# The Oregon Register.

PUBLISHED EVERY FRIDAY

—AT—

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## MISCELLANEQUS

—An impecunious young man refers to his "uncle" as a very dear relative. —*Merchant Traveler.*

—There is a dog at Seymour, Ind., who will look at a clock and then put his paw on the exact hour as marked on a card.

—Experiments show that tropical sugar-corn will grow in many parts of Arizona and that it is as productive as in the Sandwich Islands. It is also ascertained that the boxwood tree will grow there.

—A Philadelphia marketman rejoices in a cablegram from Prince Bismarck ordering twelve pairs of canvas-back ducks. The same dealer supplies Wilkie Collins with New Jersey snipe.

—A visitor who examined some town records upon Cape Cod furnishes this extract from an old sermon, preached about 1760, on the sin of wearing periwigs: "Adam, so long as he continued in innocency, did wear his own hair and not a periwig."

—A cooking school lecturer has bravely attacked the custom of the multiplying of little dishes upon the table. She says that the greatest need of the American table is not variety, but variation; variety in food does not necessarily preclude a certain amount of routine.

—In some of the counties of Dakota they pay five cents a tail for prairie dogs, and in one place they pass as currency. A man goes into a saloon and for his drinks throws on the counter gopher tails. It looks a little novel in church to see prairie dog tails going into the contribution box, but so it is.

—The method of inoculation for the prevention of splenic fever and other fatal diseases in domestic animals, which was discovered by Pasteur, has spread to Asia, where it is now applied to elephants, with success. Those huge creatures, in a domesticated state, are liable, it seems, as well as other animals in the service of man, to fatal epidemic diseases.

—Not long ago an Italian workman on the water-works at Dover, N. H., received notice that he had been drafted into the Italian army. He at once settled up his small affairs and started for his old home. Asked why he didn't stay here and pay no attention to the draft, he said that if he did he would never dare to return to Italy, for he would be liable to arrest and imprisonment.

—In cleaning out the lower levels of the caves at Dordogne, in France, along with some of the most rudimentary stone arrow-heads yet discovered, there were found a great many oyster shells piled in such a manner as to show that the Neanderthal man used the bivalve as a common article of food. The oyster is thus demonstrated to be the oldest domesticated delicacy known to man. These relics are estimated to be over sixty thousand years old.

## CONVENIENT MANGERS.

**How Stock-Owners Can Save Much Disagreeable Work.**

The manger which is in general use in most stables is very inconvenient and causes unnecessary work every time the horses are fed. I scarcely know a stable which has not what might be called a regulation manger—a box about two feet wide extending across the front end of the stall and about three feet deep. To feed a horse in it the hay must be lifted and crowded into each manger separately, and there is no possible way to clean out one of them except to lean over and scrape up the contents with the hands, for they are too contracted to permit the use of a broom or shovel. Whenever I visit a stable having these old-fashioned mangers, I always examine them, and it is not uncommon to find a mass a foot deep of mouldy chaff and corn cobs, and often the horses have slobbered on it, or water has been spilled, till it is much more like manure than horse feed. My old stable had just such mangers, and I made up my mind that if ever I built a new stable I would have a manger through which I could walk from one end of the stable to the other, and so arranged that I could sweep a manger thirty feet long from end to end to end with nothing in the way. I built a new barn three and a half years ago, and I put in one of these "continuous mangers," as I call it, and I like it so well that I would have no other.

I have two stables with the stock standing facing each other, and instead of having a feed room between these stables into which to throw the hay—perhaps down a stairway at one end—and then have to carry it and fill twelve separate mangers, I make the feed room itself a manger. I raise the floor a foot higher than that from which the horses stand and let them eat directly from it. The feed room, or manger as we now call it, is made five feet wide, if for two rows of horses and cattle, or two and a half feet wide for a single row. It is floored with dressed lumber, the floor running lengthwise of the manger, and the sides of it are boarded from the inside so that there is not a projection, and it can be scraped or swept from end to end in a very short time. In winter when both stables are full I sweep the manger twice or three times a week and shovel the waste into one of the stalls for bedding, or if we are feeding corn fodder I remove the waste every day. If we are feeding the fodder without cutting I carry the long stalks out to the barn-yard and scatter them around the straw stack. I have a door at the end of the manger for this purpose, but when, as we often do, we cut the fodder to lengths of six or eight inches, the waste all goes under the horses for bedding. The feed boxes for grain are not in the manger but are in the corners of the stalls.—*Waldo F. Brown, in Ohio Farmer.*

—At one of the colored schools in the South, the girls learn housekeeping by being placed four at a time for a month in a cottage, where they live and have complete control, under the oversight of a matron. They keep strict account of their expenditures, practice economy, sweep, cook, wash and iron.

