

THE "IRISH" IN AMERICA

An American Vindication of Ireland.

An American, who states that he has not a drop of Irish blood in his veins contributes a spirited article on England and the dynamiters to the Pall Mall Gazette. He says:

"Americans have more reason and far stronger ones, too, for being interested in Ireland and the Irish than you had for interest in Italy and the Italians or any other of your historic fads. For forty years the Irish have been in great numbers among us. They are among our brightest lawyers, our shrewdest and broadest publicists, our best scholars and teachers, the newspaper press, and our boldest and busiest merchants. I know that Americans—and we all err in this respect—speak jeeringly or angrily of the Irish in America, when we really refer to a small—very small—portion of that race. Do not be deceived by that phrase. It covers at the widest one-twentieth of the Irish people of America, and it is quite freely used in the presence of and quite often by the remaining nineteen-twentieths with a very fair understanding all round who and what is meant by it. As for these nineteen Irishmen out of twenty they are good citizens, good neighbors, friends; they are as much Americans as we, whose ancestors were English Puritans or Dutch traders, or French Huguenots, and we like them and sympathize with them. Make no mistake about this other point, too, that as between England and Ireland, case against case, we are almost to a man against you and with Ireland. Now, then, to get a step nearer the point why do not all these Englishmen who concede privately or socially that Home Rule merely a question of time say so publicly? Why do not your papers say what their editors and proprietors really think about Ireland and the Irish question, instead of doing dumb fetish worship before some intangible relic of bygone race and religious superstition, which nobody dares define, and which you are ashamed to try and illuminate. If it must be done, why do it graciously now instead of doing it sourly and grudgingly, when you have to, and when the recipients feel like kicking you instead of thanking. The answer is, 'that is not the English way of doing things.' It is an answer I have heard many times, generally with a smile of formidable amused introspection, with frank confession of results almost as common here now as it is among Americans. But so long as you make this answer to American inquiry just so long you cannot expect Americans to get excited because your detectives are not as smart as your dynamiters. For they are 'your' dynamiters, the fruit of your laws, your prejudices, your injustice, your obnoxiousity."

A Rare Irish Plant.

Visitor to the southwest of Ireland, on their way from Killarney to Cork, by Glengarriff, pass along the upper or inland portion of Bantry Bay. Generally content with the beauties of the scenery surrounding them, they seldom explore the remote recesses of this magnificent arm of the Atlantic. Some 24 miles from Glengarriff, on the northern side of the bay, lies the picturesque village of Castletown, protected from the southwestern gales by a long chain of hills some 900 feet high, detached from the mainland, called Bear Island. In the chanel known as Bare Haven, the English war ships often ride securely at anchor. Here are a few sunny, sheltered spots, by the border of the sea, in little seaside meadows, there are now to be found, in full flower, specimens of a deliciously fragrant orchid—the sweet scented "Lady's Tresses." Each plant bears a stout spike of flowers of a cream white colour arranged in a series of rows, each flower being at least three times as large as those of the autumnal Lady's Tresses, so commonly to be met with in the dry pastures of the South of England and Ireland at this season. By botanists it is called "Spiranthea Romanzoviana." Sir Joseph Hooker once referred to it "S. cernua," a species common in the United States, and till quite recently confounded with it by the American botanists. The chief charm or attraction in this little orchard is, however, its very peculiar geographical distribution. Except over a few acres near Castletown, looking towards the south-west, it is not to be met elsewhere in the Old World. Unlike some of the rarer West of Ireland plants, it does not occur on the west coasts of Spain and Portugal; and yet cross over the Atlantic and it is to be met with in New York, and thence on to the very borders of the Pacific. No doubt as to its being a true native of Ireland seems ever to have crossed the mind of any botanists, indeed it is one of the most unlikely of plants to have accidentally or otherwise transplanted; so that probably the solution of the question as to its origin on the shores of Bantry Bay must ever remain a mystery. The very remoteness of its habitat secures for it this advantage—that, while it will ever be a rare plant in collections, it is not likely that it will ever be extirpated.

