the lives of his family, by his folly in his cups; he awakes from the drunken stupor only to die from its effects. David, with 400 men, slays the drunken host of the Amekalites. Amnon is slain by Absalom's command, while he is drunk. Elish, king of Israel, has but three verses in the Bible; they picture him a drunkard, and slain in a drunken fit by his servants. Ben-Hadad and

CALIFORNIA CATTLE AND VAQUEROS.

The large cattle ranges of California, which are never separated by fences as in older countries, made necessary the adoption of some method by which the cattle of different owners could be recognized, in consequence of the herds becoming frequently mixed. The custom of branding was brought from the mother country by the early Mexican settlers, and is still continued. To effect this object, *rodeos* are periodically held in certain localities, at which time the cattle belonging to different parties are branded with their respective marks and then turned loose. This custom is still in vogue in the southern counties of California, but in many places has been discontinued, as fewer cattle are kept, the land is fenced in and the country more settled up.

Without going into detail the method is as follows: The day for holding the *rodeo* is appointed by some of the prominent stock owners of a certain range of country. The large bands of cattle of perhaps fifty owners, which have been roaming during the year in the range are brought to a certain level spot at a convenient point for the purpose. All the *vaqueros* and ranchman convene at the appointed place to share the work and sport, for sport it is to most of them and work for all. If there are "horrels" on the ground, so much the better, if not, horsemen are detailed to keep the differ-

RELATION OF SCIENCE TO INDUSTRY.

There has been a great deal written upon this subject; a great deal too much perhaps. There is always a certain amount of cant about among the people. Dean Swift used to wage bitter warfare against it. In those days it used to dress in priestly garments and assume a saintly air, now it goes about with a learned look and prates of this and that, as if it carried the cosmos under its hat and was not made of dust and ashes. But it is the same hollow pretender to-day that it was then. It is the same false prophet whether it stand behind the pulpit or reads a sounding paper before some learned society.

In these times we all know how common this scientific cant is, and we all know how to tell it. True science is a worker. True science thinks rather than talks. In most places there is more talking than thinking; there is more humbug than science. Again, true science is modest, not loud and ranting, it works in the silence, often in the dark, and, in short, science is truth-seeking, cant is self-seeking.

This loud-mouthed ranting of empty heads has done much to throw discredit upon science in the eyes of practical men. But let us remember the distinction we have made, and let us make the application until we have separated the wheat from the chaff.

We have said that science was truth-seeking. That is the kernel of the whole matter. Science in its broadest, widest aspirations seeks to take in the rays of light that stream in upon it from the remotest star in the universe to the nearest, minutest atom of earth dust, and to bring it all to a focus upon its camera. It seeks to reproduce in miniature the great universe about us, so that before its vision it can be accurately photographed each fact and factor in the great whole we call nature. This is science. It is not a mere aggregation of facts. That would be a chaos; but it is an arrangement of facts gained with infinite labor from the top of the Andes to the bottom of the deepest ocean, gathered by men young and energetic, and by men old and worn with years. It is an arrangement of facts, so made that they show their natural relationship to each other, the forces at work among them, and the law that knows no breaking. This is what science is. It is our heritage from all the past. It is our store-house for all the future.

Now has industry no interest in this store of knowledge wrought by the work of the best minds that have ever come into existence? Let us see. What would industry be were it to become petrified? It would be what China is to-day. If then progress and improvement are necessary, whence can it come but from a wider, deeper knowledge of the facts and forces about us. Where can one get that but from science? Here it is arranged, classified, labeled by the hand of some great master.

This is not very new, but it is very true, and we are all liable to forget it in the bustle of the workshop and the field. The practical man has got to look on scientific knowledge as all very well, but he does not see just how it bears on his work. He may agree about all this in a general sort of way, but he does not find the help from science that he ought. What is the result? Ask any one who has been to the Patent Office at Washington, and hear what he has to say on the endless host of men who have wasted years on the perpetual motion phantom. Stop to think for a moment of the wasted brains and billions that has been put upon this one mistaken effort. Think again of the additions that might have been made to our industrial resources, if science had directed this energy and capital. Science then is valuable to industry, first, because it avoids expenditure of energy in the wrong direction.