## PACIFIC COAST NOTES.

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

Virginia City has many idle men.

Small-pox at Merced is disappearing.

Redwood City complains of burglars.

Vancouver has limited its saloons to six.

There is a wood famine at Grass Valley.

Burglaries are still plentiful at Los Angeles.

San Luis Obispo works its prisoners in a chain-gang.

Salt Lake City has an 1814-pound 3-year-old Hereford heifer.

Crescent City, Del Norte county, proposes to establish a pork factory.

Phœnix, A. T., has succeeded in its efforts to secure the Territorial capital.

The remains of an unknown man were found on the tract at Bakersfield.

San Bernardino charges $40 a day for circuses and $10 per day for dance houses.

Miss Emma Holman was fearfully injured by a neighbor's dog at Albany, Or.

A fatal disease has appeared among the horses on Dry Creek, San Luis Obispo county.

Salt Lake has risen three inches in the last 60 days, after a fall last summer of 26 inches.

Idaho lawmakers complain of the tricks by which Mormons evade the laws denying them a vote.

About 50 passenger and freight conductors on the Atlantic and Pacific railroad have been discarged.

The Gilroy Advocate intimates that the reported discovery of coal near that city has been exaggerated.

A Chincse gardner applied to the beet sugar factory at Watsonville for a contract on 70 acres of beets.

The official count in Nevada gives Bartine (Rep.) for congress, 6921 votes, ann Cassidy, (Dem.) 5682.

Santa Rosa believes it will, within a year, be connected by rail with the western boundary line of Sonoma.

An artesian well at Elsinor, San Diego county, furnishes bath houses with water 108 degrees temperature.

A seam of bituminous coal, three feet in width, has been discovered in Saamich, B. C., 20 feet from the surface.

Thirteen and one-half tons of barnacles and shell fish were scraped off the bottom of the Olympian at Victoria.

A boy tramp, aged about 13 years, arrested at the Suisun depot, was found to have two loaded revolvers on his person.

The jury in the Teller murder case at Spokane Falls brought in a verdict of not guilty. Mrs. Teller killed her husband in self defense.

Leading lawyers in Nevada believe the constitutional amendments that were adopted by the popular vote last summer, are null and void.

At an undertaker's shop in San Bernardino William Graham took a drink of embalming fluid, thinking it was beer. He died in great agony.

Mrs. Alice C. Whitford, wife of a Denver banker, has gone hopelessly insane at Pomona on account of her husband's complaint in a divorce suit.

Sixty acres of land were purchased at Seattle for the site of a big smelter to reduce the ores of the northwest, and especially those of the Cœur d'Alene.

Shipments of fish from Hanford and Lemoore, Tulare county, 60,625 pounds from September 15th to December 1, 1888. The fish were taken from Tulare lake.

A rattlesnake three feet long with seven rattles was found the other day on the roof of the Palace hotel at Tucson, A. T. The building has brick walls and is sixty feet high. It is supposed the reptile was dropped by some bird of prey.

It has been discovered that over $75,000 in coupons of the funded debt, purchased by the city of Sacramento, is missing and not canceled. The coupons are of 1865. It is believed $13,000 of the issue now in the books and canceled has been paid twice.

A. N. Polymath, the San Diego jeweler who was arrested a few days ago for illegally restraining Mr. and Mrs. A. F. Tabor in his shop two or three hours and subjecting them to a search to the skin, because they refused to pay him $45 for three rings alleged to have been taken by them, has been held to answer before the superior court on a charge of false imprisonment.

