A Polk County Romance.

Some time since we gave a story of real life over in Polk; how a California man came and settled there, purchasing a fine farm for $12,000 and brought a young family to live upon it. After awhile Polk county was busy-tongued about a lady who came from California with her father, hunting a lost husband. The new comer was the object of their search, and it seems that, possessed of that infatuation which sometimes gets the advantage of men, and which always gets possession of some woman at the same time, he had left a comfortable home and considerable property behind to wander in other lands with a new love. Here in Salem he one day met a Californian who recognized him, and that resulted in his wife learning his whereabouts. In company with her father, she came to Polk county, searching for the errant spouse, and after some delay on his part they met and came to mutual understanding. She had a fair portion of property deeded to her for herself and children, and returned home. Women are strange creatures, anyway, and this one parted from her "tyrant man" with no expression of hatred or ill will; far to the contrary,—she put her arms around his neck and gave him a parting kiss that had no touch of betrayal in it, but was a memento of the years of their first love, of the time when they were each true to the other as needle to the pole. She left him with words of affection even, and he responded that he could not tell what evil spirit made him false to the wife of his youth and the mother of his children.

Men are strange creatures, too; terribly inconsistent ones at times—and we imagined when we heard of that parting that it would not be long before the true wife would be called back to live on the Polk county farm of which she became half owner during her visit to Oregon. Polk county hasn't a good climate for people who forget their true marital relations, yet it has a capacity to overlook human weakness when it occurs and is repented of, and some way the new comer had succeeded in making friends, and was so well liked before the situation of affairs was revealed that scandal scarcely wagged her tongue at him, but spoke of his error in low whispers; virtuous people felt more sorrow for the three unhappy people than inclined to pillory them before the bar of public opinion. There were so many redeeming traits exhibited that the world found less cause for censure than regret.

The denouement of the whole affair is about to be realized now, for the Polk county home is deserted at the present time. The new comers are gone away, and we learn that the unfortunate girl who was the object of infatuation returns to her parents well provided for, and that when the fireside is visited again by its proper inmates, it will be the old wife—the true one—and her children, and the name of the inmates will be changed to that they bore of old when they plighted faith in other lands. 'Tis certainly better so than that three lives should continue to be in false position to the end.

The Murder of McMahon.

It is seldom that we are called upon in this quiet community to chronicle the occurrence of so dastardly a crime as was the murder of Daniel McMahon, who became the victim simply because he was the possessor of a small band of sheep.

In another column of to-day's paper we give an account of the arrest of the parties claiming to have purchased McMahon's sheep, at or near Canyonville. Their names we have since learned are Barden and Cary, the former being the elder of the two. Upon their arrival here they were placed in separate apartments—Barden in the County Jail and Carey in the Statton House. Since his confinement Carey had, under promises of leniency, revealed sufficient facts to justify the conclusion that McMahon had been murdered, and as to the locality in which the murder had been committed, and the whereabouts of the body. On Wednesday afternoon, Deputy Sheriff Kent, in company with Dr. Callendar, started for Butte Creek with the intention of finding the remains if possible, and prevent their being disturbed. They arrived there about midnight, and pitched their camp in the locality where McMahon was supposed to have been buried; but their search that night proved fruitless, owing to the intense darkness. The next morning they, in company with others, commenced the search, which, but for the actions of a dog that was with the party, would very likely have proved unsuccessful for a time at least. Their attention was attracted to the spot by the dog's commencing to scratch and sniffing among the dead leaves, and upon investigation it proved to be the identical spot described by Cary as the burial place of McMahon, and was only a few rods distant from the place where Callendar and Kent had stopped during the night previous, and who in their search must have passed directly over the spot. He had been thrown into this gully, and a few branches or chips thrown over him. An examination of the body showed that he had been shot in the head, the ball entering a little above the right ear and ranging downward, tearing away the whole of one side of his head and a part of the jaw, and from the nature of the wound he must have been walking down a declivity a few step in advance of Barden at the time he was shot, and then dragged or carried over to the gully in which he was found.—*Jacksonville Sentinel.*

MALICIOUS MISCHIEF.—Some fellow, who is not to be trusted with edged tools, has cut the railing on the long bridge across Mill Creek, on Church street, defacing it badly and doing damage for which he ought to be prosecuted. The work was done with an ax.

FRUIT-DRYING.

The Alden Process—Improvements in its Processes—Why Changed—Corers and Peelers—Markets for the Products.

[Read at the State Pomological Society at Lansing (Michigan), by W. H. Schuyler.]

