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C. W. TOWER, M. D.,
PHYSICIAN AND SURGEON.

JOHN BEAR'S
Livery Stable

J. W. BENNETT,
ATTORNEY AND COUNSELLOR AT LAW.
Office—Over Finigan & Bennett's Bank, Front
St., Marshallfield, Oregon.

J. G. COOK, M. D.,
PHYSICIAN AND SURGEON.

Office in Seagarden's new building, Empire
City, Oregon.

J. T. McCORMAC, M. D.,
PHYSICIAN AND SURGEON.

Office—Front St., Marshallfield, Oregon.

JOHN F. HALL,
ATTORNEY AND COUNSELLOR AT LAW.
Office—Marshallfield, Oregon.

DR. O. E. SMITH,
MEDICAL AND
MECHANICAL DENTIST.

Office—Front Rooms over the drug store,
Seagarden & Smith's new building, Front
St., Marshallfield, Oregon.

Sitron oxide gas, or laughing gas, given for
the painless extraction of teeth.

S. B. CATHCART,
County Surveyor
FOR COOS COUNTY, OREGON.
PERFECT MAPS of all surveyed and entered
land furnished on short notice.

CENTRAL HOTEL,
Corner Front and A Streets,
MARSHFIELD, OREGON.

JOHN SNYDER, - PROP.

I HAVE RECENTLY TAKEN CHARGE OF
the above named well established hotel, and
am giving the best of accommodations to
my guests at the most reasonable rates.

The Tables at the Central
are supplied with the best the market affords,
and patrons of the house receive prompt and
courteous attention.

New beds and spring mattresses have been
added in almost every room, and the house
is now in a better condition than ever before,
and neither trouble nor expense has been
incurred to put everything in first-class order.

Terms:
Bed and Lodging, per week \$3.00
Board, per week 4.00
Single Meals 2.00

BLANCO HOTEL,
Marshallfield, Coos Co., Oregon.

FIRST-CLASS ACCOMMODATIONS,
And Reasonable Charges.

HAVING LATELY COMPLETED A LARGE
addition to the above hotel, and having
had an extensive experience in this line of business,
we can safely guarantee to our patrons
comfort and accommodations equalled by no
other house on the coast.

The Reading room of this hotel contains
the leading papers of the Atlantic States
and the Pacific Coast.

JAMES L. FERREY,
Proprietor.

The Arago Hotel
Empire City, Oregon.
MRS. A. H. MOORE, - - Proprietor.

HAVING LATELY COMPLETED THE
above hotel, and having had an extensive
experience in this line of business, we can
safely guarantee to our patrons comfort
and accommodations equalled by no other house
in the county.

THE TABLES
are supplied with the best the market affords.

UNION
Furniture Company,
Cabinet-Makers and Undertakers,
Front St., Marshallfield, Oregon.

DEALERS IN FURNITURE, PICTURE
Frames, Mountings, Etc. We are also
prepared to take contracts for the same, and
to do all work in the carpentry line.

Johnson & Christensen,
Proprietors.

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COAST MAIL.

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MARSHFIELD, OREGON, THURSDAY, FEBRUARY 13, 1890.

NO. 10.

RITZMAN'S

Boot and Shoe

STORE,
Opposite the Blanco Hotel,
MARSHFIELD, OREGON.
A full line of
Ladies', Gent's and Children's
BOOTS AND SHOES.
SULLIVAN'S SHOES.

Custom-made Boots and Shoes a specialty.
Repairing neatly executed at short notice and
reasonable prices.

JOHN BEAR'S

Livery Stable

Horses to Let at all Hours.
HAULING DONE AT SHORT NOTICE.

WOOD AND COAL always on hand, which
will be delivered anywhere at the lowest rates.

A POET'S BITTER EXPERIENCE.

The Story Told of a Rhymester Who Is
Known Only as "Horse" Editor.

