FARM AND GARDEN.

Seasonable Information for Tillers of the Soil.

How do You Stand?—One cannot lay out his work to advantage without knowing precisely how he stands with regard to his business, says the *American Agriculturist*. The beginning of the year is the appropriate time for ascertaining it. Frequently an account of business is kept for a month or two, and then neglected. If it is only to encourage habits of regularity and perseverence, it will be time well spent to keep an account, not only of money affairs, but a record of events for every day. This tends to beget promptness and system in every detail of farm work, and in business affairs, that foresight and economy which are everywhere the prime essential to success.

Keep a record of the events of each day's work and farm life. One of the boys or girls should do this. A book will be needed. ruled with plain lines on which to make the entries; put down the condition of the weather, the work done, and by whom; purchases and sales made, indeed anything that may be needed for future reference, or that should be entered in the account book, which will thus become a valuable and interesting record of the farm.

Make an Inventory:—Put down everything you possess, from the farm itself, to the small tools and utensils, and value each item fairly. Enter the money on hand, and also every debt owed. This is the first work in beginning an account. The property owned, the money on hand, will be on one side of the account, and the debts on the other. The balance will show just how the farmer stands. This account will be the account of stock.

Purchases and sales are entered in the daily record, and from that into a purchase and sale book; except the cash transactions, which go into the cash book.

The Cash Book.—Every payment and receipt of money for purchases, sales, or for wages, should be entered in the cash book; this should be done every evening, and before it is forgotten; all these entries are transferred to a ledger to the proper accounts. The work is very simple and easy, and there are farmers' girls who keep all their father's accounts in the most accurate manner.

Hiring Men.—A farmer should try to make work for a hired man, or several if possible. If he can find profitable work for them, he is making money for himself. A few months' wages spent in procuring or making manure, draining, clearing off stone, getting out stumps, or otherwise making the farm more productive, will be well invested.

Keep the Stables Clean; clear out the manure every morning, and scrape or cart off all the filth from the animals. The stable should be made so warm, that the manure will not freeze at night; a lower temperature will either demand a larger amount of food, or the animals will fall off in condition.

File the Manure in square and compact heaps; and if it is not frozen when thrown out, it will heat and ferment in the pile; but if once frozen, it will be likely to remain so during all the cold weather.

Cut the Litter.—If the litter is cut into 3 inch lengths, or even smaller, it will hold more moisture, will make better and finer manure, and will keep the animals cleaner than long litter. The gain in the quality of the manure, in one year, the saving in time of the handling, and increased effectiveness of it, will pay good interest on the cost of a windmill, and a fodder cutter, to do the cutting. But if the stormy and disagreeable days are chosen to cut up straw for this purpose, an abundant supply can be made. A broad axe can be purchased for $2.50, and with this and a block, a sheaf of straw may be cut into 3 inch chaff, in half a minute. Two persons, one to hold the sheaf on the block or plank, and the other to use the axe, would soon cut up a ton of straw. When hard-wood sawdust, dry swamp muck, or pine straw can be procured, these make excellent litter and manure.

Economy in Feeding, is a very important consideration. In some cases half the feed used is wasted. Cutting the fodder has proved a saving of one third to one-half. Where but 10 head of stock are fed, if the feed of one-third or one half can be saved, it is simply a large increase of the resources of the farm, and is sufficient to pay the cost of a good cutter and the time expended in cutting.

Watering Stock.—The supply of water in winter is a source of trouble. Ice gathers about the troughs and other drinking places; freeze and burst, or become choked, and many other inconveniences occur. These may be avoided by methodical management. Have regular watering periods, twice a day. Fill the troughs from the pumps or cisterns, and drive the cattle to them and see that they drink. When all are supplied, empty the troughs, and either cover them or turn them over. Have no flowing water in the yard to waste and freeze, or become ice cold for drinking. A cold drink will reduce the milk from the cows 10 per cent or more.

The Milk-Room or Spring-House.—Frozen cream will not make good butter. To prevent milk from freezing, have a small stove in the dairy, and in the spring-house make a covered box for the spring. Where a run from a spring can be brought in pipes, a creamery can be used during the winter with great advantage; keeping an even temperature equal to that in the summer when ice is used.

Horses.—When not at work the horses need but little grain, if sufficient good hay is given. But as hay is generally dusty, and long hay is wasted in the eating, we find it economical to cut and wet the fodder, and give it 3 quarts daily of bran or ground feed. The hay saved will pay for the meal, and the increased value of the manure will pay for the labor. The moist feed prevents injury to the horses from breathing the dust from dry hay.

Mares in Foal.—A roomy loose box is the the safest and most comfortable place for a brood mare. A colt may be raised for the same cost as a cow, and when three years old may be worth four cows. There is a brisk demand for good work horses, and a large export business is growing up, so that the keeping of mares will become a source of income. But not only must the right kind be kept, and the right kind of colts be raised, but the mares must have proper stable accommodations. When a mare is idle a large portion of the time, exercise is needed, and this she can get in a loose box.

Colts.—Young colts should be well fed and cared for the first winter; provide a warm stall for them, with plenty of litter, and give them a good brushing down once every day. A quart of oats, daily, will be needed, and some bright, clean, sweet hay. Cut-feed is not suitable for young colts, whose digestion should not be overtaxed by food packed solidly in the stomach; feed light and frequently.

Work Oxen.—Oxen that work on frozen roads, although there is no ice, should be shod. The rough, hard surface wears down the hoofs very fast, and causes inflammation of the interior; the trouble may not become apparent until later, when the mischief is difficult to repair. If the feet are tender and hot, and slight lameness is perceived, examine the hoofs between the claws, cleanse the feet, and apply remedies if needed.

Cows.—Milking cows will be benefited by mixing their feed with warm water, if this can be done without too much trouble. A family cow may be treated to a warm mess in the mornings without difficulty, and it will increase the milk perceptibly. Cut the hay and pour a pailful of hot water over it; mix the mess so that the hay is all wetted, and add the meal; mix again, and feed while warm. In a dairy of 20 cows, the extra milk will pay for the labor needed. If the food can be made more digestible, and by giving it warm, the waste of animal heat will be avoided, and the same effect will result as from an increase of food. Thus the study of the principles of feeding may be made a source of profit by the economy which may be practised through it. The card and brush should be in frequent use during the winter, and if necessary a coarse cloth and warm water may be used to preserve cleanliness. If filth is permitted to gather on the skin it is difficult to remove at this season.