There are now on record in the Patent Office of the United States 77 different patent dryers. Whether this large number of dryers is the cause or the effect of the unprecedented drouth of the past two or three years, I am not sufficiently skilled in meteorology to determine. For the apparantly simple process of drying a large class of persons seem to think it is a very easy matter to construct a machine that will surpass all others in its drying capacity, quility of products, cheapness of construction and economy of management.

The sesquipedalian terms, dehydration, pneumatic evaporation, supermaturation, and other actions, and the theories and scientific treatises put forth first by Charles Alden, a man of genuine scientific knowledge and experience, copied to a greater or less degree by the large number of persons who think they have invented something valuable, and who have patented a little dry box, have so enveloped the subject of drying fruits in the fogs and vapors of ungrammatical and technical phraseologies, that it is necessary to have these mists evaporated to make it clear to an ordinary mind. This subject has been invested with too much theory; too little actual experience and results have been promulgated. The fruit-growers and farmers do not care to know what is the theoretical cost per pound of its product, what quality theoretically can be made (some nice *looking* specimens can be produced in almost any little theoretical box); but they do want to know how much *have* you produced as a commercial article from season to season on regular day by day operations for months in each year; what is average quality thus manufactured in large quantities; what its market value; what does it cost; what the demand for it; does it command a remunerative price, and what valuable disposition is made of the waste cores and skins, etc. These practical suggestions I shall attempt to answer as to the Alden process, in which are now invested a million and a half of dollars, and which is the only process that has arisen to sufficient dignity and importance to command for its products a distinctive recognition and remunerative prices in the world's markets.

By request of the President I prepared and read a paper on the Alden process before this society in 1871. I was thoroughly conversant with the subject theoretically and talked quite learnedly, I presume, of pneumatic evaporation, etc., but my experience was confined to a few weeks of favorable operations, and consequently limited.

My four years' practical experience has demonstrated that theories may be very plausible and beautiful, but actual trial frequently proves them very delusive. A thousand and one little difficulties, which had not been anticipated or provided for, presented themselves; expected results were frequently not obtained, and modifications had continually to be made. A model machine (especially a fruit-dryer which has to contend with so many different phases and sudden changes in the atmosphere) may turn out some nice specimens or perform quite satisfactorily, when a manufacturing machine on the same pattern, in regular day by day operations, will prove a perfect failure. After one regular year's work, we found steam factories would make nice fruit, but their expense in construction and operation rendered them in most cases unprofitable (although a few, under especially favorable circumstances, have returned fair profit), and they are now generally abandoned or reconstructed, steam being dispensed with. With our *permanent* cash investment of over fifty thousand dollars in steam factories, we prefer to take no more steam in ours. Any ordinary person who has ever ran steam works of any kind is aware of the trouble, vexation, delay and expense incurred. Your pumps, or your valves, or your pipes, or trap, or something are in perpetual rebellion, some one of them refusing to do duty just at the time that is most inconvenient. And then that remarkable personage, a first-class engineer, is a necessity. His theoretical knowledge is always perfect, but he usually fails, practically, at the most critical moment, and a machine shop, a continued tinkering and an endless expense are indispensable.

The cost of heating with steam works was several times that our improved method by direct heat. Our several years' experience has modified the Alden process quite materially in details, but the great general principle of moving platforms or frames in currents of heated air with the current has stood the test and proved the correct method of drying or evaporating fruits and vegetables. I might say here an Alden evaporator is a vertical chamber (3 feet or 3½ feet square and 16 feet to 25 feet high), with tight-fitting frames moved by endless chains, gearing, etc. The vaporizer or heater is directly under the evaporator, and the hot air ascends by natural draught up through the fruit and out of the top of evaporator, which extends out of the roof.

