WILLAMETTE FARMER.

USEFUL INFORMATION.

How to Lay Brick.

A great many masons who claim to be good workmen fail to lay brick well. Almost inva-riably they mix the mortar too sliff and use en-tirely too much of it, making joints as large as they would in a common red brick wall; corners will be found badly matched, the labor of cut-ting and fitting being replaced by a liberal sup-ply of plaster. The most skillful plans and the best quality of brick count for nothing when joints are made half an inch thick. Fire mortar should be thin enough to run almost like water; the brick should be dipped in it and rubbed toshould be thin enough to run almost like water; the brick should be dipped in it and rubbed to-gether, or else laid dry and the mortar poured on afterwards, the great aim being to secure solid, even work; all important joints should be carefally made with cut or matched brick, no holes b-ing left to be patched with bits of brick or shore.

be carefully made with cut or matched brick, no holes b-ing left to be patched with bits of brick or clay. There is another point in this connection worth looking after: Boss masons often have their own ideas about correct shape and pro-portions, and with a total disregard of plans they jog on with cheerful unconcern in the old beaten track. Failure, due either to faulty plaus or bad workmanship, is apt to be local; a more general giving out follows from bad stock. A change of ore in a blast furnace may quickly out it out, some varieties being particularly hard on brick—that also may make the, differ-ence between a blast of six months or one of as many years. A cupola which usually lined up once a year changed its fuel and destroyed the same brick in three months; I remember an-other instance in which the same change in a rolling mill doubled the quantity of brick used. Sulphnry stock is especially severe on ordinary fire brick, destroying them just as it does cast iron. An examination of the burned ends will indicate partially to an expert whether the stock caused the trouble, but consumers can judge better concenting this from their books. In cases of failures from bad mangement it is especially hard to locate the blame, be-cause the evidence must necessarily come almost entirely from parties having a direct cause the evidence must necessarily come cause the evidence must necessarily come almost entirely from parties having a direct personal interest in the result of their testi-mony; no general rules can be laid down to meet these cases; usually only a thorough in-vestigation by an expert will throw any clear light on the subject.

The Watch.

"Watch" is from a Saxon word signifying "to wake." At first the watch was as large as a saucer: it had weights, and was called "the pocket clock." The earliest known use of the modern name occurs in a record of 1542, which mentions that Edward I. had "one larum or watch of iron, the case bing likewise of iron-gilt, with two plumettes of lead." The first great improvement, the substitution of the spring for weight, was about 1550. The earli-est springs were not coiled but only straight pleces of steel. Early watches had only one hand, and required winding twice a day. The dials were of silver or brass; the cases had no crystals, but opened at back, and were four or crystals, but opened at back, and were four or five inches in diameter. A plain watch cost the

nye inches in diameter. A plain watch post the equivalent of \$1,500 in our corrency, and after one was ordered it took a year to make it. There is a watch in a Swiss museum only three-sixteenths of an inch in diameter, in-serted in the top of a pencil-case. Its hands indicate not only hours, minutes and seconds, but also days of the month. It is a relie of the old time, when watches were inserted in snuff. old times, when watches were inserted in snuff-boxes, shirt-studs, breast-pins, bracelets and finger-rings. Many were fantastic—oval, oc-tangular, cruciform or in the shape of pears, melons, tulips or coffins.