Young Calves will thrive well if kept in a shed together and well fed. The shed may be littered liberally, and need not be cleaned out until the spring, or until the manure has become a foot or more deep. Calves may thus become good manure-makers, but it will be necessary to feed them well. Bran and oats, with a little corn, will be the best food for them. Give one pint a day for those under a year, and a quart or two daily for yearlings. Costiveness in cold weather should be carefully guarded against, and, if necessary, half a pint of raw linseed-oil, or a pint of linseed-meal, should be given with the food as a remedy.

Sheep.—A flock of sheep may be made the most profitable of farm stock, both in return of money and of manure. By feeding a small flock well through the winter, their value may be easily doubled. But the feeding should be liberal and the care unremitting. The chief requisites for success with sheep are, to provide abundant good food and pure well water; to feed and water regularly; to provide fresh pure air, and to avoid dampness. When feeding sheep for market, it is well to try the weights every second week, and note the increase. The effects of the feeding can thus be readily ascertained and changes made if it is thought necessary.

Breeding Ewes that are expected to drop lambs early should be closely watched. The springing of the udder is an unfailing sign of approaching parturition. The ewe should then be removed to a separate pen and kept quiet, but visited at least every three hours and the last thing at night. It is rarely that any help is needed, except, in very cold weather, to wrap a piece of soft blanket about the lamb and to help it to suck as soon as possible. As soon as the lamb gets a meal it will be all right, and the ewe may be left to herself for a few hours.

Tameness and Gentleness are qualities to be encouraged in all domestic animals. Their value is discovered when it is necessary to handle the animals at critical periods. When confidence, if not affection, exists, one can do much with a suffering animal, when otherwise interference might make matters worse. It would be well to make friends with cows and sheep, especially by petting them, giving them salt and palatable things, and mingling with them in the yards. Every animal should be trained to be handled when loose in the yard.

Lambs.—Lambs dropped this month should be well fed through the ewe. Give little heating food, such as corn, in any shape; but bran, oil-cake meal, and oatmeal in gruel, will be healthful and nourishing for the ewe and the lamb. In stormy weather the ewe and lamb may be kept under cover, but in fine, sunny days they may run in a dry yard; but not with other sheep. Early lambs for market should be pushed ahead as fast as may be safe.

Pigs.—Store pigs will thrive well on roots with a slop of bran, sour milk and water. A supply of roots on hand will greatly reduce the cost of feeding store pigs. Turnips that cannot well be fed to cows may be given to the pigs. Give young pigs a warm dry bed.

Lice.—The irritation of lice keeps young animals poor and miserable. To rid them of these pests, brush the skin all over thoroughly with a brush dipped in a mixture of linseed oil and kerosene, shaking the excess of oil out before using the brush. Work the grease down to the skin; if this is persevered in the lice will soon disappear.

Poultry.—Hens and early pullets will now be laying freely. They should be encouraged by giving them warm food. Baked small potatoes taken direct from the oven, and hot, are much relished by the fowls; scalded cornmeal, corn or wheat parched in the oven, crusts of bread, or oatmeal, steeped in hot milk; and meat scraps, with some stimulating condiment. like Cayenne pepper, will be found to add greatly to the store of eggs all through the stormiest weather; but the fowls must have a dry, warm, clean, sheltered place to roost and lay in.

Ice.—Get in a supply of ice as early as possible. A stock in the house is worth two in the pond. A supply has often been missed by waiting one day too long. When ice is 6 or 8 inches thick, it should be cut and stored without delay.

Keeping the Fowls Warm.—A warm comfortable poultry-house will pay as well as any other farm building. Hens will lay just as well, and as many eggs, in a plain structure with few fixtures, as in the most ornamental and expensive one—the essential requisites being comfortable protection from cold winds, suitable food in regular sufficiency, and good, pure water. The way to make farming pay is to produce that which sells best in your market at the highest prices, and the highest prices rule when the demand exceeds the supply. Small flocks of poultry are proportionately more profitable than large ones. Six hens will often produce as many eggs as twelve, each being kept in one enclosure. Such is my experience and observation.—*W. H. White, in Country Gentleman.*

The Cost of a Cow-Bell.

A correspondent of the Cincinnati *Gazette* sends the following story of a law case from Loyd County, Ind.: "Mayfield and Featheringill were well-to-do farmers. One of Mayfield's cows dropped a bell from her neck in the woods that cost fifty cents, and was half worn, and was supposed to be worth twenty-five cents when lost. One of Featheringill's boys, in passing through the woods one day, found a cow-bell. Mayfield claimed that it was his bell, and demanded it. Featheringill refused to give it up. Mayfield then replevined it and this commenced a lawsuit that absorbed the farms and personal estate of the contestants. Not being able to pay lawyers' fees any longer, the lawyers refused to serve in the case, and the litigants were compelled to compromise, which they did by each agreeing to pay his own costs, which amounted to over $1,500 a side, or an aggregate of over $3,000.

THE USES OF GLUCOSE.

The glucose syrup, now used as a substitute for syrup, is obtained in the proportion of three gallons of pure syrup from each bushel of corn. Its color is good and it has a superior saccharine power. Its cost is insignificant when compared with imported syrups, and it not only enables the manufacturer to reap immense profits, but also furnishes a substitute for direct sugar production at less than one-half the cost would be. Evidence given before congressional investigating committees show that it is sold in exceedingly large quantities to sugar refiners and also to manufacturers of so called syrups made exclusively from sugar, and manufacturers of candy and confectionery. It is also mixed with California honey and Eastern sweet wines and other liquors requiring syrups.

It is asserted that a single concern in New York city used last year no less than five million bushels of corn in the manufacture of this "syrup." Before entering on this special line it manufactured starch from corn, and pursued experiments under German chemists which resulted in a device through which the glucose in syrup form, and without any poisonous matter, was secured. Since this discovery its production has been rapidly increasing. There is a similar establishment in Buffalo, another in St. Louis, still another in Chicago, a fourth in Iowa, and a couple in the Eastern States. It is something remarkable that this great industry, involving the expenditure of hundreds of thousands of dollars of capital and employing so many hands, should not have attracted more attention. Probably, however, neither manufacturer nor purchaser are desirous that too much should be known concerning the business. It is at least certain that the new commodity is displacing and will continue to displace the use of cane sugar, and that to an extent which is likely to be increased year by year. It would be interesting to know how much "glucose" we are consuming every year under the guise of the pure cane product.—*Exchange.*

CONDUCT.