The first year we put the fruit in at the top and took it out at the bottom, on the theory that fruit to be properly dried should come out in dry air. We soon found, however, that our fruit was too dry and brittle to have the desired quality, that it would frequently brown and burn, and that some moisture would improve its quality. We attempted to remedy this by placing pans of water in bottom of evaporator to create this moisture. Further investigation and experiment shows that by a reversal of the operation, putting the fruit in at the bottom and taking it out at the top, the required moisture was obtained, browning was prevented, the fruit was better in color and quality, and the work of preparation was done more advantageously by being conducted on the first floor. We also found we could use a much higher degree of heat in this manner, as the *green* fruit only is subjected to the highest heat, and each frame only about (and will destroy any ezz, etc.) three minutes. Our small evaporator at Niles, last fall, I ran regularly at from 270° to 290° heat (at bottom of evaporator,) and made the finest fruit we ever turned out. It may seem paradoxical and unscientific to dry fruit in moist air, but our experience proves this to be the true method—that the moisture keeps the pores open till the free water is extracted, while dry heat closes the pores, encrusting over the outside before the water is evaporated. Instead of fruit not becoming sufficiently dry when taken out in moist air, the experience at all our factories has been the reverse, a tendency to make it too dry—for when they dried beyond a certain point, it becomes chippy and will not absorb (draw back as they say), enough moisture to become pliable, and cannot be packed without crumbling to pieces, thus injuring its appearance and sale. For profit, for handling, for appearance and sale, and for use, only a sufficient amount of water should be extracted to maintain preservation—this is much less than is generally supposed. We have experimented considerably in that direction, and have been surprised at the results we have obtained.

I have probably done more experimenting in drying on a scale sufficient to give a just basis for facts, than any person in the West. My experience has demonstrated that to dry or preserve fruit in a commercial way, rapidly and economically, and to make it of the best quality, a rapid circulation of air in a small, vertical chamber, with close fitting moving frames and high heat are essential. This will give each frame of fruit the same degrees of heat successively, being subjected to the highest first. Our evaporators, that we made at first over five feet square, we now make only three and a half feet. No regular even heat can be maintained in any dryer or any room of large diameter either way, especially on windy days—and not even heat can be regularly maintained in any out door dryer on such days, and fruit cannot be made of good and even quality when frames are stationery, as some are subjected entirely to a high and dry heat—others to varying heat and moisture.

I find also a two story building where the fruit is taken out and packed on second floor more convenient and desirable than a single story where the fruit has to be taken out and packed in the muss and waste of preparation room.

Our three and a half feet evaporators have proved to possess even greater capacity, when run to their full extent, than we supposed. At Benton Harbor 112 bushels, at Ypsilanti 108 bushels, and at Colon 106 bushels apples were run in a day—a hundred bushels having been considered their full capacity.

This matter of capacity is usually theoretical and imaginary. A gentlemen who thought he had invented a dryer, called on me the past year, and in discussing his machine said it had a capacity of about 30 bushels in twelve hours. Upon inquiry he said he could put in a frame, when everything was favorable, every five minutes, and his frames held about a third of a peck. I figured it out for him as follows: One frame every five minutes would be twelve an hour—one-third peck each would be twelve third pecks (one bushel) an hour, and in twelve hours twelve bushels instead of thirty. There is nothing like figuring up in detail beforehand when what you are going on the theory.

There are two, and only two, kinds of dried fruit known, or quoted, in our large markets—common dried and Alden fruit—the latter ranging from 100 to 200 per cent. higher in price than the former.

I have been gathering some statistics for the past two or three months, and find there have been erected over two hundred Alden Evaporators, and that over 2,000,000 pounds of Alden products were manufactured in 1874, over one-quarter of which (or over half a million) was produced by the Michigan Alden factories. The Alden products of Michigan for 1874 were apples, pumpkin, squash, green corn, tomatoes, raspberries, peaches, pears, green peas, whortleberries and cherries—the last five in limited quantities, owing to various reasons which I will not now stop to explain. The larger portion of the Michigan factories have disposed of either all, or a majority of their products up to the present time and we are just entering the regular season for the active dried fruit trade (February, March and April). The cost of Alden products at the different factories vary somewhat per pound, owing to the experience, care, enterprise and economy in management, though all, so far as I have learned, did a satisfactory business during the past year, and several are making arrangements already to enlarge, by adding new evaporators this year. Taking apples as a standard, it has cost at the various factories from three to five cents per pound to convert them into Alden fruit, depending upon the quality of the apples used, and skill and economy of management. The cost of peel has been from one-quarter to three-fifths of a cent per pound; at our Niles factory (anthracite coal from Chicago) it was three-fifths of a cent; at Benton Harbor (wood) three-tenths; at Colon, two-fifths; at Golden, 39 100 of a cent per pound. The total cost of the Alden apples, of course, depended upon the price of the green, (where the proprietors worked up other apples than those from their own orchards); at this place they were located, and ranged from 13 to 13 cents. Mr. Holcomb reports his to cost eleven and one fifty-three cents per pound packed; Mr. Brush's twelve cents; at our Niles factory they cost ten and a half cents packed. I will give the result of thirty-two days' operations at Niles last fall on apples.