—Cornell University has made an addition to its entomological department in the shape of a large two-story frame structure designed exclusively for breeding and studying insects. Every known variety will be secured, and special attention will be given to the study of insects destructive to vegetables and plants.

—"The religious consciousness," says the *Christian World*, "is a supreme fact of human nature. Chritianty is the supreme form in which the religious consciousness has been interpreted and bodied forth. Therefore if a man is to obey the grand Shakspearian cannon of being true to himself, he will continue Christian.

—"I do wish that I knew what to believe," said an aged woman whose mind was all at sea on the subject of religion. "Read the Bible and believe what it says, and then you will find out what to believe," replied the friend to whom the remark was addressed. Every one needs a religious faith, and this is just what the Bible gives to those who properly use it.—*N. Y. Independent.*

## MISCELLANEOUS ITEMS

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

New Cumberland, W. Va., had a $150,000 fire Tuesday night.

The steamer Silver Star was sunk near Portsmouth, Maine, last week.

A conference of wool-growers will be held in Washington on January 10.

Sunday trips of the Fifth avenue, New York, stages have been abolished.

New York and Washington were surprised Tuesday with pleasant weather.

Pittsburg has the walking mania. A 72-hour match was in progress last week.

Canada prohibits the importation of improper literature from the United States.

The secret service of the Missouri Pacific road will cease to exist after January 1.

The Butchers' Protective association at Cincinnati, has declared a boycott on Chicago dressed beef.

A heavy fall of snow in Michigan has enabled the lumbermen to begin the winter logging operations.

Two thousand people witnessed a game of base-ball at Philadelphia last Sunday, played in-doors at the state fair building.

Mrs. John Priestly and her grandson were murdered last Saturday and then burned in an incendiary fire at Forest City, Penn.

The French-Eversoll actions in Kentucky are heavily armed and preparing for a fight. The French party has 35 men, heavily armed.

Francis Murphy has made 2000 total abstinence men in Indianapolis. His methods appear to be more effective than the prohibition vote.

There have been three heavy snow-slides on the Canadian Pacific railroad in the mountains during the last few weeks, all at or near Field.

The owners of the released steamer Hartian Republic, demand damages from Hayti amounting to $200,000, and the ship's crew $15,000.

Bogardus was defeated in a pigon-shooting match at Cincinnati by Al Bandle. The latter killed all his birds, 100; Bogardus killed 95.

Four woman had an 8-hour bicycle race at New York Tuesday night. Lottie Stanley made 80 miles and secured $500 and the diamond medal.

C. J. Kershaw, who failed for two millions in the Cincinnati wheat corner, has arranged to pay nearly 90 cents on the dollar on all the claims.

Foster, Dixey's advance agent, jumped from a swift moving train, while 30 miles from Cheyenne, Tuesday. He was not killed, but badly bruised.

Since 1835, and including the one last week, nine explosions have occurred at the powder works in Windham, Maine. Altogether 33 lives have been lost.

Indictments have been found in Jefferson county, Ind., against every pilot who took out a Sunday excursion from that locality during the past summer.

Lincoln, Neb., has a citizen named John McAllister, worth $30,000, who lives alone in a small room in a state of abject squalor. He is a monomaniac on "logic."

The football team at Durnam, N. C., has had powerful electric lights suspended over its grounds and propose to play the game during the evening hereafter.

Fount Horner, aged 20, while crazy drunk, ran through the streets of Charleston, W. Va., Tuesday with a club, hitting everybody he met. He struck Edward Ames, who stabbed him to death.

General David Stanley was arrested recently by order of the mayor of Austin, Tex., but the jailor refused to incarcerate him. The general was executing an order of ejectment issued by the war department.

The model of the monument which is to be erected in Haymarket square, Chicago, in memory of the policemen who fell in the encounter with the anarchists, has been finished, and will be sent to New York for casting.

The St. Louis Post-Dispatch Christmas fund reached $10,000. The subscriptions started at 10 cents. Fully 15,000 poor children received presents Tuesday, and for hours the vicinity of the exposition building was packed.

A riot broke out afresh at Bevier, Mo., the scene of the recent mine troubles, last week. The negroes were the aggressors, and not only did they grow boisterous, but attempted intimidation by the free use of firearms. The militia acted promptly, and Tuesday night five of the leaders were in the guard-house.