Never exaggerate.
Never betray a confidence.
Never leave home with unkind words.
Never neglect to call upon your friends.
Never laugh at the misfortunes of others.
Never give a promise that you do not fulfil.
Never fail to be punctual at the time appointed.
Never make yourself the hero of your own story.
Never fail to give a polite answer to a civil question.
Never question a servant or child about family matters.
Never refer to a gift you have made, or favor you have rendered.
Never associate with bad company. Have good company or none.
Never appear to notice a scar, deformity, or defect of anyone present.
Never answer questions in general company that have been put to others.
Never lend an article you have borrowed unless you have permission to do so.
Never exhibit anger, or impatience, or excitement when an accident happens.
Never pass between two persons who are talking together without an apology.
Never enter a room noisily; never fail to close the door after you and never slam it.

ROY, THE BRAHMIN.

The Hat Passed Round to get Him out of Cincinnati.

The Rev. T. V. Roy, converted Brahmin, who will be remembered by many of our citizens on account of his Police Court record here, has not been having a very good time in Cincinnati since the news got abroad among the pious pork packers that he has been denounced by the Rev. Dr. Chamberlain of the East India Mission as an impostor and bigamist. When he tried to speak at the Gospel temperance meeting, a few evenings ago, some of the brethren hissed and sang a hymn to drown his voice. On Sunday afternoon he assisted as side show at an exhibition of healing powers by an alleged doctor, and made a speech. The unpleasant things said about him by the missionaries he attributed to doctrinal and sectarian jealously, which had followed him across the ocean. He admitted that he had been in jail for bigamy, but explained that incident as due to his ignorance of American laws. Then he preached a sermon, and, that over, he wept, and asked help to get out of town. After the hat had been passed around he sang what purported to be Hindoo hymns, by way of showing his gratitude.

THE TAY BRIDGE DISASTER.

Interesting Incidents Connected With the Calamity.

Nearly twenty bodies have been found in the Tay, victims of the disaster. Only one bears trace of injury; that has the thigh bone broken. Most of the others show bruises about the head and face, but these do not look sufficiently serious to have caused death. The stoker, Marshall, had received two wounds—one above the right eye and the other on the left cheek. The eyebrows had also been singed, and the face more or less burnt. From these appearances it is supposed that Marshall was thrown violently against the engine when it went over the bridge, and that his face was burnt by the flames rushing out the fire-hole.

While the crews on three of the whaling boats were grappling a little to the east of the "Mars" the body of a woman was hooked by one of the grappels. The irons had caught the hair of the head, and just as the body was being pulled to the surface the back comb came away and the body was carried off by the current. It was seen that the woman had brown hair. Shortly afterwards the body of another woman was caught, but, unfortunately, it also slipped from the grappling irons. A man who had been hooked by part of his clothing was lost by the clothing giving away.

A letter worded as follows was picked up at Arbroath with some pieces of wreckage:—

My Dear Father,—I intend coming home on Sunday night by the 7.30 p.m. train. Hoping that you are all well and merry, and kind love to all.

Yours truly,
Jessie Bain.

The writer was in the train, and probably had the letter in her pocket.

The Board of Trade have instructed a local photographer to take as many different photographs of the broken portion of the bridge as he can for the use of the Court when it resumes its enquiry into the disaster. Some attempts will probably be made to photograph the girders under the water, as they lie, by a new process, which is said to be successful to a depth of ten fathoms.

The ticket collector at St. Fort, the station on the south side of the Tay Bridge, says that in the train there were few children, but there were a few. "One man," the collector said, "had three or four chidren with him; I noticed that from the fact that the man had one little child in his arms, and two or three sitting around him."

The question whether the gale, as experienced on the Tay, was one of unprecedented severity was put to several witnesses. Their unanimous opinion was that it had never been exceeded. One described it as amounting to a hurricane; another—Admiral Maitland Dougall—said he had remarked about the very time the bridge fell, "that if this sort of thing were to go on we should require typhoon shutters in this country." Still, the gale does not seem to have been unexampled on the Tay. Captain Scott, of the Mars training ship, said that during the ten years he had been on the river he had seen three storms of equal severity. Mr. Charles Clark, who keeps a record of the weather, said that within the last fourteen years he had witnessed equally violent storms, "but not more than four times." Admiral Dougall, who has lived at the mouth of the Tay for twenty-eight years, is the only one who thinks the gale unparalleled. Perhaps his house is greatly exposed. At any rate, he says that on the Tay "he never experienced a gale to equal Sunday's in severity." The following part of his evidence may be quoted:

"I remember," said he, "two previous heavy gales. One was on the 3rd October, 1860, when the wind was northwest by north. A great number of trees on my property were blown down by that gale. In the other case the wind was south by east, and that also made large spaces in my woods. These two directions are unusual directions for heavy gales, and trees are not so well prepared to resist pressure from these directions as from the southwest or west. A tree spreads out its roots in the direction of the prevailing wind. Nevertheless, in this last gale my trees have been broken and smashed in a way they never were before. They are not only uprooted—some of the roots standing greatly above my head—but branches are broken just as if they had been pounded by cannon shot. I have in my garden an old walnut tree, many hundred years old, beautiful in shape, and covering a large area, and it all went to smash about the time that the bridge fell. All that is left is the stump and two low branches on the weather side. That happened about 7.15 or 7.20, for at 7.30 my gardener came down to report that it had gone to smash."

ENGLAND, AMERICA AND IRELAND.

What the London "Times" Thinks of Mr Parnell's Work in America.