In the second place, science helps in suggesting new fields for inventive and industrial genius. Science, pure science remember, is only the orderly arrangement of facts. It is not the application of them, that is the field of the inventor and the practical man. But let us see what has come to industry from the pure sciences. We do not need to search for illustrations, but rather to omit, there are so many at hand. In the first place look at the work of Michael Faraday, a poor book-binder's apprentice, who devoted his life to the study of pure science without any idea but the love of truth. And behold the result of his labors in manifold applications of his discoveries in the laws of electricity that seem on every hand. His name like Franklin's is a name to conjure with. Again see how chemistry has made of coal tar dye stuffs that rival the rainbow's hues. But examples are needless. Let us learn the lesson. Let us send our inventors, our miners, our mechanics, our farmers, our children to learn not of loud-mouthed talkers, but of science what is and what is not a possible or a useful combination of force and matter. *Mining and Scientific Press.*

ENTOMOLOGICAL AT PARIS.—The Societe Centrale d'Agriculture et d'Insectologie has erected in the Champ de Mars an appropriate building, in which an extensive and exhaustive exhibition of all that relates to the breeding of useful and the destruction of injurious insects will be held during the present year. This building in which will be reproduced on a much larger scale the collection actually existing in the Luxembourg gardens, is to be, after the International exhibition, transferred to the Place de Montsouris, in the center of an area of 2,000 superficial meters, which will be exclusively devoted to exhibitions, and public lectures on agriculture and insectology. Dr. Marmottan, President of the Societe Centrale, and M. Janet, the general secretary, have to that end, opened negotiations with the Paris Municipal Council, who, however, hesitate to grant the use of the site in question, in case the neighborhood of the bees would inconvenience passers-by. This, however, is likely to be obviated, the scheme has all prospects of being successfully carried out.

It is estimated that the collieries of Victoria county, Nova Scotia, would produce 1,000,000 tons of coal per annum.

SUNDRY RECIPES.

CORN BREAD.—Colonel Edwin Henry of Greenview, Tenn., remarks: "I am well acquainted with the subject of corn bread. I live in a country where corn bread and pork are among the principal staples for food. A very few people know how corn should be ground to make corn meal fit for cooking purposes. I have a mill on my place and grind my own meal, and also for my neighbors. The meal should be ground coarse, like that you use in the North for food. I consider our corn makes better bread than the corn raised at the North; it contains more saccharine. Corn bread is cooked by the steam generated in the bread in the oven. If the meal is ground fine the bread becomes soggy, but if coarse, the steam passes around and through it and makes a fine article. Corn meal can be made into a number of healthy articles of food, and I hope our representatives at the Paris Exposition will see that they have a restaurant in which this article is served in all manner of ways, so that the people visiting the Exposition may have an opportunity of tasting the various preparations made from our Indian corn."

BRANDY-MAYONNE.—Set on one quart of rich cream with five ounces of fine white sugar and a few drops of extract of vanilla or any other flavoring preferred. Whip it to a stiff froth. After soaking one ounce of isinglass or gelatine in one pint of cold water for a half hour, let it simmer on embers until perfectly dissolved, stirring from time to time to prevent the gelatine from sticking to the bottom of the stewpan and burning. When lukewarm, pour the cream slowly in, beating it all the time until stiff enough to drop from a spoon, then put it in molds previously dipped in cold water.

GRAHAM BUNNIT.—Three cupsful Graham flour, one cupful white flour, one teaspoonful soda, two of cream of tartar; rub the soda and cream of tartar into the flour, and sift altogether before they are wet; then add one salt spoonful of salt; next two teaspoonfuls of lard, rubbed into the prepared flour quickly and lightly; lastly, three cupfuls sweet milk, containing one tablespoonful of white sugar. Work the dough rapidly, as handling too much injures the biscuits. The dough should have a rough surface, and the biscuits should be flaky. Roll out lightly, cut into cakes about half an inch thick, and bake in a quick oven.