How many men would soberly write
themselves down as poets by profession
in the yearly census? I know one poet,
really a poet, who has published four
volumes of poetry—I use the much
abused word advisedly and in its highest
sense—and I suppose that not one-third
of his friends and acquaintances have any
notion that his literary work takes any
other direction than that of journalism;
he certainly would give journalism as his
profession, and I doubt if there be any
department of poets in the commercial
directory of this city. Another poet I
have known is a stockbroker in Wall
street; a third edition a most up-to-date
and commercial publication; a fourth wrote
reports on horse races for a daily paper,
and is well known for his graphic de-
scriptions and knowing phrases concern-
ing horse flesh.

This last poet is a stirring, lively fel-
low, with a family to support, and he
signs his little surreptitious volume of
verses with an assumed name; he would
not have it known as "the office" that
the pretty book, with its exquisite ded-
ication to the writer's wife, and its ten-
der love poems to her, was written by
him, for four times the money that its
publication cost him. The wife knows it,
half a dozen intimate friends and the
publisher know, but nobody else knows
nor cares who or what the author is.
Two hundred copies of the book were
sent to newspaper offices in different
parts of the country, fifty to such men
and women as had helped the poet
through their lives or writings, twenty-
five to each, and 225, the balance of the
edition, sent to a book store in the city.
The book was a success. The office
"Poetry is a drug in the market" is the
common phrase of the publishers to-day,
and yet it is hard to believe that there is
no use for the poet in the present and
the future. What did my friend, the
horse racing poet, get back from his
little volume, that cost him so many
sleepless nights, such exquisite anxiety,
such grievous birth pangs, such painful
labor, as many have earned dol-
lars? A large bill from his publisher,
100 newspaper criticisms, some of which
mocked, some of which patronized, some
quoted, some philosophized on, a few of
which praised his venture into verse.

It was my fortune to sit with him and
his wife in their cheery parlors and
read the criticisms, which at the end of
every week he brought home, clipped
from newspapers, magazines, reviews and
theatre programmes from every section
of the country. Very few of the writers
had read the book, and fewer had thought
about it. I was surprised to find how
quietly he took some of these notices,
which showed so plainly that the writers
had barely skimmed the volume and had
used it merely as a peg to hang a para-
graph upon. The little fierce wife, who
had gone without a new frock or bonnet
the whole year through, who had pinched
and economized her luxuriously nurtured
self in a thousand different ways in order
that the book—her book—written for
love of her, might be fittingly printed,
would cry with angry disappointment
and sympathy for her husband, but he
took it all patiently, heroically. He read
the poet at his expense, the heartless
ridicule, the lukewarm, perfunctory
praise from a critic who was under obli-
gations to the house which brought out
the book, the misquotations, the article
written by a man who had read the first
and last verses of a happy idyl and mis-
took it for a tragedy and proceeded to
reduce the poet to fragments, to brag
him in a mortar for serving the tragic
muse in these days when the public
wants cheerfulness and comedy. All these
he read with a calm gravity.

He pasted all the extracts carefully into
a book; they took up many pages, and on
the last in the book, he put the hard-
earned real criticisms out of the whole lot.
Two of these critics, him from a high and
intelligent standpoint; one told him that
he had lived too late; and the sixth dis-
passionately pointed out to him what a
waste of time the writing of the book had
been. Around this page the poet drew a
line with his red chalk pencil, and then
put the book away, and began writing
out the notes he had made on the race at
the Country club that afternoon.

This experience of my friend's has led
me to much speculation as to the poet of
the future. What manner of man, what
style of writer will he be?—Boston Trans-
cript.

A brave young lady's reward.

Maud Long, the brave young lady of
Jackson county, gets a three years' course
of instruction, free, at the Warrenburg nor-
mal school, as a reward for heroism in
rescuing three children lost in the snow.—
Atholton (Kas.) Champion.

PRICES IN SAN FRANCISCO.

How the Once Despised Nickel Has Cheap-
ened Some Things.