"It may be doubted," says the London *Times*, "whether the people of the United States, after enjoying the blessings of political tranquility for many months, will be grateful to Parnell for the New Year's gift which he has brought them in the shape of a foreign agitation. If he speaks as he will be expected to speak before Irish audiences he will assuredly repel the practical good sense and spirit of fairness of Americans. But if he does not move these his enterprise will be a failure, and it is plain enough that he will not move them. The principles, if they deserve the name, to which Mr. Parnell appeals in his denunciation of the Irish land system, and his proposals to place the tenant farmers of Ireland in possession of the land they till, may be acclaimed by ignorant and inconsiderate crowds of his emigrant countrymen, but by the firm and sober minded individualism, which is the strength of the United States they will be unhesitatingly rejected, We have already seen that the most powerful organs of public opinion in the Union—notably the New York *Herald*—have condemned Mr. Parnell's policy as reactionary and ruinous to Ireland. We do not believe that Mr. Parnell's logical and rhetorical powers will encounter and bear down this adverse conviction. He has accepted invitations to speak in Brooklyn, Jersey City, Newark, Chicago, Boston, Philadelphia, Louisville and San Francisco. Whether he carries out this ambitious programme or not, he will leave, we imagine, American opinion very much what he has found it. It is not easy to understand what is the precise object of Mr. Parnell's visit to the United States. The distress in some parts of Ireland would have evoked the sympathies of Americans—always, to their honor be it said, prompt and liberal in helping the needy—without Mr. Parnell's intervention. If, however, he is only attempting to further on the other side of the ocean the good work already being achieved in Ireland and this country by those who have answered the Duchess of Marlborough's appeal, we may frankly wish him success. We can hardly hope that he will refrain from misrepresenting and calumniating the British government and the landlords of Ireland by laying upon them the responsibility for the suffering that demands relief. Mr. Parnell will continue to assail the Irish land system as the cause of all the woes of Ireland, and to advocate his own patented remedy for the disease. He will tell the people of the United States that England is guilty of the foulest of crimes and Ireland the victim of the most odious oppression so long as the British government refuses to concede the compulsory expropriation of the landlords and the advancement to the occupiers of the purchase money for their freeholds. The Americans would not care to try such an experiment for themselves, even under far more favorable conditions than those which prevail in any country of the old world. They will observe that Mr. Gladstone himself, who cannot be accused of bigoted attachment to existing institutions, has emphatically repudiated Mr. Parnell's proposals. The Irish in New York and other large cities may applaud without understanding what the New York *Herald* has bluntly called 'Mr Parnell's crazy programme,' but they will not thus conquer the public opinion in the United States from with alone any 'moral force' could be evolved that would have any weight with Englishmen.

SUBDIVISION OF HOLDINGS.

"In the United States the weaknesses as well as the good qualities of the Irish people are now understood and appreciated. The mistake is not made, which is too often made in discussions here on the Irish difficulty, of assuming that 'peasant proprietors' in Ireland will rival the thrift and industry of the same class in France and Flanders. If the whole soil of Ireland were granted in fee simple to the occupiers the immediate consequences would be excessive subdivision of holdings and rapid multiplication of families. The misery which prevailed before the famine would be reproduced in all its degrading hopelessness. The standard of living, which has been slowly raised, would be depressed to the bare subsistence level, and a single bad season would force it down to actual starvation. In the broad lands of the West the Irish immigrants may multiply freely. Americans do not need to be told that the addition of a dozen souls to the population of a parish in Connaught is a very different thing from the same augmentation in a township of Minnesota or Nebraska. The distress now impending in Ireland threatens districts most of of which are over peopled. No change in the system of tenure could protect the population of such districts, where the sail is naturally sterile, often mere strips of bog between vast masses of bare rock, and where the climate is always ungenial, against years of scarcity. When holdings are cut up and families multiplied under these conditions the only permanent remedy is to be found in emigration. Immediate suffering must be as it will be, relieved by public and private charity; but the economical balance must be redressed—the excess of consumers must be carried off where they can produce effectively and subsist in comfort. This process is going on every day in new countries as well as old, in the United States as well as in the United Kingdom. The Irish are taught to recall from it as sacrilegious, and the Roman Catholic priesthood for obvious reasons, do not view with pleasure th diminution of their flocks. But if Mr. Parnell supposes that he will meet with sympathy when he denounces emigration in the United States he is greatly in error. The Americans now rising upon the wave of national prosperity, profess themselves not only eager to welcome Irish emigrants, but ready to spend large sums of money upon bringing them to the United States. Mr. Parnell would be able to obtain more money for this purpose than even for charitable assistance to the suffering; but he will get little or nothing for the maintenance of a mischievous agitation or for the trial of a crude and more than doubtful economical experiment.

MR. BEECHER ON BILLIARDS.

"I Consider it the Most Gentlemanly of all Games."

He Takes Great Comfort in the Belief That There are Horses in Heaven—An Argument in Favor of Rational Amusement

"An audience are not accustomed to hear clergymen discuss the subject of amusements," said Henry Ward Beecher Saturday night at Cooper Institute, "yet the times have so changed that it has become necessary for all thinking men to consider that subject."

He had just been introduced by Mr. Abram S. Hewitt to an audience, that occupied every foot of sitting and standing room. Even the lobbies were crowded, and it was estimated that nearly as many persons as there were within the hall had been turned away, being unable to secure access to the auditorium. The lecture was one of a course of free lectures of the Cooper Union. Peter Cooper, LL.D., sat among the select upon the platform. Both he and Mr. Beecher were most warmly cheered as they appeared before the audience.

Mr. Beecher said that during periods in Europe in which despotism deprived the people of their liberties, amusements were not popular, while for a long time they were the sop given by men of power to the common people. The Puritans in their time saw that amusements had become tainted with false ideas, and they for that reason undertook to cut them down. "Even at the present day," he continued, "the prejudice against amusements on the part of the religious community still remains." The lecturer proposed to speak for rational amusement for young and old. All sensible men will agree that all living creatures should be happy. Nothing exists in creation that was organized to suffer pain; yet it is only natural their misused faculties should suffer pain. When a locomotive runs off the track we put jack-screws under it to put it back upon the track; so pain is the jack-screw often used to get men back on the right track. (Applause.) It was the design of God that happiness should be the rule of creation, and, as a rule, the first twenty years of a man's life are happy. At 16 or 17 he has visions, and until a man—the average man—reaches the age of 25 his life is a happy one. There are some men who will go on enjoying their palates for years, and then when they get an attack of dyspepsia, which lasts a week, they are very glum. They seem to forget all the good things that they have enjoyed in the past. (Laughter.) Human life could not exist if it were absolutely deprived of happiness. It is a man's business to be happy."

Mr. Beecher said he did not believe in teaching that this world is simply a vale of tears, nor that men should be living as if they were always dying. (Laughter) A man should live to be happy—it is his duty to do so—and if he acts rightly he will be. As a rule, men's occupations do not furnish them with the needed amusement, yet many men can be happier in their daily employments than they are. Some men are constantly grumbling over their troubles. "Now," said the lecturer, "I hate cackling, whether it's in a hen or a man." (Roars of laughter.) A man [illegible] Mr. Beecher said: "If a man can learn to love tobacco he can learn to love anything under God's heaven." (Applause.)