PINS. —We believe that pins, as we now have them, came into use about the year 1483, and the perfection of pins was insured in 1543 by an act of Parliament which read, "that no peran act of Parliament which read, "that no per-son shall put to sale any pins but only such as be double headed, and have the head soldered fast to the shank of the pin, well-smoothed, the shank well-shaven, the point well and roundly filed, canted and sharpened." In 1626 the pin manufacturing business of Gloucester, England, became so great that 1,500 persons were employed. The first American manufac-tory was established in 1812, and at that time a paper of pins could not be purchased for less tory was established in 1812, and at that time a paper of pins could not be purchased for less than one dollar, and the first attempt at pin making was successfully made in New York City. A machine patented in 1832 by John I. Howe, was the first to produce in America pins with wire and "spun heads," and in 1840 the same gentleman began making pins with solid heads. The pins of Mr. Howe are more exten sively known, and the demand for them much creater than the products of other manufacturgreater than the products of other manufactur-Previous to the introduction their place was supplied by many awkward substitutes. Those found in Egyptian tombs are exceedingly bungling in make-up, and are in most instances seven and eight inches long. Their heads are large and made of gold, facts which would render them at the present unfit for any practical purpose. The ancient Mexi-cans used thorus, and the English for a long while used bits of sharpened wood. EARLY POTTERY OPERATIONS IN ENGLAND Lambeth, 250 years and, was noted for its pot-teries. At about that time some Dutch potters established themselves there. Glazed pottery and thes manufactured by them became celebrated, and the wares were sold throughout the kingdom. The Staffordshire potteries, which arose about a century ago, supplanted the Lambeth delft manufacturers. Still one or the Lambeth delft manufacturers. Still one or two good houses sustained the reputation of the district. The late Vienna Exhibition has shown to what extent chemical manufacture has developed the production of fire clay into glazed stoneware crucibles. One of the most remarkable productions of the pottery art was a stoneware pump of large size, and capable of being worked by steam power. This pump was to pump hydrochloric acid into the alkali works. The difficulty of handling this liquid made the manufacture a matter of necessity. WHAT IS TRUE CHINA OR KAOLIN?-China clay formed by a natural process of washing from e decomposed feldspar and aluminated quartz, is formed by a natural process of washing from the decomposed foldspar and aluminated quarts, of certain kinds of gravite. Kuolin, or China clay, is of an earthy texture, containing about ten per cent. of free silice, and equal parts of combined silice. Its preparation for the pot-teries consists in subjecting the decomposed rock to washings or streams of water, the quarts, mics, and other particles falling by their weight, or being moved by the velocity of the stream, while the finer qualities settle in tanks, or dried in the clay press to a stiff clay, fit for the wheel, and afterwards cut into blocks. The albite variety of feldspar readily decom-poses, and the porphyritic rocks of Cornwall afford an easily worked clay. The Stafford-shire potteries alone use more than 10,000 tons of the four klay from Cornwall and South Devonshire. d South Devonshire.

LONDON, with 3,254,260 inbabitants, is the most populous city in the world, while Phil-adelphia, with 674,022 inbabitants (in 1870), is

adelphia, with 674,022 inhabitants (in 1870), is the eighteenth city in point of population. These eighteen cities, in their order, are the following: London, 3,254,290; Sutchan, China, 2,000,000; Paris, 1,851,792; Pekin, 1,300,000; Tschantschau Fu, 1,000,000; Hargtschau Fu, 1,000,000; Canton, 1,000,000; New York, 942,-292; Tientsin, 900,000; Vienna, 834,284; Ber-lin, 826,341; Hangkan, 800,000; T-chingtu Fu, 800,000; Calcutta, 794,645; Tokio (Yeddo), 674,447, and Philadelphia, 674,022 Of cities that are smaller than Philadelphia, the leading ones are: St. Petersburg, 667,963; Bom-bay, 644,405; Moscow, 611,970; Constantinople, 600,000; Glasgow, 547,538; Liverpool, 493,405, and Rio de Janiero, 420,000.

A PABASITE IN THE HOUSE FLY.-Professor Leidy reports the observation of a thread worm in the proboscis of the common house fly. The parasite is from a line to the tenth of an inch parasite is from a line to the tenth of an inch in length. From one to three were found, on an average, in one fly out of five. Mr. H. J. Carter first discovered the parasite in the house fly of India, and described it under the name of Filaria musca. From two to twenty were found by the observer in one fly out of three. Dr. Diesing has referred the parasite to a new genus, with the name Habronema musca. It has been suggested by Mr. Carter that it may be the source of the Guinea worm (Filaria medinensis) in man.

THE BALANCE WHEEL .- If the balance whee of a chronometer should revolve on a plane, in a straight line, with the same velocity it has in the chronometer, it would travel in one second 17.1 inches; in one minute, 85.3 feet; in one hour, 5.118.7 feet; in one day, 23.27 miles; and in two years three hundred and thirty-seven days and twelve hours, the circumference of the earth, or 24,856 miles These results are based on the measurement of a balance wheel from the American Patent Pocket Chronometer, manufactured by Charles Fasoldt, of Albany, N. Y.

