Lebanon Express.
[ISSUED EVERY FRIDAY.]
PATRICK ..... Publishers
TERMS OF SUBSCRIPTION.
.....$2 00
.....1 25
.....65
[Payable in advance.]
TERMS OF ADVERTISING.
(LEGAL.)
One square, first insertion $2 00
Each additional insertion 1 50
(LOCAL.)
Local Notices, per line .....15 cents
Regular advertisements inserted upon liberal terms.

THE LEBANON EXPRESS.

VOL. II. LEBANON, OREGON, FRIDAY, JANUARY 11, 1889. NO. 44.

JOB PRIN
Every description of
Job Printing Done on Short
Legal Blanks, Business Cards,
Letter Heads, Bill Heads,
Circulars, Posters, Etc.
Executed in good style and at lower living pri

SOCIETY NOTICES.

LEBANON LODGE, NO. 46, A. F. & A. M.: Meets at their new hall in Masonic Block, on Saturday evening, on or before the full moon.
J. WASSON, W. M.

LEBANON LODGE, NO. 47, I. O. O. F.: Meets Saturday evening of each week, at Odd Fellow's Hall, Main street; visiting brethren cordially invited to attend.
J. J. CHARLTON, N. G.

HONOR LODGE NO. 33, A. O. U. W., Lebanon, Oregon: Meets every first and third Thursday evenings in the month.
F. H. HORCOE, M. W.

A. R. CYRUS & CO.,
Real Estate, Insurance & Loan Agent.
General Collection and Notary Public Business Promptly Attended to.

M. N. KECK,
DESIGNER AND SCULPTOR,
Manufacturer of
Monuments and Headstones,
AND
ALL KINDS OF CEMETERY WORK
FINE MONUMENTS A SPECIALTY.
Opp. Revere House, ALBANY, OREGON.

SAW MILL
FOR SALE.
A Double Circular Water Power Saw Mill,
Near Lebanon, Or.
Capacity about 5000 feet per day. Also, 4½ acres of land on which the sawmill is located.
PRICE, $2,000
Also have a large stock of
FIRST QUALITY LUMBER
At lowest market rates for cash.
G. W. WHEELER, Lebanon, Or.

WINTER
Artistic Photographer,
BROWNSVILLE, OR.
Enlarging from Small Pictures. Instantaneous Process.
WORK WARRANTED.

G. T. COTTON,
DEALER IN
Groceries and Provisions,
TOBACCO & CIGARS,
SMOKERS' ARTICLES,
Foreign and Domestic Fruits,
CONFECTIONERY,
Queensware and Glassware.
Lamps and Lamp Fixtures.
Main St., Lebanon, Oregon.

OREGON
Land Company
R. F. ASHBY and GEO. DICKINSON.
General Agents for
Albany, Lynn Co., Oregon.
Buying and Selling
Real-Estate-on-Commission.
And Doing a General Real Estate Business.
Land Solicited for Sale.
ASHBY & DICKERSON

BURKHART & BILYEU,
Proprietors of the
Livery, Sale and Feed Stables
LEBANON, OR.
Southeast Corner of Main and Sherman.
Fine Buggies, Hacks, Harness and
GOOD RELIABLE HORSES
For parties going to Brownsville, Waterloo, Sweet Home, Scio, and all parts of Linn County.
All kinds of Teaming
DONE AT
REASONABLE

PACIFIC COAST NOTES.

Matters of Local and General Import Gathered from All Sources for the Benefit of Our Readers.

Firewood is scarce at Fresno.

Walla Walla has a postal delivery.

Riverside, Cal., has paid all its city taxes but $75.

Colusa has four and a half miles of graded streets.

Newcastle's fruit shipment this year was 5,000 tons.

The county hospital at Visalia was burned recently.

The population of Washington territory is 240,140.

The penitentiary at Walla Walla is lighted by electricity.

An olive tree in Tulare has grown eight feet since last August.

Timber claims are being rapidly taken up in Mariposa county.

An apple orchard in Lassen cleared 6000 the past year from 1500 trees.

Packers are offering at Riverside $3 a box for navel oranges on the trees.

There were erected at Tacoma last year 1014 houses, valued at $2,489,572.

The windstorm last week brought down a good many trees in the Mendocino woods.

Yuba county is shipping apples to southern California and sending oranges to the north.

A flume 35 miles long will bring lumber to Selma, Fresno county, from the Giant forest.

The output of gold, silver and copper in Montana the past year is put down at $60,487,000.

At Walla Walla a dense fog prevailed during the eclipse and at 2 o'clock lamps were lighted.