Arkansas has received the honorable mention of showing the greatest number and best varieties of seedling apples before the Illinois Horticultural Society. That state won the same award at New Orleans, Boston and Riverside.

An odd present was received by Gen. Harrison Christmas from Portland, representing a spider's web of fine wire, with a spider and a fly in it in close proximity. Underneath were the words: "Home, Sweet Home." The general was unable to see the significance of the gift.

—Ladies, when they purchase kid gloves, should examine separately the fingers of each glove and take none that have broken stitches. Stretch the seams carefully between the thumb and forefinger; if the kid comes away from the thread, leaving a white seam, that is not the pair for you. Elastic kid generally wears well. Stiff and unyielding skins are worthless. They neither fit nor wear well. Narrow gloves never fit or wear well, and disfigure the hand instead of beautifying it. Short-fingered gloves deform the hand.

## THE AGRICULTURALIST

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

It will be a sign of progressive farming when the owner of swine saves clover for his hogs in winter, or goes further and preserves in a sile sweet corn, with which to winter and help his hogs. The possibilities of hog-rearing with the right kind of ensilage are beyond reckoning.

Never grow trees of different kinds together until satisfied one does not injure the other, as is frequently the case when plums are grown near peaches, thus inducing the curculio to sometimes attack the latter. A single wild cherry tree near an apple orchard will provide a harboring place for caterpillars, which finally injure the apple orchard.

There is a time to market produce, and that must be regarded if success is hoped for. It is decidedly best to market as much produce as possible in the immediate vicity of one's home, and to sell directly to the consumer. In this way usually better prices are maintained, as there are no middlemen to get their share, and there is also the advantage of dealing with people whose standing is fairly known. But even if lower prices must be taken as a rule it is better to sell near home than to take the risk of marketing at a distance.

The value of the food is not in the available material contained therein for the production of meat or milk only, but also in the amount and quality of manure derived therefrom. It has been estimated that one-third of the food eaten goes into the manure. As the manure, then, is simply the food stored away for future use, it is important that in order to drive the greatest benefit from the food manure should be carefully managed to prevent loss. As the food is not exposed to injury by air and water the manure is equally deserving of care. The manure-heap is the savings bank of the farm.

If it is desired to have poppies very early, it is well to take "time by the forelock" and prepare the bed in the fall. Sprinkle the seed on the top of the ground just before winter fairly sets in, or it can be done later. The finest poppies I have ever grown were sown during a January thaw, while the bed was free from snow for a day or two. Poppy seeds are very tiny, and if planted too deep will not come up, or if not sufficiently covered soon dry up, but the rains and the melting snow seem to regulate the matter nicely. Use as little seed as your conscience will let you, else the work of thinning out will be tiresome. Poppies should always be sown where they are to bloom, for they are very difficult to transplant.

Feed warm swill to your pigs in a warm place. Feed often and but little at a time, so that the pigs will always come to the trough with a good appetite, and there will be nothing left to sour. Feed the swill as fast as it is made, so that it doesn't get sour. Try to get your litter of pigs in March or April, that they may be fit for sale in early winter. Breed once a year, as this is a sufficient strain on the vitality, and breed to mature parents. If you breed from too young parents you increase the probabilities of infirmity and disease to which the pig is liable. Whenever you bring a new pig on the farm, shut it up by itself for at least three weeks, until you have ascertained it to be perfectly healthy.

The pulling of feathers is a pure habit, which is brought on in flocks that have not enough to occupy their time and attention. When they once get a taste of the meaty end of the feather they are liable to extend their picking to something more than feathers, taking advantage of the naked condition of their companions by nipping at exposed bloody parts, and allowing the poor hens no peace till they or their mates are taken out of the pen. During the winter confinement of fowls they should be kept as busy as possible by scattering their grain among leaves and chaff, so that hard scratching will be necessary on their part in order to get enough to eat. This will take their time and be liable to keep them out of mischief. As a further prevention, some trim the edges of the beaks, so that when they attempt to pull a feather it will slip through and they cannot hold it. Another remedy is to put on the fowl an appliance called the poultry bit, which can be obtained of almost any dealer in poultry supplies.