Among the recent contributions to
the hedge-podge of attractions on the
dime-museum side of Market street are
several little "holes-in-the-wall," where
any of the articles displayed may be
purchased for five cents. The array
and variety of the goods are remark-
able when the price is considered. On
the walls and shelves are walking-
sticks, tinware, collars, neckties, soap,
pipes and, to quote the usual tag of an
auctioneer's catalogue, "other things
too numerous to mention," all at the
low price of half a dime. The novelty
of the venture and the fact that the
once despised nickel had grown to be a
purchasing factor of some consequence
led a *Chronicle* reporter to put together
the results of certain observations on
the gradual tendency of small prices to
become smaller. The change has been
especially noticeable during the past
five years, and while the greater items
of expenditure have not been affected,
and while housekeeping remains just as
costly as ever, the little things and
the luxuries have been cut down sev-
eral notches. The five-cent piece has
been called the "despised nickel," and
it is a fact, as everyone knows, that un-
til within a comparatively recent date
San Franciscans looked with supreme
and most unreasonable contempt on
anything that was not gold or silver.

The street-car companies were mainly
instrumental in breaking down this
prejudice. Silver half-dimes were get-
ting very scarce, owing to the discon-
tinuance of their coinage, and large
importations of the nickel were made.
Once put into circulation, new uses
were naturally found for it, and while
it would be impossible to give the gen-
esis of these new uses, it will be just as
interesting to point them out. With
the reduction of internal revenue on
tobacco, smokers were not slow in dis-
covering what could be done with the
nickel. Five-cent cigars came strongly
into fashion, cigarettes went down to
five cents a pack, and chewing-tobacco
followed in unsavory suit. Before the
change the "bit" cigar was the cheap-
est, and when a man wanted to do the
small thing in treating he put up a dol-
lar for the two. Now, the bit, or, as
a five-cent considered good enough for
the ordinary puff, but moderately
good cigars can be had at the rate of
six for a quarter, and when a treat is to
be made none but the extravagant think
of taking anything but two for 25 cents.

Push-covered chairs set in rooms or
wooden sheds, all the daily papers to
read and a brush-off are among the in-
ducements to a shine. Ten cents used
to be the lowest price for all these com-
forts, while if a quarter were tendered
there would be 10 cents change, and
the shine would cost 15 cents. Some
Italians started a new order of things
in Pauper alley (Liedersdorf street),
with a fixed charge of five cents,
and though there was a vigorous
attempt made to crush out the danger-
ous cheapness, patronage went all that
way, and now the 10-cent boot-black
stands can be counted on the fingers of
one hand. Closely allied to the boot-
blacks are the barbers, and though the
five-cent regime has not yet reached
the "consortial artists," a material re-
duction of charges obtainable among them
is in the air. Twenty-five cents was at one time
the ruling price for a shave and 50 cents
was no unusual price to pay for hair
cutting. Now there are plenty of places
where a man can be well shaved for 15
cents and shorn for 25 cents, while
those who are on stricter economy bent
could furnish one with the addresses of
barbers who shave for a dime and cut
hair for 15 cents.

The "bit" was for many years one
of the local monetary peculiarities of
San Francisco. There were, as every
one knows, two "bits"—the "long" and
the "short." The "short bit" was 12 1/2
cents, and the "long" 15 cents. Like
the York shilling, the 12 1/2 cents was a
fiction. There never was such a coin,
and the difficulty here was that there
were no copper cents to make up the
change. The result was that the pur-
chaser, whenever the price was in odd
bits, invariably contributed 25 cents to
the illegitimate profit of the seller.
Especially was this the case at restau-
rants. Checks were made out for three,
four, five or six bits, and so on. The
waiter having cost three bits, say—that
means 37 1/2 cents—a half-dollar would
be tendered and 10 cents given in
change, which meant that instead of 37 1/2
cents the customer paid 40 cents. Now
the checks are in cents, and if the lunch
costs 65 cents the customer pays ex-
actly that amount.

With all the mulling of an occa-
sional 25 cents, San Francisco main-
tained a well-founded reputation for
being one of the cheapest places for
food in the United States, but lately a
few years ago a frugal Dane opened a
10-cent coffee saloon on Slink in
theatre district of being seen, but the fact
that a good cup of coffee and a plate of
cake or doughnuts could be had there
for a dime was something that over-
came false pride, and 10-cent coffee
houses are at present to be found in
San Francisco by the score, if not by
the hundred, while the patrons of the
places walk in with head erect and in-
clude among the number the wives and
sisters of well-to-do men.