WATER-KISSING BREAD.—Take a quart pitcher and a spoon, scald them, fill the pitcher half full of boiling water, cool to the temperature of good hot dishwater, stir in flour to make a batter, as flour pancakes, add a quarter teaspoonful of salt and as much soda, cover closely, set where it will keep quite warm, stirring occasionally; it will rise in five or six hours. Some prefer this to hop or brewer's yeast.

LEAVY FINGERS.—Six eggs, two cups of sugar, half a cup of butter, half a cup milk, two spoonfuls baking powder. Take a sheet of buttered paper, drop on batter about the length and size of your finger. Work the dough quickly baked, remove from the paper, and join the smooth sides together with a very little good jelly, or the white of an egg.

LEAVY PUFFING.—Put two tablespoonfuls of sage, tapers or rice in a pie dish, pour over a pint and a half of milk; add one and a half tablespoonfuls of sugar, a little grated nutmeg, if liked; bake two hours in a slow oven; if rice is used, bake three hours.

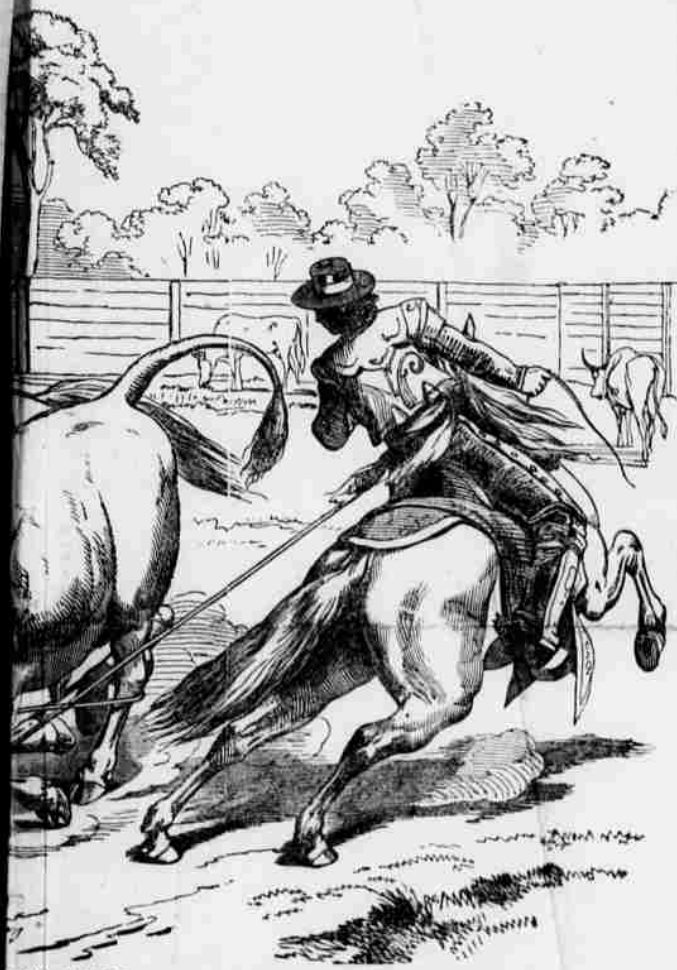
TO FRY APPLES AND PORK CHOPS.—Season the chops with salt and pepper and a little powdered sage or sweet marjoram; dip these into beaten eggs and then into beaten bread crumbs; fry about 20 minutes, or until they are done; put them on a hot dish; pour off a part of the gravy into another pan to make gravy to serve with them, if you choose; then fry apples, which you have sliced about two thirds of an inch thick, cutting them around the apple so that the core is in the center of each piece. When they are browned on each side and partly cooked, turn them carefully with a pancake turner, and let them finish cooking.

TRICK CARRIAGE.—Chop fine a medium-sized head of cabbage and season with butter, pepper and salt; add water enough to cook until very tender; then when almost dry add a cup of thick sweet cream and simmer a few minutes longer. For those who prefer cabbage with vinegar, a good way is to use half cream and half vinegar, or for those who do not have cream, use milk and thicken with a little flour.