If any person were to chain an animal to a stake in a field and leave it to shift for itself, then to watch the animal until it gets thin and decrepid from loss of flesh and strength, it is quite probable that the humane society would be after him with properly deserved punishment. Yet this is what thousands of farmers are doing with their fruit orchards, of course barring the difference between the insatiate tree and living animal. Like the latter the tree is chained to one locality and cannot go abroad for food, but fortunately it has no sense of suffering, or at least none that we can appreciate. And yet even for a tree there must be something akin to pain in the process of slow starvation—the seeking by exhausted rootlets of food that cannot be found. It takes an enormous amount of various manures to form fruit and seeds. The leafy part of the tree may mostly come from carbonic acid gas of the atmosphere, but the stone fruits need a good deal of potash. Grapes and pears require a considerable amount of phosphate in addition. There is, perhaps, no place on the farm where a good dressing of manure would de greater good than in an old apple orchard where the trees seem to be running out.

Much of the feeding of chickens is of soft food. It is easily picked by the little fellows, and they can quickly fill their crops from a dab of wet meal thrown on the ground before them. This too rapid eating is one of the worst evils in artificial feeding young chickens. They gorge themselves, become surfeited and die. We have found whole wheat grains much better, beginning for two or three days by breaking the grain in two pieces. It does not matter, however, if the little fellow is forced to do this work himself. He will struggle with a grain of wheat or oat grain for two or three minutes, and at last, after a desperate struggle, swallow it. The very hardness of the whole grain keeps his food from compacting in his crop. We would not, however, feed whole corns to very young chicks, nor indeed corn ground into meal, as their principal diet.

At present many country people want to know how to make quickly vinegar out of cider. Apples vary in the amount of sugar they contain. Some that make thin and watery cider, or are largely diluted with water, will never make strong vinegar unless reinforced with more sweet. Any coarse sugar or molasses will do, as whatever impurities it contains must be thrown up to the surface in violent fermentation, and may be skimmed off. If the cider is all right, place it in a place, where some may be drawn off and poured back every day, taking pains to bring it into contact with the air as much as possible. For this purpose it is often filtered over coarse shavings or straw. The oxygen the air starts first the vinous or alcoholic fermentation, which is quickly followed by the acid fermentation. The more sweet there is in the cider the stronger the fermentation, and the sharper the vinegar. If you have old cider that don't turn readily into vinegar, put it into an old molasses hogshead or barrel, and give it another trial. There are various methods of keeping cider from working. If your old cider has been subjected to any of these, it is better to make or buy a barrel of new. The cider that has been doctored to keep it sweet is hard to change into vinegar, and is not of the best when made. The common practice of putting the cider barrel in the coldest corner of the cellar, and then letting it work itself into vinegar without help, is not one to be generally recommended.

A correspondent of the Country Gentleman writes from California how he saves and cures peaches in the sun. He says neaely all evaporators are abandoned and the rays of the sun are depended on and answer as good a purpose as the best system of artificial heat. He goes on at length to say how the fruit is gathered, peaches being his own crop, that it is bleached by use of sulphur fumes half an hour, and the sun dries large fruit that is in halves in three days' time. California evidently has a great advantage in its warm sun and dry climate, but while they depend on the sun's rays only, they have not any decided advantages over the evaporating machines now in xogue in Oregon. They do all the work of preparation and laying on trays, and while they place these trays in the sun the evaporating concerns hold them more conveniently and the cost of wood is small. The cost of handling is the same in either case. There was a short time last summer when sun drying was efficient, but not to be depended on. The sun in August can be utilized here in connection with evaporating by heat. Last summer when peach plums were threatening to spoil because there was not evaporating space to hold them, the expedient was resorted to of spreading the fruit cut and pitted upon boards and partially drying it thus. It was found to be an advantage, as the fruit partially sun-dried was even better than that put at first into the evaporator. If we have a good sun it can be utilized to dry fruit and it can be bleached as well before sun-drysng as when dried in an evaporator.