Recipe For Making Currant Wine.

DOMESTIC ECONOMY-

The editor of the Germantown Telegraph says:-For several years we made a ten-gallon keg of currant wine, of as good quality as any we have tasted, and is generally so pronounced by those who have had an opportunity to judge. The mode of manufacture is simple, and can The mode of manufacture is simple, and can easily be followed by any family having the currants, and the disposition to make the wine. The currants should be fully ripe when picked; put them into a large tub, in which they should

put them into a large tub, in which they should remain a day or two, then crush with the hands, unless you have a small patent wine press, in which they should not be pressed too much, or the atems will be bruised and impart a disa-greeable taste to the juice. If the hands are used, put the orushed fruit, after the juice has been poured off, in a cloth or sack and press out the remaining juice. Put the juice back into the tub after cleansing it, where it should remain about three days, until the first stage of formentation is over, and removing once or twice a day the scum copic usly arising to the top. Then put the juice in a vessel-a demi-john, keg or barrel-any size to suit the quan-tity made, and to each quart of juice add three join, acg or curret-any size to suit the quan-tity made, and to each quart of juice add three pounds of the best yellow sugar and soft water sufficient to make a gallon. Thus, ten quarts of juice and thirty pounds of sugar will give you ten gallons of wine and so on in that pro-portion. Those who do not like you ten gailons of whe and so of in that pro-portion. Those who do not like sweet whe can reduce the quantity of sugar to two and a half; or who wish it very sweet, raise it to three and a half pounds per gallon. The vessel must be full and the bung or stop-

The vessel must be full and the oning of stop-per left off until fermentation ceases, which will be in twelve or fifteen days. Meanwhile the cask must be filled up daily with currant juice left over, as fermentation throws out im-pure matter. When fermentation ceases rack pure matter. When fermentation ceases rack the wine off carefully, either from the spigot or the wine on carefully, either from the spigot of by a syphon, and keep it running all the time. Cleanse the cask thoroughly with boiling water, then return the wine, bung up tightly. and let stand for four or five months, when it will be fit to drink and can be bottled if desired. All the vessels, casks, etc., should be per-fectly sweet, and the whole operation should be done with on eves to clean insee. In such

be done with on eye to cleanlivess. In such event every drop of brandy or other spiritons liquor added will detract from the flavor of the wine, and will not in the least degree increase its keeping qualities. Currant wine made in this way will keep for an age. We have some made in 1856 which is really an excellent arti-Good Pie Causs.—Many persons have diffi-culty in making piecrust. often finding it heavy and dark. A lady writer in the Vermont Jour-nal gives directions how to avoid this : To one and gives directions how to avoid this: To one quart of flour thoroughly mix one small tea-spoon ul cream tartar, one teacop of lard, (less will do,) lightly rubbed in the flour, one tea-spoon salt, half teaspoon soda dissolved in very cold water. Mix lightly with a knife, pouring in a little of the water at a time. Do not wet all the flour, and do not kneed it. If you want the ton ernet to example suff nice ernst roll ont the top crust to resemble puff pie crust, roll out some of your dough and spread on lard, sprinkle on flour, then roll up. Now, do not as I used to, cut off a piece and turn the edges up and roll out. I have learned a better way. Boll roll out. I have learned a better way. Roll with your rolling pin a piece large enough for your top crust, just as it lies rolled up on your board. Wet the bottom crust around the edge with cold water before putting on the top crust. Do not pinch the edges of the top crust down. Cut or prick, to let the sir out while cooking. Bake in a quick oven and you will have a nice looking pie.

GOOD HEALTH.

The School Girls' Meals.