The police of San Diego is condemned by a committee of the city council as corrupt and inefficient.

S. W. Reed, of Fresno, picked 30 pounds of Flaming Tokay and Emperor grapes from his vine the 1st of January.

Delegates met at Ellensburg, W. T., on the 3d of January and began the work of securing statehood to the territory.

Large plantings of shad and speckled catfish will be made in the streams of Utah next June by the U. S. fish commissioner.

The first car-load of Oroville oranges was received in Sacramento last week, and two car-loads were being packed at Oroville for shipment east.

N. J. McConnell, chief justice of Montana, has forwarded his resignation to the President, finding the duties of the office too burdensome.

The Teachers' convention which closed at Sacramento recently, recommended kindergarten instruction and the admittance of children four years of age.

The new Brotherhood of Railway Conductors, organized at Los Angeles some weeks ago, is said to have in special view revenge on the Barlington Railroad company.

San Bernardino's grand jury report condemns the county court-house as inadequate and the jail as a disgrace to decency. Slack business management of county officials is also condemned.

The approach of the Southern Pacific railroad toward San Luis Obispo, is giving quite an impetus to travel. The road was completed to Santa Margarita, ten miles distant, and trains runnihg on the 5th of January.

At Bakersfield there is a field of alfalfa from which five cuttings were obtained the first year, and "the ground was so thorougily impregnated with alkali that the surface is white with the salt."

A flock of nine mountain sheep has recently been seen among the cliffs of Stein mountain, Elko county, Nev. A patriarch of the flock is reported to be as large as a Spanish mule and his horns resemble the gnarled roots of an old cedar.

The lumber cut of Washington Territory the past year was 700,000,000 feet, valued at $9,000,000. Of this amount, Puget sound cut 450,000,000 feet and shipped by ocean 340,000,000 feet, valued at $3,7000,000. The foreign lumber shipments were $1,200,000.

Richard Hall, of Dixon, a well-known citizen, early Tuesday morning of last week, while going home from Sacramento, heard the whistle for his station, rushed while half asleep from the car, and stepped off while the train was in motion. He was seriously injured.

Portland shows great progress. Her wholesale and retail trade in 1888 foots up between $90,000,000 and $1,000,000,000, compared with $75,000,000 in 1887 and $42,000,000 in 1883. The manufactures of the city and vicinity aggregate nearly $14,000,000, and the value of buildings erected $3,500,000.

David Hart, a blacksmith and training with the Salvation army at Portland, took morphine and told the summoned physician that he had had the drug for two years, but had not had the courage to use it before. He said he wanted something given him to make death easy, and when asked why he didn't jump in the Willamette river, he said he did not know how to swim.

—Richard Ashe King, the author of "The Wearing of the Green," is a kind of Robert Elsmere in real life. He was a Yorkshire vicar, but he resigned his comfortable living for the uncertain profits of literature. He is now writing a novel—a sequel to "The Wearing of the Green."

—John Bright never commits a speech to memory. He merely makes notes and leaves the words to come in speaking. Occasionally he writes and utterance in variable [illegible] or sentences.

MISCELLANEOUS ITEMS

A Brief Mention of Matters of General Interest.—Notes Gathered from Home and Abroad.

Gladstone reached his 79th birthday recently.

A rebellion has broken out in Upper India.

The King of Wurtemberg is in feeble health.

The opera-house of Tyler, Tex., was burned last week.

The Pope last week celecrated the close of his jubilee year.

Minister Phelps will return from England in a few weeks.

Germany does not propose to increase its artillery strength.

The Bulgarian sobranje has granted amnesty to political refugees.

The wife of Major General Schofield died suddenly recently of heart disease.

Collector Hager suggests that the duty on opium be reduced to $5 a pound.

The date for the Gwedore evictions in Ireland was set and carried into effect on January 2d.

Dr. Carver attempted to break 60,000 glass balls in six days at Minneapolis, last week, but failed to accomplish the feat.

Princess Adelbert, of Bavaria, was seized with hysterics in the Berlin Opera house last week. It is believed that she is insane.

The badly mutilated body of a German was found in Fairmount park, Philadelphia, Sunday. Much excitement was created.

It is stated that further papers relating to the Sackville affair are about to be given out for publication by the British government.

An escaped Soudanese has offered to bring in General Gordon's sword, clothes and papers, which are said to be hidden near Berber.

At the close of a sparring exhibition at Brooklyn, N. Y., last week, a panic occurred and a score or more of persons were injured.

A large gathering at Liege, Belgium, recently, adopted resolutions favoring the restoration of the temporal power of the Pope.