"All amusements," he continued "ought to counteract a man's occupation. If a man's business is chiefly muscular, his amusements ought to be brain amusements. Men whose occupations are sucking dry their brains day by day should have amusements in just an opposite direction. For instance, how absurd it would be to advise a lawyer for recreation, after working hard all day in court, to play chess, and it would be equally as absurd to say to a letter-carrier, who has been walking all day long, to take a walk after supper. [Laughter.] There are many men for whom there is no amusement provided. Where can a clergyman go to amuse himself? "Why," he added, "if I were to go out for amusements as many do, the reporters would go for me, and if I were to go to hear 'Pinafore' the fact would be known all over the continent the next day. [Laughter.] Yet God never made a minister—He made a man. Some may say I cannot play billiards, but I will; nor roll tenpins, yet I do; nor ride fast, but I do that. [Tremendous applause.] Now, what provisions for amusement are made for lawyers and schoolmasters and merchants? Almost none. Our civilization makes but little provision for various wants of these classes, so far as wholesome amusement is concerned. Walking is good for a man, provided he has anything to walk for. Next to that is riding, and I don't know but if we could fly it would be better yet. [Laughter.] Horseback riding is a noble amusement when the man knows and respects his horse, and when a horse knows and respects his rider. I think for a man to override a generous horse is brutal; I think for him to underride him is stupid. And let me say that it is a great comfort to me when I open the book of Revelations and read that there are horses in heaven. Well, if horses and dogs don't have a hereafter I don't know what will become of their owners." [Applause.]

"It is good," Mr. Beecher further said, "to train up a boy to the use of the gun, and the way to make a gun safe in his hands is to teach him how to use it. If I had a thousand boys I should make them gunners by the time they were 10 years old." Mr. Beecher then spoke of billiards as one of the most refined and gentlemanly of all games, "and I must confess," he added, "that I have a table at my house in Brooklyn and also at my country seat, and, if I had twenty houses I'd have a billiard table in each of them." [Laughter.] "When I found my boys were going into saloons to play billiards I put up a table at home, and voluntarily they were satisfied to play there. And I don't think any harm was done because that table had a chaplain attached to it." [Applause.]

"Workingmen are entitled to amusements," said the lecturer. "They should be provided with concerts, and reading rooms and amusements which would send them back to their daily work stronger in every respect. Any place with five thousand inhabitants that had not a reading-room was not loyal to the true interests of the working people. There were some amusements that were good for some men that would be bad for others. A man's amusements should take in his education and his position in society. Yet in every instance, even in his amusements, a man should cultivate the moral quality, for a man who should gain everything and lose his manhood comes to be, in fact, nothing. Many men had sold their souls for a money purse, but they had lost their manhood before they did it. (Applause.) It was the duty of a man to make his home the centre of amusement for his family. When a husband was found going one way for amusement, his wife another and his children another—there was a manifestation of treason to the household.

"When I was in Germany," he continued, "I went to a great garden. There I saw family after family—old and young—sitting under the trees and listening to the music. They were drinking lager beer, which I think—yes, I think they could have left that out. But when I came home and saw fathers going to Washington and Albany and other places for a week or two at a time I said I would rather have the German with his lager than the amusement-seeking American with his separation from his family." (Applause.) "I think that the churches, industrial clubs or guilds should see to it that the people are provided with proper amusements."

In conclusion, Mr. Beecher said he was sorry to see the Central Park was being neglected. Brooklyn was falling in the same steps with her park. These places ought to be kept up and in splendid condition for the benefit of the common people.

—New England has 1,500,000 sheep and four philosophers.

A PECULIAR PROBOSCIS.

Transforming the Finger of a Man's Hand Into a Nose.

[From the New York Herald.]

In one of the wards of Bellevue Hospital, lying prostrate on a cot with his left hand covering his face, a *Herald* reporter yesterday saw a patient who is there for the purpose of growing a new nose. His name is Thomas Coulter, and he is a New Jerseyman by birth. In the hospital he is universally known as "Tommy." At the present time he is about twenty-two years old, and is a young man of splendid physique and excellent general health. When he was about ten years of age Tommy was struck by a stick in the hands of a companion, and the nose with which nature had provided him sustained serious injury. Being of a pugilistic turn of mind his proboscis afterwards came in contact with other people's fists, and the results were severe bruises on sundry occasions. Owing to the exceptionally bad treatment to which Tommy's nasal organ was subjected it became ulcerated inside, sometimes bled profusely, and finally was seized by a disease of a most malignant type, known as lupoid—a malady closely related to cancer, which destroys every tissue with which it comes in contact while it is in active operation. The consequence was that Tommy's nose was entirely destroyed, and apparently there was no hope that he would ever have another to come in contact with other men's fives.

Tommy, however, did not give up hope. About two years ago, when the disease was in the most malignant stage, and long after a chance of saving even a part of the original organ had gone by he went to Bellevue Hospital for treatment. The progress of the disease was arrested, and Tommy recovered, but his face was wofully disfigured. In the most prominent part of his countenance there was a depression instead of a protuberance, and all that was left of his smeller was the openings of the nostrils. Tommy's desire for a new nose became very pronounced. So earnest were the entreaties that at last the operation was determined upon.

About the first of November last, six weeks before the surgical operation which laid the foundation for the nose that is now growing on Tommy's face was performed, the first step toward the end to be attained was taken. The middle finger of the left hand was frozen by being put into a freezing mixture of ice and salt. Then the nail was removed. Nitric acid was applied to destroy the matrix of the nail so that no nail would grow. On the afternoon of the 12th of December the operation was performed. First of all the subject was placed under the influence of an anæsthetic. The skin was then removed from the end of the finger about the origin of the nail—the frozen, nailless finger already described. Two flaps were raised from the palmatic surface of the finger and a silver wire armed with a needle at either end and passed through the end of the finger. Two flaps were also raised from the face on either side of the opening of the nose, and then the end of the finger was placed in a pocket made in the skin where the nose formerly had been. The raw surfaces of the flaps of the finger were then stitched to the raw surfaces of the flaps of the face.

It only remained to bind up the wound air-tight and stationary. Linen and canvas, soaked in plaster of Paris, were then wound round and round the man's face and head, so that when the plaster dried he would be unable to move either, and his hand also is held in position by plaster of Paris bandages. Tommy was in excellent condition when the operation was performed, and he has been doing well ever since. He is able only to partake of fluid food, and this is given him through a tube passed into his mouth through the fingers and underneath the hand. But for his labored, stentorian breathing the observer might think him dead, so quietly does he lie and so bloodless are his lips and cheeks. He is under the influence of morphine at all hours, but he is not always unconscious, and he uses his right hand and arm, which are free, to indicate his wishes.