Amount run (with two dryers)	5,710 bu.	
Amount Alden fruit (5 18-19 lbs to bushel)	33,960 lbs.	
Am't evaporated cores and skins	21,976 lbs.	
Total evaporated product	55,936 lbs.	
Green apples cost (@1 5-6c ₱ bu.)	$2,788 65	
Total cost of fuel (3-5c ₱ lb.)	$332 25	
Labor in receiving, preparing, evaporating and packing, cost of packages for Alden apples and cores and skins, incidentals, etc., $1,990 62. Total	$4,701 52	
Cores and skins netted cash at the factory	$1,134 82	
Net cost of 33,960 lbs. Alden apples packed ready for shipment (10½c per pound)	$3,560 70	

I sold the whole 33,960 lbs to one wholesale grocery house in Chicago for 20 cents, 15 per cent off, or 17 cents net cash. This left me a net balance after deducting freights, etc., of $2,037 60. This same grocery house, three years ago, refused to buy a barrel of Alden apples, saying they could never be sold at 20 cents per pound.

Right here I want to say a word about the market for evaporated cores and skins. I made a contract last summer with the Alden jelly works at Neahanic, N. J., for 300,000 lbs Alden evaporated cores and skins at 6 cents per pound, delivered in New York. After appropriating to our own factories what we could fill, I distributed the remainder to all the other Alden factories, and thus furnished a market for all the cores and skins made in the west—the amount furnished overrun a little the 300,000 pounds, but they were all accepted and paid for in cash, as delivered during the fall.

This market will be permanent and is to be extended the present year by increased facilities of the Alden jelly works east, and probably by the erection of a jelly factory in Michigan.

The market for cores and skins and waste is an important item in the success of a drying establishment. I would also here remark that for the past two years greater difficulty has been experienced with machines for preparation than any other—our evaporators being comparatively perfect in their operations.

We have invented two or three theoretically perfect corers and slicers, but they failed practically to perform as they were scientifically constructed to do. We found no machines that were of any value for manufacturing purposes four years ago, and could induce no manufacturer of apple parers to make such a machine, unless we would contract for a large number and pay all expenses for patterns. We soon found we would be compelled to buy the little machines by the car load each season, if we continued their use. Having a less favorable opinion of our own inventive powers in that direction after our previous failure, we turned our attention to making improvements upon others' inventions, and proved a success in other lines. We employed a manufacturer that had the patterns of a certain machine to make, under our instruction, one hundred machines, we paying costs of new patterns, etc. We had a heavy, durable machine constructed (weighed 14 lbs.) but have been compelled to make many changes and improvements from year to year. Each year it is better, and for the present year we expect to have added such further improvements as will render it a comparatively perfect peeler, corer and slicer combined. Last year we had girls at our Niles factory that averaged each twenty bushels of good apples in ten hours—peeling, coring and slicing them. Berries—raspberries, blackberries and whortleberries—we have converted into Alden fruit at a cost of 1½c. and 2c. per pound for the dried fruit.

Green corn has cost, including cost of the corn at 40c to 50c per hundred ears, on an average, when evaporated, from 8½c to 10c per pound. Alden pumpkins, including price of green, at $3 per ton, cost about 10c. per pound.

MARKETS.

The success of any manufacturing industry or the growing of any products depends upon the market—its demand and value. There never has been an overproduction, and never can be, of the staple fruits and vegetables. There may be, and frequently is a lack of proper distribution of these perishable products in seasons of plenty (like green apples the past season.) The remedy lies in converting them into Alden commercial products, in which shape they can be economically transported to all parts of the globe and their use extended over the whole year. Too many apples, peaches, or berries cannot be grown in Michigan, if they be properly cared for and marketed, the choice select in the green state largely, the remainder of the good fruit chiefly as Alden product; (no person is entitled to a market for poor fruit.)

Notwithstanding the green apple market, Alden apples have maintained the price of 20c in Chicago for first grade, (quoted daily 17 to 20 cents) and five times the amount were sold from September to January last, than have ben sold any previous year in the same period, and the regular active dried fruit season (February, March, April) was not reached.