The daughter of Lawrence Barrett, the actor, and Joseph Anderson, a brother of Mary Anderson, the actress, were married in Boston January 3d.

Johnsion Hatfield, the worst of the whole Hatfield gang, in West Virginia, and a ferocious desperado, died last week in Lawrence county, Kentucky.

Slaven, of the American Dredging company, it is stated, assures DeLesseps that he can finisn the second section of the Panama canal in twelve months.

F. W. Smith played Santa Claus at his home at Danville, Illinois, Christmas, and enveloped himself in cotton batting, which caught fire and he was fatally burned.

Robert Bonner's famous stallion Startle, the sire of many celebrated trotters, including Majolica, with a record of 2:15, died in New York last week, aged 21 years.

Governor Marble, of Maine, has appointed James G. Blaine among the other commissioners to attend the Centennial celebration of Washington's inauguration in New York, April 30th.

A Christmas gathering at East Prospect, Penn., was thrown from the second to the first floor of the building which had suddenly collapsed. Numbers were bruised and cut, but none seriously.

The London police believe that they are on the right clew to the author of the Whitechapel murders. They have succeeded in locating him in the vicinity of Drury Lane, by tracing letters written by him.

Ira Payne, the American gun expert, now in Paris, asserts that he has discovered a process for the manufacture of gold from an alloy of silver and copper, and is trying to raise funds to start the proper works.

The Ottawa board of trade has petitioned the Dominion government to grant a subsidy to a fast line of steamers from Quebec to Liverpool. The desire is compete with the New York and Liverpool steamers.

Pierre Beauron who was supposed to be dead and whose sisters had been appointed to administer his estate, turned up at Shobola, Penn., the other day and secured orders revoking the letters of administration.

An explosion of gas caused great damage in Boston, receutly. Two men were blown 20 feet in the air and Fort Hill square and adjacent buildings received a terrible wrenching. The explosion tore the street up.

The unofficial list of representatives-elect, recently published, shows that 20 Republicans were elected from the following Southern States: Keutucky, 2; Louisiana, 1; Maryland, 2; Missouri, 4; North Carolina, 3; Tennessee, 4. Of these 13 are now members.

The loss of life so far by the burning of the steamer Hanna, near Plaquemine, La., on the Mississippi river, is placed at 24. Of the injured men in the hospital four or five will die. The flags of the steamers in the harbor of New Orleans have been placed at half-mast.

—Ethel Mackenzie, the eldest daughter of the famous physician, is in journalism, and does good work in the line of correspondence.

—Sir Joseph Chitty, the well-known English judge, was at Oxford in 1852 Captain of the finest boat crew ever known at either university.

—The late Mr. Venables, of the *Saturday Review*, was the boy who broke Thackeray's nose at school. As a man he was proud of just one feat—he was able to bring [illegible] of the

THE AGRICULTURALIST

Newsy Notes Concerning the Farm and of Especial Interest to the Pacific Coast Husbandman.

Be certain that there is plenty of water where the cows are turned out to pasture. Clean, pure water is indispensable to the milch cow.

Never wait for rain when you have a crop under cultivation. Keep right on cultivating and you will be surprised to find how your crop will withstand the drought.

Many farmers in western New York gave up the wool business as unprofitable long ago, but still keep sheep, and say that keeping the mutton breeds is one of the best paying branches of farming.

Tramping upon the hay in a barn often causes horses to refuse it. To pass from the barn-yard into the barn and walk over the hay leaves odors which are quickly recognized by the animals when such hay is fed to them.

Chopped clover-hay scalded is a cheap and excellent food for hogs, and they will thrive on it while growing, with but little grain. Bulky food is necessary for the distention of the stomach, and there is nothing so nutricious for that purpose as the scalded clover.

The price of onions is lower this year than for some time past. This is due to a large increase of area planted throughout the east, and to an unusually large crop; the insects and diseases that usually attack the onion having been far less prevalent this year than usual.

After winter grain is sown there is yet time to remedy defects of soil and exposure. If there is a knoll in the field it is probably the poorest part of the lot, and one or more loads of manure distributed over it will have a wonderful effect, not alone upon the grain crop, but on the grass seeding.

Good cider vinegar is always salable, and it pays to convert the surplus apples into cider for the purpose of making vinegar. The artificial vinegar cannot be used for choice pickles and other purposes for which good cider vinegar only is adapted, and does not, therefore, largely compete with it.

Don't try to crowd 50 hens into a poultry house suitable for only 25, as the larger the flock the fewer the eggs, proportionately, unless they have perfect accommodations. As a rule small flocks give a larger profit from the same outlay than when numbers are kept that cannot be properly provided for.