In making calculations for any investment, it is always well to consider both sides carefully—the probable cost and the probable returns the investment will yield. If by one method of procedure it costs five cents per pound, and the price of beef gives promise of fluctuating between 4½ and 5½ cents per pound, the investment is not a promising one. Again, if it costs $100 to raise a common horse in a common way to the age of four years, and there is no promise of more than $125 for him, while it costs $125 to raise a fine draft colt to the age of three years, and such colts readily sell at $175, it is not hard to see which investment gives the greatest promise of profit. In this question of relative profit, the Farmers' Advance gives the following interesting incident: A gas company having a quantity of pipe to be hauled some distance offered what they supposed fair rates by the hundred pounds for the work. Light teams, or what many call general-purpose teams, could draw an average of 2,200 pounds, earning $3.30, which, after deducting $1.50 per day for driver and his board, left $1.80 for use of team, wagon and harness. Any one will say that the team would be fed at a loss. Parties having heavy teams of grade draft horses took the contract at the company's rates, and drew on an average of 3,800 pounds, earning $5.70 per deducting $1 50 for driver and his board, leaves $4 20 for team, wagon and harness. This is a difference of $2 40 in faxor of the draft team.

—Chestnut gathering is a delightful occupation, and some people obtain so many chestnuts that the matter of their preservation is a serious question. To keep chestnuts from four to six months, mix each bushel with a pint of salt, shake thoroughly and keep in a dry place, where the temperature is from 40 to 50 degrees.

—Tamarind whey is much relished by chronic invalids who have grown tired of the stereotyped beverages. Boil a pint of new milk, and, as it boils, stir in two tablespoonfuls of tamarinds; after it breaks (by that is meant curds and whey separating), strain and add rock candy enough to sweeten slightly. This is a laxative drink and should be avoided in certain conditions.

—Buckwheat Short Cake.—One and a half cups of sweet milk, two teaspoonfuls of baking powder (scant), one teaspoonful salt, buckwheat flour enough to make a batter, little thicker than for griddle cakes. Bake the same as Johnny cake, eat with butter or gravy. Such cakes are delicious and come in at the right time before and after season for griddle cakes.—*Albany Journal.*

## PORTLAND MARKET REPORT.

The state of the mercantile market has remained unchanged throughot the past week, wheat being alone affected. Cable advices from Liverpool do not give promise of a change for the better until after the Christmas holidays. The retail holiday trade is very active, ready money being more plentiful than usual at this time of the year.

GROCERIES—Sugars have fallen ⅛c since our last report. We quote C 7⅛c, extra C 7⅛c, dry granulated 7½c, cube, crushed and powdered 7⅞c. Coffees firm, Java 27c, Costa Rica 19c@22c. Salvador 18@19c, Arbuckle's roasted 24½c. In canned table fruit, assorted, 2½s $2 per doz; pie fruit, assorted, 2½s $1.20@1.30. 3s $3.75.

PROVISIONS—Oregon hams are quoted at 14½@15c, breakfast bacon 14c, shoulders 10½c, Eastern meat is quoted as follows: Hams 13@16c, breakfast bacon 13c, sides 11½c.

FRUITS—Green fruit receipts 1 53 bxs. Hard fruit is scarce, and the supply of apples not equal to the demand. Apples 60@65 per bx, Mexican oranges $4, lemons $6@6.50 per bx, bananas $3.50@4.50, quinces 40@60c.

VEGETABLES—Market well supplied. Cabbage 2½c per lb, carrots and turnip 75c per sack, red pepper 3c per lb, potatoes 40@45c per sack, sweet 1½@2c per lb.

DRIED FRUITS—Receipts 409 pkges. Sun-dried apples 4@5c per lb, factory sliced 8c, factory plums 8@9c, Oregon prunes 7@9c, pears 9@10c, peaches 10@11c raisins $2.25 per box, California figs 8c, Smyrna 18c per lb.

DAIRY PRODUCE—Butter receipts for the week 159 pkges. Fancy creamery 32½c per lb, choice dairy 30c, medium 7@30c common 20c, eastern 25@30c.

EGGS—Receipts 192 cases. Oregon 35c, eastern 32@32½c.

POULTRY—Chickens $3.50@4, for large young and $4 4 50 for old, turkeys 12½@13c per lb, ducks $5@7 per dozen, geese $8@9.