HOME AND FARM APPLE PIE.—Stew apples and run them through a fine sieve; add one egg, beat apple, egg and sugar together, sweeten to taste, flavor with lemon; make crust as for a tart; bake, and when the pie is cold beat the white of one egg with sugar as for frosting; cover the pie and put in the oven to brown, frosting slightly; eat cold. We owe our reputation that it will tickle the palate of all who eat it.

CHESTNUT PIE.—One quart of milk, four eggs, sweeten to your taste, flavor with lemon or what ever is liked best. Use the pie-plate with crust and pour the mixture in, grating a little nutmeg on the top, and bake.

KILLING FIELD MICE.—A writer for the *Rural World* says: Years ago we laid out the mice pretty cleanly by the following contrivance: Take blocks about the size of a brick of some wood that can be easily bored; bore with an inch auger about six inches into the middle of one end. Take corn meal one quart, and mix in it four ounces of arsenic; fill the holes in the blocks to within an inch of the muzzle, ramming it down pretty tight. Lay these in the field where mice do congregate, with the open end lowest to keep wet out, and my word for it, there will some get shot without hearing any noise. These silent guns should be looked after frequently; and when empty be reloaded, and whenever you have to reload you can rest assured that there are dead mice about. I would recommend strychnine were it not so expensive, and then it kills so quickly that they would be found sticking in the holes, and prevent the others from getting a share.



NG" CATTLE.

his allied host are routed while drinking themselves drunk. But, worst of all, the Lord tells us that the fall of the kingdoms of Israel and Judah was due largely to their drunkenness. Kings, priests, prophets, and people staggered through wine and strong drink. "What a picture! God's own chosen, favored people destroyed! And it was through idolatry and strong drink.

INFLUENCE OF CLIMATE ON RACE.—Attention has been called to a curious instance of climatic influence on race. In 1816, several hundred Wurttemberg families emigrated to Trans-Canada, and took up their abode in the neighborhood of Illinois. They were remarkable for a broad, square built, fair or red hair and blue eyes. The next generation changed somewhat, and brown hair and black eyes were seen. In the third generation the type of the original colonists was hardly recognizable. Black eyes and hair were the rule, the round face lengthened, the form gained slenderness and elegance. Inasmuch as they never inter-married with another race, it is contended that climate alone must have effected the change.

A DOG WITH A LONG MEMORY.—Youatt says that Newfoundland dogs are often remarkable for their long memory, and, as an instance, mentions that one recognized him after a lapse of five years and left his new master to follow him. Mr. Jesse also furnishes another instance which occurred at a village in Cumberland. A man in passing struck a sleeping Newfoundland a blow with his whip. The animal pursued him for some distance, and, although he was unable to get his revenge, he did not forget the indignity, for, 12 months after, he recognized his assailant of the previous year and savagely attacked him.

ent herds separated. Several fires are built where the brands are heated, and the work begins. The calves are recognized (as to ownership), by the brands in the ones they follow, so the same brand is seared into their skin by the men who have charge of that part of the business.

The herders separate into bands, generally of three, and one of them rides into the herd, singles out a yearling and drives him into the open field. These men do not show the slightest hesitation about riding into the middle of the herd after they have singled out an animal. When the *vaquero* drives him out, another *vaquero* throws his riata over his horns and tries to slacken up his speed; meantime another riata is thrown over his hind leg and down he comes. When necessary the third man dismounts, and the bull, by the aid of a sharp knife, quickly becomes a steer. If only to be branded, he is thrown as near the fire as possible and the brand is applied. The riata is disengaged from the horse by one of the men, and by a quick motion and practiced turn of the wrist the man who holds the animal by the hind leg, throws his riata loose and the beast is free.

APIARIAN SCIENCE.—The Paris Agricultural and Entomological Society has applied for the grant of a piece of land in Mont Souris, for the establishment of a model apiary, and for the cultivation and exhibition of all kinds of plants most suitable for purposes of bee-keeping. The Municipality of Paris, to which body the ground in question belongs, have acceded to this position on the sole condition that the whole establishment shall be open gratuitously to the pupils of all municipal schools of the capital at certain times and under proper supervision.