Parsnips, salsify and horseradish can remain in the rows where grown, as freezing does not injure them. If they are covered with litter, however, it will prevent sudden thawing around them in the spring. It is too much warmth that does injury in winter to such crops, rather than cold. A few warm days in winter may be more detrimental than beneficial.

The first signs of disease in a flock should prompt the herdsmen to at once remove all animals not affected to a new, clean location. It is better to kill an animal that is suspected of having a contagious disease than to attempt a cure. Delay is dangerous. Precaution in the beginning is better than any work that can be done in attempting to effect a cure after the disease secures a hold.

Most farmers who give no particular attention to horses usually drive with a loose rein. This is well enough with the "old family horse," in whom you have perfect confidence. It is never safe, however, with a young and spirited horse. Never drive such an animal with so loose a rein that you cannot instantly command the situation, whatever happens.

Pork made from a considerable portion of apple diet is peculiarly sweet in flavor. Hogs will fatten more rapidly on sweet apples than sour, if apples are principally depended upon; but if grain is fed with apples the sour will do even better than the sweet, as the acid will assist in the digestion of the grain. It would be better to feed corn for a few weeks before killing, to harden the pork.

In California turkeys are raised in flocks numbering several thousand. They are placed in charge of a herder, who drives them as he would a flock of sheep. They range over miles of territory in a day, and live almost entirely by foraging. When the grain is cut and harvested the turkeys are turned into the immense wheat and barley fields and the birds do the gleaning and become fat and ready for market at very little cost.

One article of food cannot supply all the necessary sustenance, because it may lack some of the essential elements and is sure to have some in insufficient quantity. A normal appetite, that sure guide to the wants of nature, craves a variety of foods. It is not necessary to make the ration costly; a little thought will provide a variety in the ration and without greater cost. As to regularity in feeding, it has been amply demonstrated that animals do not thrive so well when fed irregularly as when they get their food at certain seasons.

A practical dairyman gives the following reasons why he was more successful with his cows than his neighbors were: "I'll tell you," said he, "it all depends where a man looks when he feeds his cows. My neighbors all look at the feed; consequently, they easily learn to scramp the cow all they dare to. When I feed I look at the cow just as I would any machine if I was feeding it. You want to watch the machine and not the feed. It is a mighty easy thing for a farmer to get stingy feeding a cow and beat himself out of dollars in trying to save cents."

Among the many purposes to which old wagon tires may be applied is the gate hinge. An old tire, too much worn for further service in its original capacity, is cut in two at the middle, and the end of each piece is turned with an eye or socket to form half of a hinge. Then four inches from the socket the bar is bent to an angle, from other ends of t[illegible] V, the width of the open end being governed by that of the gate. The lower hinge is made in the usual manner, with an upright pin at one end, and a thread and nut at the other. The upper one may be made in the form of a band, which is driven over the gate-post and fastened by nails driven through holes punched for the purpose in the band.

When the corn is shelled the cobs are worth caring for for various useful purposes. They make the best fuel for the smoke-house, giving the hams and bacon a delicate and agreeable flavor, free from the pungency of oak and other wood, which contains much acid. When steeped in kerosene oil they make good kindling for fires, and they are equally good for this purpose when saturated with a solution of one pound of saltpeter in two gallons of water and dried. They then burn fiercely, giving out quick heat sufficient to kindle a coal fire. But they are also good for feeding, as they contain as much nutriment as straw, and where straw is scarce the whole years may be ground together with advantage. The husks are still more nutricious, and may be ground up with the ears in mills made for that purpose.

In storing celery for winter small quantities for family use can be stored in boxes by first boring inch holes four inches from the bottom at each end and side of the box. Turn the box on end and pack the celery in layers the narrow way of the box. To each layer of celery in position sprinkle over the roots only enough earth to mulch them well. Continue until the box is full. When you set the box down shake or jar the box to settle the dirt among the roots of the plants. Then take a watering pot with nozzle and pour water through the augur holes in the ends until all of the soil is thoroughly saturated, and 'tis done. The box can be set in any convenient niche of the cellar, and only needs occasional watering (always through the auger holes) to have a supply of crisp, tender celery at short notice, without the trouble of grubbing in the frozen ground and exposing both yourself and the whole lot of celery in the trench.