The physical ducation of school girls is now receiving so much attention that it seems in place to ask the attention of mothers to the bad habits in eating into which a girl who attends a daily school is very apt to be driven. A girl who is growing, who studies, and who has all sorts of demands made upon her time, brain, and health, certainly needs sound sleep and plenty of nourishing food. The sleep she may get; for nature is likely to have some influence in this connection, but the majority of these girls get as little comfort from their weaks as is possible. They are not apt to rise early unless it is to gain time for study or practice, and they hurry through their break lasts, nervous for fear they will be late, and perhaps anxious about their lessons. Before the rest of the family has come to the second cup of coffee, the girls have finished their meal and probably are off to school. The physical / ducation of school girls is now are off to school.

They carry with them a lunch that is rarely tempting, but still more seldom nourishing, and this scanty, ill-digested breakfast, supple-mented by the luncheon of bread and cake, mented by the luncheon of bread and cake, must support them through all the morning hours of constant work. If the family has dined in the middle of the day, the girl's din-ner has been saved in the oven, and is put down before her on the corner of the dining-table, where it looks anything but inviting She is probably tired or excited—for the aver-age school-girl alternates between these con-ditions—and she is not tempted to do more than hungrily satisfy her appetite, or wearly turn from the half dried meal. If the dinner hour comes later in the day, she possibly studies hour comes later in the day, she possibly studies her next day's lesson while waiting for her meal, and finds it hard to fix her mind upon meal, and finds it hard to fix her mind upon her book. If dinner were ready, she fancies the lesson would not seem so complex, and as fasting rarely clears the mind of any one less saintly than a monk, she is right. After din-ner, however, matters are not much mended, for then she finds herself growing sleepy, and the bed is the object of desire. That she is undergring a sleep process of starestion does

the bed is the object of desire. That she is undergoing a slow process of starvation does not occur to the mother, who watches her with anxiety, and who prohibits parties, and long walks and late hours. The doctor orders iron to give tone and appetite, when he had better order time and tempting, nourishing food. The boarding-school girl, in spite of the grumbling about the table, is often better off, in this respect, than the daughter at home, for eating at school is regarded as one of the duties of the day, and it is attended to with some de-gree of order and leisure. We commend this subject to mothers for attention, and it might be suggested to doctors who are asked to help be suggested to doctors who are asked to help the daughters to better health, that they some-times should prescribe plenty of good food and plenty of time for eating and digesting it. Scribner.

Effect of Exercise.

It is found by observation that the effect of "training," or the persistent use of gymastic exercises, is to enlarge the heart and lungs both in size and capacity. It is stated by the super-intendent of a public gymnasium that one of the persons sent to be instructed in gymnastics gained five inches in girth around the chest in less than three months. That this growth is not explained by mere enlargement of the pec-toral muscles, is proved by the increased volume of air which the lungs are enabled to expire, as is demonstrated by the spirometer, and postor air which the lungs are enabled to expire, as is demonstrated by the spirometer, and post-mortems abundantly show an increased capacity as well as size in the heart and the large blood-vessels. The lungs increase both in length and breadth, forcing the ribs outward and the disphragm downwards. It is for this reason that athlete and

It is for this reason that athletes and gymnasts are enabled to make prolonged and vio-lent exertions without getting out of wind. The capacity of the heart and central arteries being enlarged, they can accommodate more blood. Their contractile power being increased by this new demand upon them, they are ena-bled to send on the current through the lungs bled to send on the current through the lungs with increased velocity, and thus by their greater capacity are able to oxygenize the blood as fast as it is supplied to them, and so no con-gestion takes place, and no inconvenience is felt. The normal capacity of the lungs of an adult male is about two hundred cubic inches. It is computed that an enlargement of three inches around the chest gives an increase of fifty cubic inches of lung capacity.

DYING OF STUPIDITY.-Good temper, and the equanimity which is its result, are generally thought to be promotive of longevity. Tet if we may believe "an eminent physician," quoted by Lord Jeffrey, "the wealthir members of the Society of Friends, of en die of stupidity, and rarely live to be fifty; eat too much and take too little exercise, and, above all, have no nervous excitement." This remarkable statement was made in 1813. Some persons may disagree with its conclusions as a whole. It may, however, be conceded that a reasonable amount of nervous stimulus is healthful--its absence being as injurious as an excess would be. It has been noticed that men who have worked hard for many years, are often carried off by some sudden or unlooked for disease, soon after returns from business. Radical changes of habit, indolence and overexertion are alike hazardous to perfect health. WHAT MAKES BALD HEADS. - A correspondent WHAT MAKES BALD HEADS.—A correspondent of the Chicago Tribune enters a protest against the practice of shampooing. He says: "It is well enough for the people of this country to understand once for all that the reason why there are so many bald-headed young men now-a-days is the universal custom that prevails of shamp-oing the h ad with stimulating washes. The wonder is that there are any men left who have full suits of hair. The custom should be discontinued at once, and young men should be warned in season against this most per-nicions practice. Let shampooing cease from this time forward."