There are a few of the examples of
the many that might be given in sup-
port of the statement that the luxuries
and little things are cheaper now than
they were five years ago. Others may
be briefly referred to. Fruits used only
to be sold at so many pounds for so
much, or at so much a dozen. Now
one may find a score of little stands on
Pine and California streets where, in
their season, a bunch of grapes, a few
figs, or two or three apples may be had
for five cents. There are five-cent
leaves, five-cent neckties, and five-cent
papers. In fact, it needs no great gift
of prophecy to predict that copper cents
will soon be as current here as the
nickel. Indeed they have already made
their appearance quietly. They are
used in change at two or three "coun-
try-houses," and the Woman's Chris-
tian Temperance Union must employ
them, since it dispenses its coffee at
three cents a cup.—San Francisco
Chronicle.

Farm and Orchard.

INTERESTING TOPICS FOR THE FARMER AND ORCHARDIST.

HOW TO PLANT VINEYARDS.

A correspondent writing in the *Tulare
Register*, says: "As the question of plant-
ing vines is now up for discussion, I
will prepare a few thoughts on this sub-
ject for the consideration of your readers.
Let me say that my experience in grow-
ing grapes began over thirty years ago
in Sonoma county, and I have watched
the business with much interest from
that day to this. I only wish to make
a few observations on the method of
planting. Some twenty-five years ago
my father planted a vineyard in rows,
fifteen feet apart one way, and five feet
the other, that gave about the same
number of vines to the acre as planting
eight feet each way which was consid-
ered the standard distance for wine
grapes. I know that all of his neigh-
bors as well as myself made sport of this
odd style of planting, but twenty-five
years of experience has demonstrated
the wisdom of the plan. This vineyard
produces fully as many tons of grapes to
the acre as the adjoining vineyards, be-
sides it is much more cheaply han-
dled, permitting the wagon to go be-
hind each row, the brush to be burned
on the spot, and a portion of the ground
to be cultivated with a larger team.
Some say Paige & Morton have adopted
this plan, and I will suggest that it is
not a great mistake. The 6x12 is all right,
but the wide rows should be east and
west, for the reason that the vertical sun
will get on the trays no matter which
way the rows run, but to get the greatest
benefit we want the morning and evening
rays. Now to get this it is very
obvious that the wide rows should run
east and west. There is another ad-
vantage in this manner of planting,
which is that sometimes the grapes get
burnt, and you will always find that on
the west side it is the 5 o'clock sun
that gets in its work. Shining in under
the vine, if your rows are set thickly
east and west one vine will shade and
protect the other. Now as too many or
few vines to the acre; that doesn't make
much difference in the yield. It is not
the number of vines but the number of
shoots that govern this matter. If you
have more vines you leave less shoots to
the vine, and vice versa. I would re-
commend 6x15 with the wide rows run-
ning east and west.

LATE AND EARLY FRUITS.

Frank Stevens of Ballena, the Gov-
ernment chemist, presented the follow-
ing paper at the recent County Horti-
cultural convention:
I wish to call attention to a peculiarity
of our mount in climate that does not
appear generally known. It is a well-
known fact that an increase of altitude
is equivalent to an increase of latitude.
In other words, going up a mountain
brings one into a climate that is similar
to that of locations much farther north
at a lower level. It is also well known
that seasons in the more southern
localities are longer, and that therefore
fruits ordinarily ripen later in southern
localities than in northern, excepting, of
course, those fruits and varieties native
in northern localities, which, when grown
in the south, follow the season of their
original locality to a greater or less ex-
tent. From these two known facts one
would infer that the mountain fruit
would ripen at the same time those do
that are grown in an equivalent climate
further north at a lower altitude, which
would be earlier than those grown at
the foot of the mountain, or at a lower
latitude. Experience proves the con-
trary, however.