The increasing use of windmills for pumping water, etc., suggests that they could be made the foundation of a fire department on the farm, that would prove efficient in many cases. Three-fourths of the farm conflagrations are discovered so early that the prompt application of 20 gallons of water, would put out the fire. But it is impossible to get water soon enough when it must be carried to the garret or loft in buckets. With a 14-foot windmill and a strong double-acting force-pump, a continuous stream may be forced a thousand feet and to a hight of a hundred feet. But as the windmill and well are usually near the house and barn, it would rarely be necessary to have the water forced farther than two hunnred feet or raised higher than fifty feet. The pipes are, of course, brought near to if not into, the barn and house. And with a few feet of hose attached to the hydrant in the yard or building, a supply of water sufficient at the critical moment, would be at command. The hose could be taken through windows or doors. If it is feard that at such a time there might not be enough breeze to operate the windmill, we have only to remember, how often an account of a conflagration also says "a stiff breeze" or a strong gale was blowing at the time. When there is not enough air stirring to operate the windmill, a fire may be readily subdued by buckets of water.

When large quantities of roots are to be stored and there is not cellar room for this purpose, it is far better to construct pits than to fill the cellar of one's dwelling house with a general assortment of roots and vegetables to vitiate the air of the entire house. If it is properly constructed, roots will keep better in a pit than in an ordinary cellar. The pits are dug three or four feet deep, six feet wide and as long as needed. The roots are stacked in these, beginning at the end of the pit, and following two feet of its length; a space of six inches is left, and another section of two feet is built up, and so on, in each case piling the roots up to the ground level; the spaces are then filled in with earth, and the pit will present a series of sections of two feet of roots and six inches of earth. The roots are covered lightly at first, but when cold weather comes, put on about two feet of soil, rounded and smoothed to carry off water.

The annual consumption of feathers in this country for bedding purposes is estimated to amount to 3,000,000 pounds. To furnish this 3,000,000 healthy geese must give up their feathers in a year. The geese furnishing these downey pillows and beds of ease are to be found mainly in southern Illinois, Missouri, Arkansas, Tennessee and Kentucky. The climate is cold enough to cause the feathers to be fine and soft, and not too cold to make their care a matter of unprofitable labor to farmers. Below this territory the feathers are quilly and free from down; above, the cold winter make geese-farming unprofitable, for when the goose can't find food for herself, because of frozen land and water, she has to be fed, and she'll eat as much corn as a sheep.

Within the last three months nearly a hundred orphan boys under 12 years of age have been brought to Findlay and Fostoria, Ohio, to work in the glass factories. They come mostly from St. John's asylum, Brooklyn, and are under contract for a year at nominal wages. This importation of child labor will be stopped.

Mrs. Ira P. Stockwell, of Sydney, W. T., was accidentally killed last week by her 14-year-old son, who was inserting a badly fitting cartridge in his gun.

—Henry James, Jr., the novelist, boasts that he has never loved a woman, though he is now forty years old.

—The novelist, E. P. Roe, runs a fancy farm. He has been able to come out even by writing half a dozen nov-

PORTLAND MARKET REPORT

GROCERIES—Sugars have fallen ⅛c since our last report. We quote C 5⅞c, extra C 6c, dry granulated 7¼c, cube, crushed and powdered 7¾c. Coffees firm, Java 25c, Costa Rica 17@20c, Salvador 18@19c, Arbuckle's roasted 23¼c. In canned table fruit, assorted 2¼s $2 25 per doz; pie fruit, assorted, 2¼s $1.25@1.30, 3s $3.75.

PROVISIONS—Oregon hams are quoted at 14c, breakfast bacon 14c, shoulders 10½c, Eastern meat is quoted as follows: Hams 13@16c, breakfast bacon 13½c, sides 11½c.

FRUITS—Green fruit receipts 1 253 bxs. Hard fruit is scarce, and the supply of apples not equal to the demand. Apples 50@75 per bx, Mexican oranges $4, lemons $6@6.50 per bx, bananas $3.50@4.50, quinces 40@60c.

VEGETABLES—Market well supplied. Cabbage ½@1c per lb, carrots and turnips 75c per sack, red pepper 3c per lb, potatoes 35@40c per sack, sweet 1½@3c per lb.

DRIED FRUITS—Receipts 495 pkges. Sun-dried apples 4@5c per lb, factory sliced 8c, factory plums 7@9c, Oregon prunes 7@9c, pears 9@10c, peaches 8@10c, raisins $2.25 per box, Cali ornia figs 8c, Smyrna 18c per lb.

DAIRY PRODUCE—Butter receipts for the week 173 pkges. Fancy creamery 35c per lb, choice dairy 35c, medium 27@30c common 20c, eastern 24c.

EGGS—Receipts 179 cases. Oregon 27½c, eastern 23c.