Mr. Davenport, of Davenport & Co., New York, who owns the Alden jelly works at Neshanic, N. J., and two Alden factories (one at Medina, N. Y., the other at Summerville, N. J.) told me last week they had $50,000 invest in their works, and that they were now running on a government contract for 100,000 pounds Alden apples, and that the green apples they were then running upon, cost them in January only one dollar per barrel—2,200 bbls. being bought in one lot at that price. He said this was their second government contract this year, and that they had just completed one for 200,000 pounds of Alden onions. For the onions they received 85 cents per pound; for the Alden apples, 24 cents per pound, to be put up in 15 pound tin cans or cases, costing 3 cents, leaving 21 cents net. What other contracts for Alden products the government has made, or expects to make, this year I do not know—only I know it always purchases large quantities of Alden potatoes each year. Four years ago the United State Government would only accept 2,000 pounds of Alden products on trial. The New York Alden Company have an agent in Europe, and have had one there at different times during the past two years, and the prospect for an European market for Alden products to a large amount, among the English, French and German governments, and to the shipping and general trade, is very encouraging. The Alden Company is thus doing a good work for the fruit growers in Michigan and elsewhere, in establishing a foreign demand, or market, for their fruits. The dullest Alden product on the market has been corn. This is owing to two facts—a very large stock of canned corn at extremely low prices, and the considerable amount of hard and poor Alden corn that has been put on the market from inexperience and carelessness in manufacture. A good product of Alden corn, properly put up, will always find a ready and remunerative market, in my judgment, as it is both much cheaper (costs not over half) and better than canned. Alden corn is now selling from 16c to 20c in Chicago, nice, tender corn put up in one, five and ten pound packages bringing the latter figure.

Mr. Miller, of Colon, one of the most enterprising and careful manufactures of Alden products, told me last week he had disposed of all his corn except four barrels, (he evaporated a good many thousand pounds the past year,) at 18c. net at his factory. Alden raspberries are now out of market; they sold readily at 50c. per pound. Alden blackberries are now worth 35c. to 40c., and the supply exhausted. The same is true of whortleberries. Apparently an unlimited amount of these three Alden berries might now find a market. Alden peaches are scarce, and worth (peeled) 45c.; unpeeled, 10c. to 20c. Alden peas are a very fine article, and in good demand at 40c., with no supply. The difficulty as to peas is the great cost of shelling—but from some experiments last year, I am inclined to think they can be evaporated satisfactorily in the pod, rendering their cost of preparation nominal. Alden pumpkin and squash, both in flour and unground, are now in supply and readily sold in our market at 18c. to 20c. for unground, and $3 a case (12½ pound packages) for the flour.

From the avariciousness of one factory, however, the flour is not in as good repute as last year; the proprietor, thinking 50c. per pound did not furnish him sufficient profit, adulterates his with corn starch largely, (costing 8c. or 9c). Only one party, I am happy to say, engages in such an adulterated proceeding. The popularity of Alden products depends largely upon a knowledge of the proper method of their preparation for the table—experience in cooking—they requiring different treatment from either common dried or green fruits and vegetables. The longer they are used in a family where a reasonable degree of skill and intelligence are employed in their preparation, the more popular they become.

With an established, growing and remunerative market, with an experience of five years in developing and perfecting its methods, reducing the cost of machinery, of preparation, and of manufacturing, the Alden process now becomes an important and necessary factor in successful fruit growing and farming.

SALEM, February 6, 1875.

A. D. DICKENSON, 40 Murray street, New York—*Dear Sir:* The undersigned, officers of the Alden Fruit Preserving Co., of Salem, Oregon, hereby certify that Alden evaporators, purchased by us of you, have accomplished as much work, and of as good quality, as represented by the patents. (Signed.

T. McF. PATTON, President.
O. J. CARR, Secretary.
JNO. J. MCFARLAND, Supt.

An ancient, but generous-hearted female, named Hannah Goldsmith, down in Jefferson Co., wants to give $50 towards the erection of a home for superannuated editors who never published a lie, and who never charged for old papers to put under carpets!" Who is first to apply for room?

Wisconsin Letter.

WANSAN, Wisconsin, March 17, 1875.

MR. EDITOR: I have caught what people here call the "Oregon fever." Yes, indeed I have, and if 3 feet of snow and the mercury down at 4° below zero, as it was this morning, and oly 10° above at 12 M.; I say if that will not give a man the "Oregon fever," then I do not know what else will; but not only I, no, a good more have got the same fever.

Most winters are hard in northern Wisconsin, but this one beats them all that I have experienced here, in the uninterrupted severe cold weather. This winter is severe enough to discourage any farmer in this section of the country and drive him to seek a milder clime on the wide famed Pacific coast.