There is a difference of ten to fifteen
days in the ripening of the same vari-
eties of peaches grown in the mount-
ainous, say, Ballena, thirty miles north-
east, and 2,000 feet higher in altitude,
the mountain fruit being the later.
In peaches there is a gap of a few days
between the ripening of the early and
the late classes, during which time the
fruit dealers find it difficult to supply
the demand. But other fruits, such as
fruit-growers can fill that gap, as our
Fosters and early Crawford are just
in their prime when the markets are nearly
bare and the demand is good. It is
usually considered that the early fruits
are most profitable, if they can be
raised in a profitable business at all, and
proves quite as profitable and is usually
more to be depended on. In marketing
extra early fruit a delay of two or three
days may cause a loss of all the profit,
while a delay in marketing the late fruit
but a few days will provide the fruit
keeps in good condition.

In grapes we find this later ripening
in the mountains a source of profit,
provided we plant the right varieties.
It will not pay us to plant raisin vari-
eties, as our early raisins make it difficult
to market them, but other varieties, such
as high-colored and fine-flavored Flame
Tokays and similar varieties will prove
very profitable when we get convenient
railroad facilities, which are likely to
be ready before our vineyards are in full
bearing.—San Diego Union.

Raisins are good eating and the world
has never yet had enough of them, but
they have a fault, a grievous fault, as
one is persuaded who unsuspiciously
brings his produce down upon seed
found in his Christmas pie. The in-
ventor who will either provide an in-
expensive machine for stoning raisins,
or grows a superior seedless raisin, will
be a benefactor of his kind, and woman-
kind in particular, for stoning raisins is
about as tedious a business as ever fell
to woman's lot. The Fresno papers are
just now discussing this matter and seem
to think that the long-looked-for seed-
less raisin may have been found. The
seedless Sultana has many friends and
the seedless Thompson is also popular,
and the flavor suits it better for use as
a current than as a raisin for general pur-
poses. It is not at all probable that any
seedless grape will be found that will
take the place of the Muscatel, for there
are many uses which it fills to perfec-
tion, but a large and sweet seedless
grape will nevertheless be a boon to the
world.

The Fresno papers, in connection with
this discussion, have had considerable to
say of what they call the Thompson seed-
less grape. It is a grape of which I have
heard, but what is known is in its favor.
It is a much larger grape than the Sultana,
looks more like a currant than a raisin
and is a very heavy bearer. The chief
objection to the Sultana is that it ripens
very late. If this new variety ripens
early enough to escape our fall rains it
will come into immediate favor. Mean-
time proceed with your stoning machines,
O ye inventors! That way fortune lies.
—Tulare Register.

NOTES OF INTEREST.

The coming Riverside orange crop is
estimated at 1300 carloads. Last year it
was 827 carloads.

Much San Francisco and English cap-
ital has been invested in the olive orchards
of Santa Ynez valley, Santa Barbara
county.

Noah of Del Mar has success-
fully experimented with sorghum cane
on a ten-acre tract, the sorghum being
pronounced superb.—(San Diego Sun.)

One of T. H. Thomas' threshing ma-
chines made a record of 1248 sacks of
grain in one day. The operators are
striving to thresh 1500 sacks on one run.
The late rain is making some delay.—
[Phoenix (A. T.) Herald.]

E. T. Palmer has shipped over 50,000
pounds of fruit to Arizona, New Mexico,
Texas, San Diego and California points
this season, and his shipping is not com-
pleted yet. This does not include or-
anges.—[Pomona Times.]

A Southern California farmer has re-
cently gathered thirty-six potatoes from
a single vine. The late Dr. Chapin, ex-
ecutive-president of the State Board of
Horticulture, had a volunteer vine in
Santa Barbara county ranch that yielded
sixty well-grown potatoes.

Seven corn-hills have been brought
up from the China ranch. Three of them
are nine feet and two inches high, two
are seven feet and four inches high, and
two of them are over seven feet high.
Perhaps our Eastern readers will put
this down as another California yarn.—
[Pomona Progress.]