SHEEP AND WOOL.

Sheep Raising.

[By Col. E. S. Srowall-Continued.] The Merino of To-Day.

The Merino cf To-Day. The American merino of to-day, as we breed them in Vermont, present the excellencies com-bined songht out by the necessities of former people, and brought out by the art of their time. Thus we have the white sheep of the primitive shepherds, the fine sheep of the Roman empire, the bardy sheep of the Spanish Transhu mantes, the "wooly" sheep of the Prussian Silesia, the wrinkly, well covered sheep of the Taintor importation and Pauler cabana, with the fine style and free oil of the A wood—a sh. ep that needs no covering, no oil or wines to lubricate its fleece to render it soft and pliable, or protect it from the "cot-ting" so detrimental to the Saxons, the Silesian or French, under exposure; in fact, an Ameri-

soft and pliable, or protect it from the "cot-ting " so detrimental to the Saxons, the Silesian or French, under exposure; in fact, an Ameri-can sheep for the American manufacturer to meet the wants of the American citizen, in our grand " commune " and mutuality of interest. But even this had an end, for after enjoying this unprecedented prosperity until 1865 or 1866, the over-production, stimulated by the failure of the cotton crop in the Southern States during the late rebellion, created a re-action of the American market not slone, but every other wool center of the world became so over stocked that utter ruin and annihilation is ared wool growers and manufacturers alike in s ared wool growers and manufacturers alike in the face. But the American wool growers and manufacturers were not to be dr.ven to the wall manufacturers were not to be driven to the wall without an effort. They met in convention in Syncouse in December, 1865, coming from every part of the loyal States, big with the im-portance of their undertaking. Common danger made a common cause. I cannot do better than to quote Mr. John L. Hayes, from his second address to wool growers and manufac-turers at Synause, New York, in December, 1871. He says: "The convention of 1868 is memorable

1871. He says: "The convention of 1868 is memorable among other things, for the conflicting senti-ments in the woolen industry which preceded, and was the cause for invoking it. A difference of opinion, amounting to actual hostility be-tween the two interests, supplying and manip-ulating the raw material of our woolen mills, had been gaining strength for fifty years, and had assumed the phase of sectional animosity between the East and West. On one hand, the West representing the wool growing interest. West, representing the wool growing interest, exaggerated the profits of the East-rn manu-facturers; claimed that it bore without com-pensation the burden of the duties which promoted their profits; ignored the fact that the specific duties on foreign goods competing with our own were but the equivalent for duties on the raw material which the wool growers re-ceived, and demanded the mis-called equality so obnoxious to the manufacturing interest under the horizontal tariff of 1846. The manu under the horizontal tariff of 1840. The manu-facturers, on the other hand, representing a growing sentiment at the East, were becoming more and more disposed to look abroad for their chief supply of raw material. They were not unwilling to avail themselves of such com-mercial practices as would diminish the duties intended to be given for the protection of the American wool grower, and were inclined to advocate the British policy of free trade in raw material, including wool, as the wisest sys-tem of protection to manufacturers. They overlocked the fact, which they have since acknowledged, with returning magnanimity, that it has been the experience of all nations that the domestic supply of raw material has been the first and always chief dependence of its manufacturers. its manufacturers.