It is now more than a month that he has lain thus immovable, waiting for his new nose to grow from the middle finger of his left hand. Already the flaps taken from the finger have united with the flaps taken from the face. As the flaps unite the process of forming the new nose becomes more and more interesting. Nature has begun to perform her share of the work, but the supply of food necessary to nourish the growing nasal organ must not be too little or too great. If it is too little the new nose will die; if too great new blood-vessels will not form on a plan sufficiently comprehensive. At first it was necessary that the digital arteries of the finger should keep up their supply of nourishment, but if this was maintained the blood-vessels of the new nose would be only partially developed—hence it becomes incumbent upon the surgeon to destroy the circulation of the finger gradually so that the arteries of the face shall develop sufficiently to nourish the nose on their own account. The gradual process is accomplished by tying the arteries one by one. Finally amputation will be resorted to, and then the work will be complete, except in so far as surgical aid may be required in making Tommy's nose a thing of beauty. The amputation will be made at the second phalangeal articulation or middle joint of the finger. The bone of the finger will correspond to the bridge of the nose, and the first phalangeal articulation which would otherwise make a joint in the nose will become stiff and hard.

The reporter, after visiting the patient and seeing with his own eyes the living evidence of such remarkable surgical skill, endeavored to get the views of the surgeons in regard to the operation. They were extremely reticent, however, but only on the ground that it would be unseemly to talk in the secular journals on a matter so purely professional.

KITCHEN ECONOMY.

Recipes for Making Puddings.

Plum Pudding.—One cupful of butter, one cupful of sugar, half a cupful of cream, half a cupful of milk, one cupful rose water, one cupful chopped suet, one cupful currants and raisins, half a cupful of candied orange cut fine, six eggs well beaten, two grated nutmegs, one teaspoonful of ground cinnamon, half a teaspoonful of ground cloves, bread crumbs. Beat the butter and sugar together to a cream; the bread crumbs should be dried thoroughly and passed through a sieve. Beat all well together before adding the bread crumbs, then add enough of them to give proper consistency. Put the pudding into a buttered tin mould, not quite filling it, tie up in a cloth and boil four hours. For the sauce use equal quantities of butter and sugar. Cream the butter, then add the sugar, beating them both until very light. Add then the beaten yolk of an egg, and a little grated nutmeg. Heat a half pint of water to the boiling point and stir it into the butter and sugar. The ingredients of a plum pudding should be mixed together for several hours before the pudding is to be boiled.

Apple Pudding.—Peel and core six large apples, stew them in six tablespoonfuls of water, with the rind of a lemon; when soft beat them to a pulp, add six ounces of melted butter, the same of sugar, six well beaten eggs, half a gill of water and a teaspoonful of lemon juice; line a dish with puff paste, and when baked, stick all over the top thin chips of candied citron and lemon-peel.

Tapioca Pudding with Apples.—Soak one quarter of a pound of tapioca in a pint of milk or water till it is soft, keeping it warm meantime. When it is soft beat together three eggs and four ounces of sugar, add these with one quart of milk to the tapioca. Peel and core a dozen apples, fill the cores with sugar and stick bits of cinnamon in the apples. Put the apples in a pan pour the other ingredients over them and bake till the apples are thoroughly done.

Baked Indian Pudding.—Into a quart of scalding hot milk in a double boiler stir smoothly a half pint of corn meal, add a teaspoonful of salt and let it boil till it is thick and smooth like porridge. Take from the fire and stir in half a pint of molasses. Then add two tablespoonfuls of butter creamed. Pour into a pudding pan, and bake two hours; then stir the pudding thoroughly up and bake from a quarter to half an hour longer. Turn into a deep dish and serve.

Snow Pudding.—One-half box of gelatine; pour over it a pint of boiling water, add two cups of sugar and the juice of two lemons; when nearly cool add the whites of three eggs beaten to a stiff foam, pour into a mould to harden. For sauce, the yolks of three eggs, one pint of milk, sugar to taste; set in a vessel of hot water to boil, stir constantly till done. When nearly cool add a little salt and flavor with vanilla.

Rice Pudding.—One cup of rice, one quart of milk, yolks of three eggs, three tablespoonfuls of sugar, butter the size of a walnut, the grated rind of a lemon. Soak the rice, after washing it carefully in a part of the milk, for an hour. Then simmer it until it is fully swelled; pour in the rest of the milk, add the sugar, eggs, and butter and bake till done. Then spread the whites of the eggs beaten to a foam and mixed with a little sugar, over the top. Return for a minute or two to the oven and serve.

—It's meat and drink that is depriving many a family of food.

PASTRY AND PIE.

How to Make them.

(From the Weekly Tribune.)

Pie is dear to the American heart. The hungry artisan of every grade will eat his tough steak with patience, his sour bread without a grimace, drink his roily coffee with equanimity and care little for any possible stain on the table linen, if he sees at the end of his meal a tempting piece of pie. It is in vain that culinary reformers inveigh against pastry descant upon its injurious qualities, its indigestibility, its expensiveness; pie is a part of the constitution, of the Bill of Rights, of the Declaration of Independence, of the daily bread we pray for. And since we must have pie let us have it of good quality and so little harmful as possible.

That prince of cooks, Francatelli, tells us how to make short puff paste. One pound of flour, twelve ounces of butter, a little salt, one egg, and about half a pint of water. Spread the flour out on the slab, in the midst of the flour place the egg, salt, half the butter and two-thirds of the water at first, adding as much of the remainder as necessary afterward; work these together into a smooth and somewhat finer paste, then spread this out with the hands, and after the remaining half of the butter has been placed in the centre, the sides should be folded over so as entirely to inclose the butter. When the paste has stood five minutes, shake some flour with the hand over the slab and on the paste, then roll it out to the length of about two feet and a half, and about a foot wide; this must be then folded into three, and after turning the face round so as to bring the sides to face you, roll it out again in a similar manner; after an interval of about ten minutes, repeat the rolling twice more; the paste will then be fit for use.

Mr. Blot's *paste* is thus prepared: Put half a pound of butter in a pail of very cold water for half an hour; then take it out and make a paste with it and a pound of flour, two eggs, half a pint of cold water, and a quarter of an ounce of fine salt; knead the whole properly with two fingers; then dredge your board with flour, roll the paste thin, fold it over once and roll again this; repeat the same process five times in summer and six in winter; leave it thus half an hour in summer and an hour in winter before using it.

Plain Pastry.—With one pound of flour sift four times two teaspoonfuls baking powder, then add a teaspoonful of salt and rub into the flour six ounces of butter with very cold water, make this into a paste, roll thin. This pie crust is good for dyspeptics and those who do not care for rich pastries.