A San Jose gentleman thus describes
honey dew: "It is produced by certain
insects which live upon the limbs and
leaves of trees, and seems to be a sort of
excretion from the bodies of the insects.
The insects are certain kinds of aphid
which live upon leaves and suck the sap
and also certain kinds of scale insects,
lecaniums, which, while young, live
upon the leaves, but upon the newest
growth later in the season. A kind of
fungus sometimes takes root in the
honey dew, and the leaves and other
parts of the tree become sooty black from
its growth."

GRAPE AND RAISINS.

A Bright Outlook for the California Vin-
iculturist.
(Fresno Exporter.)

The New York *Freight Trade Journal* in
a late issue says there is a largely in-
creased demand for California raisins in
the East. Such reports will come to us
from year to year as our raisin-makers
learn to make a uniformity good article
and pack them in an attractive style.

This is a business wherein there can be
no competition with California, west of
the Atlantic ocean. With reasonable re-
ductions on the freight East there is no
reason why California raisin-growers
could not reach over into Europe for the
export of their produce. There is only two things in
the way of this—high freight and the
difference in the value of labor. This
last can be overcome by families utiliz-
ing the services of all their members a
short time during the year while picking
and drying their crops.

What more pleasant, healthful and
profitable employment can families en-
gage in than the cultivation, picking,
packing and shipping of table grapes, or
the drying and packing of raisins? Al-
most any ordinary family can handle the
product of ten acres of grapes. Let us
see the income which might be derived
from ten acres of mature Muscat grapes.
If properly tilled and pruned, when five
years old the yield should be five tons to
the acre. Every year afterward the
yield will increase. Muscat grapes for
table use can always be sold at \$20 and
from ten acres of mature Muscat grapes
in the fifth year an income of \$1,000 can be
derived. If the grapes are sold for raisins
for a few months' work of the family.
If freights are reduced so that these and
other table grapes could be sold at retail
throughout the central part of the
country at 4 or 5 cents, the demand
would become practically limitless.
Now, when our transmountain friends
want good California table grapes they
have to pay from 15 cents upward per
pound. At the lower figure mentioned
where they would be on every poor man's
table, instead of being the luxury of the
rich alone.

The making of raisins is still more
profitable, besides being a convenient
method of preserving any surplus pro-
duce above the immediate demand for
table. Carefully dried and packed
raisins will not do much produce to the
acre, but they will bring in at the
least \$250 per acre, and more as
the vines increase in age. In what
country under the sun outside of Califor-
nia can there be any crop raised more
profitable than a table grape or raisin
crop? The wine men have made a huge
mistake in combining against the poor
producer. They can and will graft their
wine stocks with table and raisin grapes,
and then the demand for our wines can-
not be met. We doubt if there has ever
been a time when good wine grapes
should have brought more than \$20 to \$25
a ton. They did bring that when our
wine industry was young and before our
reputation and demand for them had
been created. Now that California wines
are being appreciated without being
covered with lying French labels, cer-
tainly good wine grapes should be worth
more than that. Yet the wine dealer
have evidently combined to grab all the
profits. The result will be that those
having wine vineyards will graft them
into raisin varieties and leave these wine
corporations out in the cold with their
vanity empty.

SAN JOSE SCALE REMEDY.

The time has arrived for the applica-
tion of washes that cannot be applied
when the foliage is on the trees. The
following, Corvill's formula for the de-
struction of the San Jose scale, has been
successfully used throughout the State:
50 pounds best quality unslacked lime;
20 pounds sulphur; 15 pounds common
stock salt; 60 gallons water.
Boil 10 pounds of lime and 20 pounds
of sulphur in 20 gallons of water for half
an hour or more, or until both lime and
sulphur are dissolved. The sulphur must
be thoroughly dissolved and mixed
with the lime. The mixture will then
be of an amber color. Then slack in an
empty half barrel 40 pounds of the best
quality of lime with soft water, using
enough water to thoroughly slacken the
lime and keep it in a liquid form. The
lime is slacked with 15 pounds of
common stock salt while the material is
still hot.