POULTRY—Chickens $4@4.50, for large young and $4 4 75 for old, turkeys 12½@11c per lb, ducks $5@7 per dozen, geese $9@10.

WOOL—Receipts for week 200,800 lbs. Valley 18@20c Eastern Oregon 8@14c.

HOPS—Receipts for week 1276 lbs. Choice 12½@14c.

GRAIN—Receipts for week 94,266 ctls. Valley $1.35@1.40, Eastern Oregon $1.30@1.40. Oats 34@35c.

FLOUR—Receipts for week 6790 bbls. Standard $4,75, other brands $4.50.

FEED—Barley $23 per ton, mill do $18@18.50, shorts $16.50, bran $15.50, baled hay $13@15, loose $12@15.

FRESH MEATS—Beef, live, 3½@3¾c, dressed 7c, mutton, live, 3½@3¾c, dressed 7c, lambs $2.50 each, hogs, live, 5½@6c, dressed 7@7½, veal 6@8c.

ARTIFICIAL BEAUTY.

Vanity the Most Munificent of All Human Weaknesses.

Vanity is a munificent weakness. No virtue, not even Charity, is so lavish in its expenditures. Whoever ministers to it successfully, on a comprehensive scale, is almost sure to amass a fortune.

Several of the followers of Columbus spent years in searching for the fountain of Eternal Youth, which superstition assigned to some portion of this hemisphere, and the ladies of Castile and Aragon—especially the old duennas—subscribed, it is said, most liberally toward the exploring expeditions that went forth on that rational errand.

All hope of discovering a natural source of rejuvenescence has long since been given up, but of artificial succedaneums the name is legion. The lily and the rose are for sale at every drug store, and a private interview of ten minutes with a fashionable hairdresser will enable "any lady with hair of an obnoxious color" (see the barbers' advertisements) to flaunt ringlets of a bloomy black defiantly in the face of Time. The operation must be repeated every five or six weeks, however, and costs many dollars. But what of that! Vanity is liberal to itself. The poor shall want bread, ere Vanity shall lack its "aids to beauty."

Thus it happens that while those who labor to benefit the mind are but too often poorly rewarded, your toilet-tinkers, inventors of liquid blooms, floral lotions, hair dyes, depilatories, pomades, and the et ceteras with which fools vainly endeavor to counterfeit the charms which nature has denied, or age obliterated, often accumulate great wealth. The carriages of such men roll along Fifth avenue daily, and the fashionable world is indebted to them for the "make up" of innumerable individuals of both sexes, who, if natural beauty resembled the wax-work images in hair-dressers' windows, might pass muster, but who, as it is, are looked upon with ineffable contempt by *real* men and women.—*N. Y. Ledger.*

—The Lewiston *Journal* recently propounded the following question: 1. Of what nature will be the next economic invention? 2. What great economic invention is most needed and called for by the world? 3. Does any thing remain to be invented by man, which shall be as revolutionary in its effects as the application of steam power? These were the answers received by General A. W. Greely: 1. The storage, without appreciable loss of electricity produced by natural forces, such as waterfalls, tides, etc. 2. A cotton pikcer. 3. No.

—Emperor William's bedroom in Rome is a beautiful chamber. The walls are covered with rich silk hangings expressly woven for the occasion—a white ground, with masses of flowers in dark red. The bed is of ebony, inlaid with gilt metal and surmounted with a canopy magnificently carved and lined with light colored silk.

—It appears that the British army is not only the dearest in Europe, but the worst fed, so far as the rank and file are concerned. The bread ration is the lowest in Europe, being one pound per day. The allowence of meat is three-quarters of a pound, including bone, whereas continental soldiers are given a full pound of solid meat. The bread and meat are both apt to be of poor quality, while the fuel supplied is insufficient.

—A physician practicing in Brazil says that a man about to marry is required to furnish a certificate from one or more physicians, that he is free from diseases of certain character; and that he is free from all signs of any of the diseases which are liable to be transmitted to the offspring. This is not required by the government, but it is a sort of family law or custom recognized among the higher classes.

—Father—"Theophilus, my son, did you abstain from fighting to-day, as I told you?" "Yes." "Perhaps you had no provocation to fight?" "Yes, I had. Bill Swipes said as how my dad was afraid to meet his dad, or he'd get licked." "He said that of me, eh! Why didn't you smash him in the [illegible]

HOW PENS ARE MADE.

The Process Explained in a Way That Every Body Can Understand.