Mince Meat.—Beef's heart, beef's tongue, the hock or the neck or the round may be used. Boil the meat until it is thoroughly done and mince it fine. For every pound of meat allow a pound of raisins, stoned and chopped, half a pound of dried currants, washed, dried and picked over, quarter of a pound of citron, half a pound of suet, a heaping tablespoonful of salt, two heaping cups of brown sugar, the grated rind and juice of two lemons, one cup of molasses, three of boiled cider, two heaping tablespoonfuls of mixed spice, and twice as much chopped apples, by measure as of chopped meat. Fruit syrup may be used instead of cider, and butter instead of of suet. Mix all the ingredients, save the apples and add them. The flavoring may be changed to suit the taste.

Mince Meat. (2.) Mix together four pounds of lean beef chopped fine, nine pounds of apples chopped fine, one and a-half pounds of suet chopped fine, three pounds of raisins, two pounds of currants, half a pound of citron sliced fine, five pounds of sugar, three tablespoonfuls ground cloves, ten teaspoonfuls ground cinnamon, five teaspoonfuls ground mace, one teaspoonful of ground black pepper, six tablespoonfuls of salt, two quarts of cider and one quart of molasses. To this add the juice and grated rinds of two lemons. This recipe is from Mrs. Henderson's "Practical Cooking and Dinner Giving."

Custard Pie.—Beat the yolks of four eggs very light, then the whites, then both together. Spill a level teacupful of sugar into the eggs and beat all well. Add gradually a quart of the richest milk, if it is half cream all the better, and stir thoroughly together, add a level teaspoonful of salt, and a teaspoonful or more of any flavoring essence. If spice is used it should be beaten into the egg before the milk or sugar is added to them. Put the deep pie plates (covered with paste before the eggs are beaten) into the oven and with a cup or ladle fill them carefully to the rims. Bake till the custard is firm. Cover if necessary with a pasteboard or thick paper if the oven is too hot. This if from Mrs. Whitney's "Just How."

Squash Pie.—Stew the squash and strain it through a colander. To a quart of milk allow three eggs, season with rose water, cinnamon, nutmeg or ginger. Add the squash till as thick as batter. Line a deep pie plate with crust, fill and bake half an hour. When custard, squash or pumpkin pies rise in an oval they are done. While the middle of the pie remains depressed and sunken they are not done.

Lemon Pie.—Two lemons, six eggs, two teacupfuls of sugar, two tablespoonfuls of flour, one teacupful of boiling water, rich pastry for lining pans. These materials will make two pies. Grate off the yellow rind of them for flavoring, throw away the thick white skin, cut up the remainder of the lemon very fine, being careful not to lose the juice. Add to this the sugar, the yolks of six eggs well beaten, then the flour, and lastly the boiling water. Pour the mixture into the lined pie pans and bake. Prepare an icing with the whites of the six eggs and when the pies are a light brown spread it smoothly over them; return again to the oven and bake a light brown.

Potato Pie.—Boil and sift two pounds Irish or sweet potatoes, grate a lemon and squeeze the juice into them while hot. Rub a pound of butter and one pound of sugar to a cream, to this add the well beaten yolks of six eggs, the potatoes, half a nutmeg grated, a quart of rich milk, and lastly the white of the eggs beaten to a stiff froth. Bake with an undercrust only.

USEFUL RULES.

Burdette

Don't you love to read the maxims which some wise men write for the newspapers,—useful rules which are intended to save human life and alleviate human suffering? There is always so much practical common sense in them. Here is a batch of them:

"For dust in the eyes, avoid rubbing, and dash water in them."

This is especially useful when you are on the cars, and there isn't a drop of water in the country nearer than the engine, or the next lake, forty-three miles behind you.

"Remove insects from the ear by tepid water; never put a hard instrument into the ear."

Yes, that is pretty advice now, isn't it? Suppose an Indian Peace Commissioner gets an insect in his ear when he is out in Colorado! Is that man to suffer until he can reach the Mississippi River in order to get enough water to fill his ear?

"For light burns, dip the part in cold water; if the skin is destroyed cover with varnish."

A beautiful spectacle a man would present who had gone up in a boiler-excursion in a steamboat-race, and had come down scalded just enough to make two coats of funiture-varnish a necessity according to this admirable rule.

"Before passing through smoke, take a full breath and stoop low."

Just imagine, now, what a circus a smoking-car would present if every man who entered it kept that rule pasted in his hat.

"Smother a fire with carpets; water will often spread burning oil and increase the danger."

That's all well enough; but, when a man's house is on fire and burning faster than three steam-engines can throw water, he hasn't the time, and frequently he hasn't the money, to buy a whole carpet-store to throw over the conflagration. And we don't suppose anything less than a tapestry-Brussels would do any good.

"For fainting, lay the body flat."

Now that is a good rule; there is some sense in that. Because, if you are careful to lay your body flat before you faint, it may save you a terrific thump when you fall. Let me add to this rule the advice, never faint on a ladder, or in a balloon, or on the top of a church-steeple, or in front of a runaway team. It isn't safe.

"Suck poisonous wounds, unless your mouth is sore; enlarge the wound, or better, cut the wound out without delay."

If that isn't a lively piece of advice for a sane man to healthy people! Listen here—don't you do anything of the kind. And, if you get a scratch on the throat, don't enlarge it or cut it out. And, if you get a wound on the back of your neck, don't you try to reach it with your mouth. Somebody will try that some day, and there'll be a broken neck in the family.

"If in the water, float on the back, with the mouth and nose projecting."

Now, this is the best rule of the lot. That is the cap-sheaf. You cut that out and paste it on your cuff, where you can always see it. Just follow that rule and you will never drown. No matter if you stay in the water twenty years, if you will just float on your back, with the nose and mouth projecting above the water, you won't drown. We don't know what wise man wrote these rules, but this last one is worth all the rest.

CHILDREN'S FROCKS.

How Fashionable People in England Dress Their Boys and Girls for Parties.

(From the Queen.)

Of late years a very decided change has taken place in juvenile parties. Children no longer appear in diminutive reproductions of the ball dresses of their elders; tulles, tarletans, and even muslins are rarely seen, and low dresses are quite in the majority. Cashmere has almost usurped the place of all such materials; alpaca, plain and striped velvet intermixed with satin, corduroy in light colors, soft washing silks, and poplins are also in a minor degree patronized. But, whatever the material, English children, as a rule, wear high bodices and long sleeves, mostly bright cardinal or black; high-heeled shoes, often embroidered on the toes, and silk gloves of two or more buttons in preference to kid. The hair is generally worn either in two plaits, tied with colored ribbon, or hanging loosely over the shoulders, a fringe in front, with a ribbon bandeau across the head. Cashmerian and Pompadour ribbons, as well as plain satin, are used for these; Alsatian bows are also worn, and sometimes classic bandeaux formed of rows of tiny flowers.