When the salt is well dissolved, mix
the two lots together with sufficient
water to make 60 gallons of spraying ma-
terial, which will then be like a thin
whitewash. The material should be
strained after being thoroughly mixed—
a piece of burlap answering well for the
purpose.
Apply the wash milk-warm or warmer.
Use a spray pump, using a nozzle that
does not clog.

AMIALE BARBARIANS.

Anecdote of Tolstol, the Russian Novelist,
and General Melikoff.

From the Tzar down to the humblest
mujik, the Russians are more or less
barbarians, from the point of view of
the refined West, but certainly most
amiable barbarians, so far as foreign-
ers are concerned. Their hospitality
knows no limits; no trouble is too
great when it is a question of obliging
a foreign visitor; but charming as they
are, you are constantly being reminded
of the wildness of their real underly-
ing nature by the strange contrasts of
delicacy and brutality, of civilization
and barbarism, which their daily life
offers. To hear the Russians talk
about the unwritten contemporary
history of their social and national
life is like listening to the stories of
the Arabian Nights. The true narra-
tive of Skobelev's career and death,
and the true narrative of the circum-
stances of the assassination of the late
Tzar, are far more thrilling and ex-
traordinary than print has ever told.

As an example of the strange con-
trasts of real Russia we will cite two
anecdotes that were related to us by a
distinguished official, whose intention
was certainly not to throw dust in our
eyes, or even to astonish us beyond
measure. The conversation happened
to turn upon General Loris Melikoff,
the famous chief of the dreaded "third
section." The Emperor, we were told
by our informant, had given Loris
Melikoff unbounded power to act
against the Nihilists, and had virtually
created him vice-Emperor, as Melikoff
himself used to say. Now, Melikoff
had discovered that one of the leading
Nihilist chiefs was in the habit of fre-
quently visiting Count Tolstol, the
novelist, and one day he went out to
Tolstol's country house. Before the
visit he had announced himself, Tolstol
recognized him, and said:

"You are Loris Melikoff, chief of the
third section. Do you come to see me
officially, or as a private man? If you
come officially, here are my keys;
search, open every thing. You are
free."

"I come not officially," replied Meli-
koff.

"Very good," answered Tolstol; and
calling two mujiks, he said to them,
"Throw this man out of the house!"
The mujiks obeyed Tolstol to the
letter, and Loris Melikoff had to accept
this treatment, for in his way Tolstol
is a mightier man even than "our
father the Tzar." In the eyes of the
Russian people he is an exceptional
being, being more than a saint, and
almost a savior.

The mention of Loris Melikoff
brought up another anecdote. Some
twelve years ago the Emperor sent for
Melikoff and announced to him that the
plague was raging in two villages of
the empire, and ordered him to do
whatever was needful with a view to
stopping its ravages, at the same time
giving him unlimited powers.

Thereupon Loris Melikoff went first
of all to the Minister of Finance, in-
formed him that he should perhaps re-
quire a great deal of money in order to
carry out the Emperor's commands,
and demanded a credit of fifty millions
of rubles. The Minister of Finance
made a long face, but was unable to re-
fuse. Loris Melikoff then posted to the
villages in question, and having ob-
served the situation, he telegraphed
for twenty fire-engines to be sent from
the neighboring towns, had the pumps
charged with petroleum, and ordered
the firemen to approach the villages
by night, inundate the cottages with
petroleum, set them on fire and save
nobody. The order was executed; the
cottages and their few hundred inhab-
itants—men, women, children and cat-
tle—were burned to ashes, and those
two villages disappeared from the map
of Russia and from the registers of
the empire. The measure was radical,
but it stamped out the plague effectually.
Loris Melikoff thereupon re-
ported to the Emperor that his com-
mands had been executed, and then
called on the Minister of Finance to
tell him that out of the credit of fifty
millions of rubles granted to him he
had spent only two hundred rubles to
buy petroleum, and that consequently
his Excellency the Minister could dis-
pose of the balance.

In both of these stories, which we
have reason to believe to be literally
exact, we find that curious mixture of
the grandiose, of ostentation and of
barbaric recklessness which are char-
acteristic of the Russian temperament.
—Theodore Child