The first steel pen was made by an Englishman named Wise. It was cylindrical and adjusted to a bone case for pocket use, but it was too expensive as well as clumsy to come into general use. A Birmingham man, named Meyer, who had been experimenting to improve on Wise's invention, had in his employ a young man named Gillott. About the time Meyer had nearly completed his invention, his daughter married Gillott, and told him her father's secret. In consequence Gillott anticipated his father-in-law, and started a factory for making the very kind of pens the old man had spent years in devising.

How are the pens made? A sheet of the finest steel six feet long, two and a half feet wide and one-sixteenth of an inch thick, is cut into strips each long enough to make two pens. These strips are annealed by placing them in pots with clayed lids and leaving them over night in the "muffler," or oven, which is kept at an intense heat. When they are cooled they are scoured with acid to remove the scales and brighten them. They are then rolled to the gauge desired and taken to the cutting shop to be transformed into blanks by hand-presses. Thence they go to the piercing shop, where a hand-press makes the slits in the sides. After being cleaned in sawdust to remove the grease, they go to the hardening shop and spend a second warm night in pots in the oven. Next comes the stamping room, where the firm name and trade mark are received.

Thus far they have been merely flat blanks. Now comes the transformation scene. In the raising shop they are given the semi-circular forms that makes them pens. After a brief incarceration in the oven, they are given an oil bath, shaken in a revolving colander till the drippings are removed and saved, and then wiped dry in drums with a sawdust towel. In the tempering shop a hundred gross are put in a single drum and turned slowly over a charcoal fire, a man with a long-handled ladle watching the changing color, scooping them up at the proper instant and spreading them on a cooling pan. In the scouring shops they again encounter sawdust in a drum; in the slitting shop a hand-press makes the slits in the points; in the grinding shop they are treated to either a straight or cross grinding, the latter being considered preferable. The back of the pen shows readily to which process it has been subjected.

The longest stay is in the polishing shop—two days—the time being spent in the most intimate intercourse with the rubbish known as "pot." and in revolving drums. They emerge polished and with the sharp corners worn off the points. Then another trip is made to the tempering room, where they are given a blue, light, dark straw, or any other desirable color. Into a thin varnish of alcohol and shellac they are plunged, and spread on a perforated and heated iron plate to dry, and thence to the looking-over room, where girls inspect each pen, rejecting all defective ones. They are very particular to this part of the process, as a bad pen, like a bad egg, will spoil the reputation of the entire box. The final processes are counting in gross lots and boxing, when the product is ready for the trade; and after going through all these manipulations the completed pens are sold to dealers for about a third of a cent apiece.

Soon after steel pens became popular, inventors went to work to discover something better. Glass, horn, tortoise-shell and other substances were tried, and the numerous experiments culminated in the gold pen with double diamond points, first made in England by Isaac Hawkins, an American residing abroad. Subsequent the same man found that iridium was about as good as the diamond, and it is now used almost exclusively. It is found in connection with gold-bearing quartz in the mines of California and Russia. Until 1844 gold pens were split with scissors and rounded up with mallet and stick. The price was then from five dollars to ten dollars a pen. After John Rendell invented machinery that would do the greater portion of the work, the price declined rapidly, and although much of the work is still done by hand, a good gold pen can be purchased to-day for from one dollar to two dollars. The best gold pens are made in this country, and the exportation is quite large. —*Golden Days.*

Not Honest, but Frank.

An Eastern traveler gives the following account of a brief, pointed, and we think rather unsatisfactory interview with an Arab of Jebel Hauran:

"What brought you to the spring, when you saw us there?" I asked him.

"To strip you," he coolly replied.

"And why did you not do it?"

"Because Mahmud was with you."

"But why would you plunder us? We are strangers and not enemies."

"It is our custom."

"And do you strip all strangers?"

"Yes, all we can get hold of."

"And if they resist, or are too strong for you?"

"In the former case we shoot them from behind trees; in the latter, we run."

"How do the people of your tribe live? do they sow or plant?"

"No, we are not *slaves*," said he, with much disdain.

"What do you do for a living?"

"We keep goats, hunt partridges, and steal."

"Are you all thieves?"

"Yes, all."—*N. Y. Ledger.*

—The great southern earthquake worked numerous wonders, and one of them has come to public notice. It is told of thus by a Georgia paper: There is a well-known lady in Wilkes County who has enjoyed perfect health since the earthquake. For several years up to that time her health had been declining, and she was then quite feeble. The physicians said the trouble was that she never perspired. When the great earthquake came she was considerably frightened, and in a few moments the perspiration came freely from every pore. She began to improve from that time. She [illegible] fame. I am a

HUNDRED YEARS AGO.

The Manners and Customs of Society in the Last Century.

