



### Vegetable Poetry.

POTATOES came from far Virginia;  
Parsley was sent us from Sardinia;  
French beans low growing on the earth,  
To distant India trace their birth;  
But scarlet runners, gay and tall,  
That climb upon your garden wall,—  
A cheerful sight to all around,—  
In South America were found.  
The onions traveled here from Spain;  
The leek from Switzerland we gain,  
Garlic from Sicily obtain,  
Spinach in far Syria grows;  
Two hundred years ago or more  
Brazil the artichokes sent o'er,  
And southern Europe's sea-coast shore  
Beet roots on us bestows.  
When 'Lizabeth was reigning here,  
Peas came from Holland, and were dear.  
The south of Europe lays its claim  
To beans; but some from Egypt came.  
The radishes, both thin and stout,  
Natives of China are no doubt;  
But turnips, carrots and sea-kale,  
With celery so crisp and pale,  
Are products of our own fair land;  
And cabbages, a goodly tribe,  
Which abler pens might well describe,  
Are also ours, I understand.

*London Young Folks' Rural.*

### Sardines.

MR. F. S. DELLENBAUGH, in a paper upon Finistère, read before the American Geographical Society, describes the sardine industry as it is practised off Pontaven, on the coast of Brittany. At times, he says, there are as many as twelve hundred fishing-boats collected at this point where the sardine, while on its north-

ward journey, attains its most desirable size for taking and packing. The boats are about thirty feet long, entirely open except for a short deck at the stern, and carry two masts that can readily be taken down.

The net, about twenty feet long and six or eight feet broad, is weighted on one long edge and buoyed with cork floats on the other, so that when it is in the water, behind the boat, it assumes an upright position like a wall, and in this position is towed through the water, by one end, as the boat moves slowly along.

The captain mounts the little deck at the stern with a bucket of bait called *rong*, the eggs of codfish, under one arm, and his practised eye ranges the water. When he discovers the proximity of the fish he scatters a little of the *rong* on one side of the net, and they rise in a shoal to take it. This is the critical moment. He throws a quantity on the opposite side, and the fish, making a dart for it, are entangled in the meshes.

When the sardines are numerous the boat does not halt to take the net on board; by means of a certain pull the meshes are tightened, and with a buoy to mark it, it is cast off and left till a full catch is made. Another net is put out, and the operation is repeated till all the nets are used.

Then comes the picking up and extraction of the fish, the latter work being performed with great care because handling the fish injures them. The net is caught up at the ends and see-sawed till all the fish drop into the bottom of the boat, where they remain till the arrival in port.

There the fish are counted by the two-hundred into coarse baskets, and dipped in the water beside the boat to free them from loose scales and other matter. Thence they are carried to the factories and thrown upon long,

low tables, on each side of which is a row of women and girls, who, with a short knife, prepare them for the salt vats, where they remain for two hours.

After that they are placed in coarse baskets and given a bath of sea-water under a pump. Then they are put to dry in the open air on wire racks. When the fish begin to shrivel, the racks are taken to the oil-room, where four or five tanks of olive oil are constantly boiling. Each rack is plunged for a moment or two into the hot oil and then set aside to drip, after which the fish are selected and carefully laid in tin boxes of various sizes.

When a box is full it is passed along to the oil-tap where the space remaining is filled with oil. The box is now ready to seal, and passes along to the solderer. After the soldering a hole is punched in the cover to let out imprisoned air, and immediately closed with solder. Next the cans are placed in a huge iron crate and lowered into tanks of boiling water. If there is still air in the can it will explode or bulge out, and the trouble can be corrected before the final packing in wooden boxes for export to all parts of the world.—*Youth's Companion.*

### Foot and Fathom.

THE "foot" is named from the length of that member in a full-grown man. Some say that it was so called from the length of the foot of a certain English king, but it is believed to have been a standard of measurement among the ancient Egyptians. The cubit is from the Latin *cubitus*, an elbow, and is the distance from the elbow to the end of the middle finger. Fathom is from the Aryan *fat*, to extend, and denotes the distance from tip to tip of the fingers when the arms of an average-sized man are fully extended.