They failed, also, to consider that while aiming at the largest and cheapest supply of toreign wool, they would render American sheep husbandry unprofitable and inevitably sheep husbandry unprofitable and inevitably destroy domestic production, thus reducing themselves to a sole dependence upon sources liable to be cut off by foreign wars or political revolutions. The inevitable results of such diverging views must have been perpetual strife and legislative action, which, favoring each in-terest exclusively, as its influences might pre-ponderate, must alternately ruin both. From this explanation of the old differences which formerly distracted the woolen industry, it can hardly be doubted that the disaffection toward the prevailing policy exhibited by a limited number of the older wool growers, is but the expression of the traditional bostility in which they were nurtured. The convention of 1865 is they were nuriured. The convention of 1865 is chiefly memorable for its influence in recon-ciling this disastrous feud. This influence was the result of the simplest means, nothing more than to bring, for the first time, face to face, the interests which had been prejudiced and hostile only because they misunderstood each other. A conference of but a day between the vival interests as a ufficient to establish a basis of adjustment. This basis was the recognition of "mutuality" of interest and a right to equal-ity of protection. The principles upon which harmony might be established was expressed tere sta in the resolutions unanimously adopted by the convention, which have an historical value as the first joint expression of the two branches of the wool industry of the country. They are as follows: Resolved, That the mutuality of the interests of the wool producer and wool manufac-turers of the United States is established by the closest commercial bonds-that of demand and supply; it having been demonstrated that and supply; it having been demonstrated that the American grower supplies more than seventy per cent. of all the wool consumed by American mills, and with equal encouragement would soon supply all which is properly adapted to production here; and, further, it is con-firmed by the experience of half a century that the periods of prosperity and depression in the two branches of woolen industry have been identical in time, and induced by the same gen-eral causes. eral causes. "Besolved, That as the two branches of agricultural industry represented by the woolen interest involves largely the labor of the country, whose productiveness is the basis of national prosperity, sound policy requires such legislative action as shall place them on an equal encouragement and protection in com-peting with the accumulated capital and low rages of other countries."

California and Texas; but on all descriptions of domestics, prices are more or less weak. The siles of the week were: 40 000 bs cross-bred Austrulian, at 50 ; 105 bales Cape at 35%; 50,000 bs. Mexican, 337 bales East Indian, 346 50,000 B*. Mexican, 337 bales East Indian, 346 10. Rio Grande, on private terms: 853 do. spring California, at 20(25c. for burry, and 29(3)23/c. for free; 35,000 peunds fall do. at 19(2)20; 3 0 0 Bs. California bnck's, at 16c.; 10,000 Bs. do. scoured, at 64(267%c.; 15,000 Bs do pul cd, private; 125,000 B. Eastern Texas, at 29%(3)4c.; 30,000 Bs. Western do., priva'e; 37,000 Bs. Co'orado, at 27%c.; 5,000 Bs. Geor.is, at 37%(3)36c.; 90 000 Bs. pulled, at 45(2)50c for X 48c for super, and 42(2)45c. tor ismb's; 255.000 Bs. for e., at 43(2)50c for X Obio 50(2)51c for No. 1, 53c, for P. no.ylvania, 45(4)7c. tor unwashed combing, 50°. for tub washed, and 33c for unwashed Southern. Bosros, July 24.- The wool market is in-

Bostos, Jaly 24.--The wool market is in-active. In California wool the transactions have be n sm ler than for some months. This was to be expected when the new Wettern fleee arrived, and it was fortunate for California growers that they were able to put their new clip on 'he market at a time when other dome-tic wools were to scarce. Sales of the week have been only 137,000 pounds spring at 22@39c, and 26,000 p unds fall at 18%c.-Uall.

THE VINEYARD.

Names of the Various Parts of a Grape Vine.

N. F. Lund, in an address before the Northern Wisconsin agricultural society, thus defines the principal parts of a grapevine :- The nnes the principal parts of a grapevine:--Ine stock is the main part of the vine above the root and below where it branches. Whe stem includes those portions which have ceased to bear shoots, and are two years old and over. The arm is a portion of the stem trained in a horiz mtal position. The cane is a ripened shoot, from six to eighteen months old, or un-til it comes to bear shoots directly from its own brads. The anny is a cane ont short. The