But to return to the subject of frocks. The newest things of the year are the jersey bodices. Small jerseys for children, and the material in wool and silk in light colors, are to be bought; but quite the prettiest dress of the kind we have seen came from Paris. The white silk jersey was striped with gold, and had a broad gold braid with a ruff of blonde, outlined with gold thread at the throat; the same at the wrist, it was laced up the back with gold. The scarf tunic was of gold and white striped gauze; the short skirt, of kilted white satin, was striped with gold braid. In England jerseys are generally made up with cashmere skirts; the scarf tunic silk, laced across the front and sides with a distinct color, such as red on black, blue or pink on white, maize or claret on blue—this same lacing being also introduced on the cuffs on the outside of the sleeves, and on the front of the bodice to about four inches from the neck, the back being also laced with the same shade.

A very pretty and uncommon frock for a child four and a half years old, lately worn, was made in the Princesse form—as indeed they all are—of light blue watered silk, with a brown sash bordered on either side with two-inch wide Pompadour ribbon of the same shade and a floral brocade of all colors upon it. At the neck was a large collar of the silk, having a frill beyond of the brown ribbon; and it had a very uncommon effect. Sometimes the little dresses have a soldier's belt crossing the bodices, made of watered silk and gold or silver braid; and very little children occasionally appear in white muslin pinafores, elaborately trimmed with lace, and a large sash and bows of ribbon on the shoulders, over light silk frocks. A great deal of lace is worn round the skirts, generally arranged to peep beneath them, and is mostly Breton or point d'esprit; some three or four rows, closely pleated, one above another. For very little children white woollen matelasse and white satin are much worn, the front being entirely of the satin, gathered at wide intervals. Satin plastrons and plastrons formed almost entirely of lace, one row upon the other, widening towards the hem of the skirt, are a usual way of making dresses for children up to even fifteen years old, and Russian lace is used to border the satin plastrons. When younger children wear white muslin it really is hardly visible for the lace and lace insertion. Peacock velvet dresses are more artistic than black, and many of these are trimmed with shaded velvets.

Each season there is a still greater tendency to dress children, boys and girls alike, in artistic garments. Black velvet frocks, with cardinal sashes and large picturesque collars, for the girls, and velvet suits, made as nearly as possible like the page's dress of the Stuart period, is the more general guise; but we have seen a little girl in a peacock-velvet frock touching the ground, long sleeves with a puff at the shoulder slashed with yellow, high square bodice with a double fall of lace, not at a fancy, but an ordinary juvenile ball. Mothers, in these cases, mostly copy the pictures of ancestors; there is no fashion in these dresses, merely taste and artistic knowledge required.

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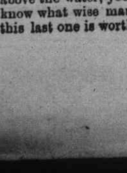

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COUNTY OF PERTH. — THE Warden will be in attendance at the Clerk's Office on the first and third Tuesday in each month, from 10 to 3 o'clock. The Clerk will be in attendance at his office on Tuesday and Wednesday of each week, from 1 to 3 o'clock. The Treasurer will be in attendance at his office on Tuesday, Wednesday, Thursday, Friday and Saturday of each week, during same hours.
WM. DAVIDSON, County Clerk.
County Clerk's Office, Stratford. 38

DOMINION HOTEL, WALLACE street, Listowel, F. W. Meckes, proprietor. Under the new management this house will be kept in first-class style throughout. Excellent accommodation for guests. Bar supplied with the best liquors and cigars. Good stabling, etc. Prime lager a specialty.

W. J. FERGUSON, B.A., ATTORNEY at Law, Solicitor in Chancery, Conveyancer, &c. Office—Campbell's Block, Main street Listowel. Money to lend on [illegible]

MISSES TRIMBLE, DRESS and Mantle Makers. Rooms, over Bean & Gee's store, Main st., Listowel. Latest fashions. Terms reasonable. Ladies attention invited.

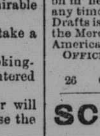
WM. HELMKA, BUILDER AND Contractor, Listowel, Ont. Buildings of all descriptions contracted for. Houses, barns, stone work, &c. Farmers wishing to have first-class barns erected should wait upon him. Orders left at the Albion Hotel will receive prompt attention.

MONEY TO LOAN.

IN SUMS FROM $200 TO $20,000, at 7½ per cent. on farm and town property. Fire Insurance Agency in connection.

The highest price obtainable paid for good mortgages. Deeds and mortgages drawn up, and general conveyancing done. Apply to

ADAM HUNT, Agent, &c.,
48 12th Con. Wallace, Teviotdale P. O.



RED CROSS TEMPLE Royal Black Preceptory, Royal Black Knights of Ireland, encamped at Listowel. Regular night of meeting last Friday in each month.
DR. J. A. BURGESS, Registrar

MARBLE WORKS.

W. MITCHELL,

Dealer in American and Foreign Marble.

Granite Monuments, English & American Grave Stones.

Table tops, Mantel pieces, Fire Grates, window and door sills, etc.

Stand—Opposite town hall, Mill street, Listowel.

$66 A WEEK in your own town, and no capital risked. You can give the business a trial without expense. The best opportunity ever offered for those willing to work. You should try nothing else until you see for yourself what you can do at the business we offer. No room to explain here. You can devote all your time or only your spare time to the business, and make great pay for every hour that you work. Women make as much as men. Send for special private terms and particulars, which we mail free. $5 outfit free. Don't complain of hard times while you have such a chance. Address H. HALLETT & Co., Portland, Maine.

$1,500 To $6,000 A YEAR, or $5 to $20 a day in your own locality. No risk. Women do as well as men. Many make more than the amount stated above. No one can fail to make money fast. Any one can do the work. You can make from 50cts. to $2 an hour by devoting your evenings and spare time to the business. It costs nothing to try the business. Nothing like it for money making ever offered before. Business pleasant and strictly honorable. Reader, if you want to know all about the best paying business before the public, send us your address and we will send you full particulars and private terms free; samples worth $5 also free; you can then make up your mind for yourself. Address GEORGE STINSON and Co., Portland, Maine.

$300 A MONTH guaranteed. $12 a day at home made by the industrious. Capital not required; we will start you. Men, women, boys and girls make money faster at work for us than at anything else. The work is light and pleasant, and such as anyone can go right at. Those who are wise who see this notice will send us their addresses at once and see for themselves. Costly Outfit and terms free. Now is the time. Those already at work are laying up large sums of money. Address TRUE & CO., Augusta, Maine.