WOOL—Receipts for week 221,800 lbs. Valley 18@20c Eastern Oregon 10@15c.

HOPS—Receipts for week 1627 lbs. Choice 12½@14c.

GRAIN—Receipts for week 94,266 ctls. Valley $1.37½@1.40, Eastern Oregon $1.32½@1.40. Oats 32@[illegible]

FLOUR—Receipts for week 5670 bbls. Standard $4,75, other brands $4.25.

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

FRESH MEATS—Beef live, 3c, dressed 6c, mutton, live, 3c, dressed 6c, lambs $2 25 each, hogs, live, 5½@6c, dressed 7@7½, veal 6@7c.

## BEAUTY IN WOMAN.

**Rules for Cultivating the Most Lasting Form of Loveliness.**

No cosmetics are so capable of enhancing beauty as the smile of good temper and a desire to please.

Beauty of expression is more than any other form of loveliness, capable of cultivation. A woman may not have perfectly regular features, but her face will be so lit up with the beauty of goodness that she can not fail to please, if she strive to obey the spirit of some such rules as the following, which may be multiplied or diminished according to particular cases.

1. Learn to govern youselves and to be gentle and patient.

2. Guard your tempers, especially in seasons of ill-health, irritation and trouble, and soften them by prayers and a sense of your own short-comings and errors.

3. Never speak or act in anger until you have prayed over your words or acts.

4. Remember, that valuable as is the gift of speech, silence is often more valuable.

5. Do not expect too much from others, but forbear and forgive, as you desire forbearance and forgiveness yourself.

6. Never retort a sharp or angry word. It is the second word that makes the quarrel.

7. Beware of the first disagreement.

8. Learn to speak in a gentle tone of voice.

9. Learn to say kind and pleasant things whenever opportunity offers.

10. Study the characters of each and sympathize with all in their troubles, however small.

11. Do not neglect little things, if they can affect the comfort of others in the smallest degree.

12. Avoid moods and pets and fits of sulkiness.

13. Learn to deny yourself and prefer others.

14. Beware of meddlers and talebearers.

15. Never charge a bad motive, if a good one is conceivable.

16. Be gentle and firm with children.

The last rule refers to children, but often a husband is far more difficult to manage. If, however, a wife can keep her temper, and persevere in her efforts to please, she will in the end conquer by kindness.—*From "Five Talents of Woman."*

## The Ubiquitous Paragrapher.

"I see many nationalities represented here," observed a clerical traveler in Jerusalem; "there are Turks and Arabs, Armenians and Persians, and Greeks and Romans, but so few Hebrews. Ah, I wonder when the Lord's peculiar people will come and again take possession of the Holy city?"

"Oh, they will come," observed a consoling voice at his side, "they will come in Jew time."

And the preacher recognized in the stranger the ubiquitous American paragrapher—a veritable companion in travail.—*Chicago Globe.*

—Fannie—"So you are married, Hattie, and have wealth and possibilities?" Hattie—"Yes, my husband is very rich." Fannie—"And you enjoy it all very much?" Hattie—"Very much, indeed." Fannie—"And your husband?" Hattie—"O, well, you know in this world we have to take the bitter with the sweet."—*Washington Critic.*

—There are two classes of American tourists in Europe who reflect no credit on this country. The members of the first class try to give the impression that they belong to the aristocracy, and those who compose the second class act as though the aristocracy belonged to them. Their equivalents in English society are known respectively as snobs and cads

—Olive oil saturated with camphor makes an excellent application for inflammatory swellings, also for rubbing rheumatic joints.

—Veal and roast beef are the most economical meats in the end, as they can be made over to stews, croquettes and other relishes.