shoot, from six to earlie the minus of the buds. The spur is a caue cut short. The shoots are the growth of the current year until the fall of the leaf. The laterals spring only from the buds on shoots, and are simply the shoot reproducing itself from its own buds. The node are the joints in the shoots and canes from $* \dots *$ spring the leaves, buds, tendrils or clusters and laterals. The internodes are spaces between the nodes; both these latter disappear in the stem. The tendril is a twining support. The cluster or bunch is a tendril perfected into f uit. The buds on the shoots occur only at the nodes in the axils of the leaves. They are of two kinds, growing side by side. From one springs the lateral, making its growth the current year; the other remains dormant perfecting for the growth of the shoot dormant perfecting for the growth of the shoot the coming year. There are also the blossomthe coming year. There are also the blossom-buds, which appear only on the tendrils and the berrits. The whole make up the vine. Let it be borne in mind that the vine has not leaf-buds and fruit-buds distinctly, like the apple, but leaves and fruit come from the same bud, borne on the shoot, the growth of the present year itself growing from the bud perfected for that purpose the previous year. No part of the vine which has once borne leaf or fruit will b. ar it a second time.

San Mateo as a Wine Growing County.

What San Mateo cannot or will not produce What San Mateo cannot or will not produce is a matter of pleasantest doubt. The list of the county's staples is too lengthy to give here, and it is only one that we have to deal with at present. Within the last five years Californis has made for herself the reputation of being a wine producing country, a reputation which the most sanguine and prophetic of pioncers would never dared to consider amongst the possibilities. So it is, however, and California wine at present even more talked about and would never dared to consider amonget the possibilities. So it is, however, and California wines are at present even more talked about and thought of in the London market than they are at home. Sonome has hitherto held the palm as the wine county of California, but for this she now has a competitor which bids fair to be-come a dangerous rival. Sau Mateo, to wit: The successful experiments of M. Gustave Mahe proves this. The Golden wine is the product of the Black Mission grape. Enterprise is all that is needed to give us hock, muscatel and champagne. All along the eastern slope of the Sierra Morena spur, on which M. Mahe has fixed his vinoyard, are a score of equally good situations. The climate and soil are all that can be desired, and the men who are going to make their fortunes as Sau Mateo's wine growers cannot be far off. Everything points towards this. The situation is thoroughly de-sirable, from a vintager's point or view, whilkt the "Golden" shows that here can be produced a light table wine that takes first rank amongst a light table wine that takes first rank amongs

CovERING COTTON WITH SILE.—A method of covering cotton with silk has been devised by A. Muller. The silk is dissolved in hydrochloric soid, or an ammoniacal solution of copper or nickel. Water is added until the solution begins to cloud, when the cotton, previously mordanted, is immersed in it for a few minutes. When taken out it will be found to be plated with silk.

JENNY LIND'S SOUP.--Mix. EDITOR:--Your cor-re-pondent, R. Hecker, in a late communica-tion, asks for the recipe of Jenny Lind's soup, the soup which was constantly prepared for her by her own cook. It is not an expensive article, being composed of sago, eggs and cream, upon a basis of beef or veal stock. I give the recipe in full: Wash a quarter of a pound of the best pearl sago until the water poured from it is clear; then stew it quite tender in water or thick broth, it will require nearly or quite a quart of liquid, which should be poured on it cold and heated very slowly; then mix gradually with it a pint of good boll-ing cream and the yolks of four fresh eggs, and mingle the whole carefully with strong veal or beef stock, which should be always kep ready boiling. Mile. Lind was in the habit of JENNY LIND'S SOUP .- MR. EDITOR :- Your corveni of beer stoom, which should be haways kep ready boiling. Mile. Lind was in the habit of taking the soup before she sang, as she found the eggs and sago soothing to the chest and beneficial to the voice.— Germaniown Telegraph.

CHERSE FRITTERS.—Slice thin one-half dozen large tart apples, and propare half as many thin slices of nice cheese. Best up one or two eggs, according to the quantity required, and season high with salt, mustard and a little pepper. Lay the slices of cheese to soak a few momenta in the mixture, then put each slice between two slices of apples, sandwich style, and dip the whole into the beaten egg, then fry in hot butter like cysters, and serve very hot. These fritters are an addition to any breakfast table.