As to our dinners and cookery—a century ago merchants and the middle classes generally dined at three o'clock; "society" an hour later; but the artisan's chief meal still hung back at one o'clock. Where a Frenchman ate—and still eats—more bread than meat, the Englishman naturally give himself greater, perhaps, because a more northerly latitude in the matter of flesh. Our strictly island cookery, then as now, was simpler, admitted of less disguise than the French; and few cosmopolitans will, even in these modern days of wide and electric travel, withhold the suffrage of their palates from the London chop or steak off the ever multiplying grid, or cry oh! at the roast beef of England, except, indeed, it be in the chorus of Fielding's song.

A ceremonious dinner rarely went beyond a couple of joints and some assiette volantes, presumably what we use to call side dishes, consisting of vegetables and (Yorkshire?) puddings; followed by a dessert of cheese or fruit, according to the season. The philanthropist praises, enigmatically, the "whiteness" of the butcher's meat, which for all that, was not so nutritive as that of Paris. Careme, no mean judge, thought differently; but the so-much-vaunted roast beef, the idol of the English, was easier of digestion than the French, being less compact. What he wanted to express, no doubt, was that it was not so tough. The vegetables, fruit and salads were tasteless, and cabbages, turnips and spinach near London tasted of the coal smoke which filled the air. Game, too, although abundant at thirty miles distant from London, was eaten on the spot in the country; that of Picardy being preferred in the capital; and we can quite believe it when we see the way in which the English farmer of the present day still allows himself to be driven to the wall by the fowls, eggs, dairy produce and vegetables and fruits of the Continent.

Our dinner furniture included "round-handled, two-pronged steel forks for carrying solid morsels to the mouth with the left hand, directly after each such morsel was cut with the right, which was constantly armed with a knife, and that knife broad and round-pointed, for use like a trowel, in taking up sauces, etc." For the Englishman did not ply his good knife and fork by awkwardly passing those weapons from hand to hand, like other nations, and could thus be detected anywhere in Europe before he opened his mouth, at all events, to speak. The constant use of knife in the right hand, however, suggests to the ethnologist milder social manners in race which could tolerate the custom without the apprehensions it would naturally evoke in a country where another and a lethal "use of the knife" was more common.—*Westminster Review.*

A LONG-HEADED BUILDER.

How He Proposed to Make His Operations Come Out Even.

A number of mechanics were congregated about the stove of a certain rural store that sells every thing, from whisky to shoe-strings.

"How much are you charging a day, now?" asked Mr. Butternut of a carpenter.

"Three dollars," replied the carpenter.

"If you will work for a dollar a day," said Mr. Butternut, "I shall be happy to engage you."

The carpenter did not reply in words, but opened one eye very wide, that Mr. Butternut might observe and study any thing of an emerald tone contained therein.

"What are you getting per day at present?" asked Mr. Butternut of a plumber who was smoking a corn-cob pipe, that couldn't freeze and burst on him.

"Four dollars!" responded the plumber, as he gave the pipe-stem a faucet twist, to screw it more firmly into the bowl.

"I will give you one dollar and thirty-three cents per diem," said Mr. Butternut.

"I must decline," replied the plumber. "I plumb for the health of my clients, never for my own. If I accepted your rates, I should certainly burst, like a four-dollar zinc boiler."

Mr. Butternut then turned to a stone mason.

"What wages are you asking?"

"Three dollars per day!"

"I will give you one."

"I could not work for that figure if you furnished the cement and every thing else. It would pay me better to stay at home and lie on the Persian couch," replied the stone mason.

Mr. Butternut left in despair, and went to a lumber-dealer, a brick man, and several others trading in building materials, and offered them all one-third of the price asked.

They each and all refused; and, when one of them asked him to explain his nickel-plated, full-jeweled assurance, he replied:

"I am going to build a ten-thousand-dollar house."

"I see," said the dealer, brightening up a little; "an excelent idea."

"And when my ten-thousand-dollar house is builded, it will have cost fifteen thousand dollars."

"And then?" asked the dealer in building materials.

"And then," replied Mr. Butternut, "my ten-thousand-dollar house that cost fifteen thousand dollars will only be worth five thousand dollars, ground and all. And I only want to get every thing for a third of its actual value, that I may come out even."—*Puck.*

—"Wildred," said he, while his larynx quivered with tremulous pathos, "have I offended you?" "No, George, you have not." "Then why are you so silent?" "Don't ask me." "But, darling, think, you have spoken scarcely twenty words in the last hour. I can not bear the gloomy quiet. Why do you not speak? Why do you not talk?" "Because, George, I am a