## CHINESE QUARRELS.

**How the Pig-Tails Act When They Think They Have a Grievance.**

Among a population of such unexampled density, where families of great size are crowded together—three or four generations, with all the wives and children under one roof—occasions for quarrel are all pervasive. The sons' wives and children are prolific sources of domestic unpleasantness. Each wife strives to make her husband feel that in the community of property he is the one who is worsted; the elder wife tyrannizes over the younger ones, and the latter rebel. The instinct of the Western with a grievance is to get it redressed straightway; that of the Oriental is, first of all, to let the world at large know that he has a grievance. A Chinaman who has been wronged will go upon the street and roar at the top of his voice. The art of hallooing, as it is called in Chinese, is closely associated with that of reviling, and the Chinese women are such adepts in both as to justify the aphorism that what they have lost in their feet they have gained in their tongues. Much of this abusive language is regarded as a sort of spell or curse. A man who has had the heads removed from his field of millet stands at the entrance of the alley which leads to his dwelling and pours forth volleys of abuse upon the unknown offender. This has a double value—first, as a means of notifying to the public his loss and his consequent fury, thus freeing his mind; and, secondly, as a prophylactic tending to secure him against the repetition of the offense. Women indulge in this practice of "reviling the street" from the flat roofs of the houses, and shriek away for hours at a time until their voices fail. Abuse delivered in this way attracts little or no attention, and one sometimes comes on a man or a woman thus screeching themselves red in the face, with not an auditor in sight. If the day is a hot one, the reviler bawls as long as he (or she) has breath, then proceeds to refresh himself with a season of fanning, and afterwards returns to the attack with renewed fury. A fight in which only two parties are concerned usually resolves itself into mere hair-pulling; the combatants, when separated by their friends, shout back to each other maledictions and defiance. The quarrel between Laban and Jacob, recorded in the thirty-first chapter of Genesis, when the latter stole away from Laban's house, is a "photographically accurate account of the truly Oriental performance which the Chinese call making an uproar."—*North China Herald.*

## GOING A-COURTING.

**A Glance at Men and Women Before and and After Marriage.**

Most boys, when they reach the larger figures of their teens and can feel the first approach of a coming mustache, deem it incumbent upon them to "go to see the girls," and these same girls are equally impressed with the idea that it is their duty to be seen. Both parties instinctively, though perhaps unconsiously, put themselves in a course of deceiving and being deceived. The boy tries to conceal any roughness that may adhere to him, and exercises a studious anxiety to "put the best foot foremost." If he be habitually vulgar or profane of speech, he is careful to keep them from appearing. Should he be easy to give way to anger or addicted to indulge in slanderous or sarcastic speeches, he strives to keep these failings from the knowledge of the girls. In one word, his first purpose in courting is to please, and he is far more solicitouous to appear what he thinks the fair one would have him be than to make known what he really is. He wants to be voted a nice young man. We fear that, in many instances, he cares less about being than about seeming this.

The girls, on the other hand, are equally anxious about how they will seem. They wear the sweetest smiles, and express the most amiable sentiments. They carefully hide it away that they are ever impatient, or fretful, or disposed to give way to any ugly passion—that they are ever perverse in temper or given to slang in speech. Thus the courtship is carried on by each with the determination to put forward whatever will please, and to keep back whatever will displease. Each one goes, more or less, masked, and each produces an impression more or less false. After marriage—if marriage should be the ending of the courtship—the disguises are dropped, and the disillusioning is often very painful. Many a wife finds that he whom, as a beau, she admired for his gentleness and sweetness of disposition, is a coarse tyrant; and many a husband finds that the amiable belle does not always make an amiable wife. But it is no certain proof of hypocrisy that we find persons different from what they once appeared. Change of environments make great changes in people, and circumstances do alter cases.—*Cor. Sunny South.*

—Suspected a Trap.—"Here's an article headed 'Marvelous Escape of a Distinguished Citizen from a Horrible Death,'" said the dutiful daughter, who was reading the morning paper to her invalid father. "The friends of Mr. J. Alpheus Bramble were shocked on learning a few mornings ago that——'" "Jane," interrupted the irritable parent, "before you read any more of that you will oblige me if you'll look about half way down to the bottom of the article and see what patent medicine it's advertising."—*Chicago Tribune.*

—It is all right to say that there are as good fish in the sea as ever were caught; but if the fishermen are to be believed, there are better fish in the sea than ever were caught. Somehow the finest fish always manage to drop off before they can be landed.—*Puck.*

—"Gentlemen and fellow-citizens," exclaimed an impassioned orator: "what if all the European countries should put a tax on our raw materials, what would be the consequence?" "All of our dudes would have to stay at home," shouted a voice from the rear of the house.—*Georgia Cracker.*