HEALTH.---If this suprome blessing were en-joyed by all, and there was no sickness, and all lived the allotted term of human existence, all lived the allotted term of human existence, (or three score and ten), what a heaven there would be on earth! But perhaps this will never be, though we observe that the mortuary record of Boston says, that of the 142 people who died here during the week ending on the 17th inst., forty-six were of American parent-age and ninety-six of foreign. The Americans lead greatly in regard to health. It is curious to mark how nearly equal were the deaths in the sezes-seventy-two males and seventy fe-males. males.

TOOTHACHE. - Dr. Q. C. Smith praises the following most highly: Take of carbolic acid saturated solution, obloral hydrate saturated solution, paregorie, fluid extract of aconite, of each an ounce; of oil of peppermint half an ounce; saturate the piedget of cotton or a piece of sponge, and tightly pack in the cavity. - Charleston Mod. Jour.

GRAHAM MUPTHE.-Take one pint sweet milk, one tesspoonful sait, two tablaspoonsful brown sugar, one tesspoonful baking powder, one tesspoonful butter, not melted; mix and

(To be Continued.)

Eastern Wool Markets.

NEW YORK, July 24.—The wool market has been rather more active this week, caused by the extremely low ruling prices and a slight improvement in the demand for goods. There is still a lack of confidence among dealers, as the stock now in market, both spring California and Texas wool, is large, and the whole clip of the West is still to come forward, which is to chonch in many quarters will cause a clip of the West is still to come forward, which it is thought in many quarters will cause a much lower range of prices to prevail. Re-ceipts of Ohio have so far been placed at prices considerably below the expectations of ra-ceivers. Good choice lots of X and XX Ohio can now be purchased at 49@50c., while in Boston somewhat lower prices have been accepted. Farmers in Ohio continue to ask the opsning prices of last year, but it is a noticeable fact that they are not so firm as they were a month eince, as many sales have been effected at prices considerably below. Dealers still show a disposition to force matters, though this is the case more particularly in

the California brands. With such goodly evi-dence, it certainly must follow that the merits and advantages of this, as a wine producing district, must be speedily appreciated, and San Mateo will soon have, not one, but a dozen vin-yards of different grapes, all as flourishing and noteworthy as that of M Mahe's.-San Mateo Times.

The Scuppernong.

Van Buren, in speaking of the wine produc-ing capacity of the Scuppernong, says: "I have just finished making wine from the

Scoppersong grape; one vine, covering an arbor fifty feet square, gave nearly fifty bushels of clean grapes. The vine above mentioned is fourteen years old, and will, probably, two years from this time, produce one hundred bushels."

Now, allowing this to be the average crop of Now, allowing this to be the average crop of a Scuppernong vine at maturity, that forty vines at thirty-two feet apart can stand on an acre, and that each bushel of grapes will produce three gallons of wine, and we have 50x4023...6,-000, as the annual wine yield of a Scup-pernong vineyard! Deduct one-half for over-estimate, and still, as our old friend P. says, there is a very respectable amount of good dinking left.

A MONSTER STRAM HAMMER.—According to a German paper the steel works of Frederick Krupp, of Essen, are about to receive a very important addition to their machinery. The largest steam hammer in use at these works at the present time is one capable of working a mass of steel fifty tons in weight, and erecited at a cost of 2,800,000 france. It is now in con-templation to build a new steel hammer cap-able of beating up a mass of steel of double the weight-wiz, 100 tons. The new machine, it is estimated, will cost 5,000,000 france, and will be the most powerful in the world, and it may be expected that the size and weight of the German artillery will be enormously increased, as the new steam hammer will permit the work-ing up of larger masses of metal than up to the present time has been thought to be possible by scientific engineers.

New PATERINE. - Through dispatches to Dewey & Co., Patent Agenta, B. F., we receive the following advance list of U. S. Patents granted to Pacific Coast inventors, vis: P. B. Alderson, San Jose Cal., newspaper file; B. Bragg. S. F., gong attachment for engine houses; E. Hickman, Red Mus. Cal., floor clamp; G. W. White, S. F., ore concentrator; A. Goodnough and T. S. Drennan, Portland, Ogn., reciprocesting chura.