My attention has been directed to your State, where farmers are not obliged to feed stock for 7 months in the year, like here. The ground here is yet frozen solid to the depth of from 2 to 6 feet and God only knows how much deeper, so that we farmers can't put in our spring crops until along in May, when comes the almost worst than African heat to make up for lost time in order that crops may grow and ripen. The farmer here has to work under the greatest disadvantages all the year around, for instance we have occasional night frosts, hard enough to kill garden vegetables, up to the 4th of July, and right after the 4th it begins freezing again. Perhaps you think, I am exaggerating, but I am not; all the people here if asked must say, it is but too true. Once, I recollect that certainly, we had frost in every month of the year. As a general rule July is excepted. But enough of our climate; I want some information about Oregon, and therefore enclose a $2 Postal Order as subscription for the WILLAMETTE FARMER. If possible send me all back numbers since January 1st, 1875, so that I may, from the local items, compare your winter with ours. If you cannot furnish back numbers, then send the FARMER from date of receiving this. I think the enclosed amount will pay my subscription till I get there, for I am determined, if nothing happens, not to winter over here again.

Yours,
ALBERT ZEMKE.

WRECK OF THE BARK "ARCHITECT."

The Ship a Total Loss—The Crew Saved.

The *Bulletin* of to-day says the bark Architect, which went ashore on Clatsop Spit on Monday last, while attempting to follow another vessel into harbor, has become a total wreck. On Monday night the sea broke over her with fearful violence, and the crew, together with the Captain and his delicate wife, were compelled to take to the rigging for safety. After a night of terrible suspense and much suffering, each minute of which threatened their instant destruction, the famished people beheld the tug Astoria approaching them in the gray of the morning, and coming as near as is compatible with safety, her crew manned the life-boat, previously obtained from Fort Stevens, and at the imminent risk of their lives they pulled manfully forward through the breakers, and at last, after many hair-breadth escapes, reached the vessel. A line was thrown on board and the wife of the Captain, being the only lady on board, was the first to make the trip through the seething and hissing waters; but at last she reached the boat, into which she was lifted by the gallant rescuers.—Each member of the crew followed, the captain being the last to leave the vessel, and after a dangerous passage through the breakers they were placed on board the tug, where everything was done to make them comfortable and alleviate their suffering, and at last they were landed safely upon the wharf at Astoria, snatched, as it were, from the jaws of death. The good people of the place, who were deeply interested in their welfare, received them in a hospitable manner, and they were soon all comfortably quartered with friends, who spared no effort to make them feel that they were indeed welcome.

The vessel went to pieces about an hour after the crew were rescued, and nothing of her now remains to mark the spot whereon she was wrecked. The Architect was built in Rockland, Maine, in the year 1855, and was owned by S. B. Sherwood, of San Francisco.

A Maniac Attempts Murder.

The *Bulletin* says for some time past the son of Mr. Laughlin, a respected farmer on the North Yamhill has been suffering from illness. On Tuesday morning the invalid called one of the children to him and asked him to bring the gun, he wanted to look at it, as it reminded him of the days when he was well and could go out into the woods shooting. The little brother, not thinking, brought the gun to him. He examined it—it being very heavily loaded—then placed it near the head of his bed. In a short time the father entered the door, when quicker than a flash he seized the gun and fired, the full charge taking effect in Mr. Laughlin's abdomen. He was picked up, carried to his bed, and medical aid summoned. At last accounts Mr. L. was suffering intensely, and it was feared the wound would prove fatal. The cause is said to have originated in the boy's brain during the temporary insanity. He imagind that his father was trying to poison him, kill him and get him out of the way.

The *Oregonian*'s account of the above gives no names and is slightly different, but substantially the same.

THE TRUE ARAB.—T. E. W., in describing a hunt in India, in *Spirit of the Times*, speaking of the Arab horse as there seen, says: "If the same pains had been taken with the Arab, as was done with the English thoroughbred, there is no knowing to what a pitch of excellence he would have now arrived. A real Arab (Barbs, and those Gulf Arabians passing muster on the continent and in England for the genuine article, are not so) never exceeds 15 hands 3 inches in height, which is very large, and generally are 14 hands, or 14 hands one inch only. They are mere ponies, though they stay forever, and carry welter weights up to 210 pounds. The best racing Arab I saw in India was Grey Leg. His stride was considered long, and it was only 15 feet 7 inches. An ordinary English racer's stride, of 16 hands, is 22 or 23 feet. Gladiateur, General Peel, and others were said to cover 26 feet in each stride. This is the real secret of an Arab never winning when pitted against an English horse, though it is unsuspected, and attributed to want of stamina. When it comes to racing, they are immediately 'cut down.'"