The Italian Bells.

A touching story is told of a set of bells in the cathedral at Limerick, Ireland. They were made, the story runs, by an Italian artist, who executed them for a convent in his native place. During the wars between Francis I. and Charles V. three of the artist's sons were slain. They were his only children; and during the sad, dark days that followed, the sweet music of these bells seemed to the bereaved parent like a voice from heaven speaking consolation to his soul. Some time after, the convent becoming impoverished, the bells were sold and taken far away.

But the old man's heart knew no peace away from his beloved chimes, and so at last he started out in search of them. After years of wandering in foreign

lands, he came one summer evening to the river Shannon, by Limerick. As the boatmen were rowing him over the stream, the cathedral bells rang out their call to prayer. At the first sound the wanderer bade the rowing cease. When the chimes were still again, they turned to the old man; but his soul had fled. There was a look of peaceful joy upon his face; he had found his bells, and he was dead.

AND SO THEY WERE MARRIED.

Two Dusky Lovers Who Met and Loved in the Shortest Time on Record.

Some one has estimated that the time thrown away in this world courting the girl you want to marry, and who is ready to marry you, would build all the railroads, and bridges, and tunnels, and factories and public buildings. The white race should take a lesson in this from the colored people. The other day a likely young colored man stood at a gate at Birmingham, Ala. A likely young colored woman came along with a dog.

"Hi, dar!" he called, "but mebbe you want to sell dat dog?"
"No, sah."
"Mebbe your name is Lucinda?"
"Yes, sah."
"I allers dote on dat name, I've called Gawge."
"Dat's pleasin'."
"I've lookin', you know?"
"Y yes."
"Got money saved up an' a stidy job ahead. Shall I speak to the old man?"
"Res in Orleans."
"Den I'll see de ole woman."
"She's dead."
"Wall, den I'll ax you to be my wife right now."
"You's foolin'!"
"Deed no."
"Hain't got nobody else?"
"Nobuddy, tall."
"Reckon we'll hitch?"
"Co'se we will—can't help it."
"Wall, den, I'll say yes, an' to-night you come down to Mrs. Grumley's kitchen an' we'll sot de day an' sorter get acquainted."
"Lucinda, I—"
"Go 'long, Gawge! I've dun said yes, an' dat's 'nuff. Come airly."
"So-long, 'Cindal!"
"By-by, Gawge!"

THE DAIRY.

Some dairymen hold that milk cows should always be fed on ground feed. Wheat bran is one of the indispensable foods of the milk cow.

Butter should always be churned several degrees colder in summer than in winter, says an exchange. The reason is that the caseinous matter of milk more readily attaches itself to the butter globules in summer than in winter, and that this adhesion can best be prevented by a cooling temperature of the cream when churning is a fact.

We see several inquiries on the subject, and they generally receive for an answer rubber bandage around teat, or such mechanical device as inserting a small plug with slight enlargement. The first is bad, because it interferes with the circulation, and the second because it aggravates the trouble by enlarging the orifice. Try the application of photographers' collodion over the orifice after wiping the teat dry. It will contract the opening and close it also.

The difficulty in churning which is prevalent at this season, when the weather is cold is due chiefly to the low temperature at which the cream is kept and churned. The trouble is wholly avoided when this is the cause, by warming the cream slowly to a temperature of 62 degrees. This should be tested by the thermometer, and not left to guesswork, as when the weather is cold a temperature of 50 degrees will seem warmer than that of 65 degrees in hot weather. Another cause is the change of feeding from green grass to dry, frosted weeds or fodder. Frozen herbage has this effect, besides making the butter white and ill flavored. It is better to feed the cows on the best of grass and a liberal allowance of cornmeal and bran at the outset of winter, and keep them in high productive condition, that to let them run down and keep the best feed for the spring, when it is too late to do the good hoped for. Liberal good feeding and the right temperature for the cream will prevent this trouble in churning.

RETAIL MEAT MARKET.

Beef, roast, per lb.	\$0 12 1/2 to \$0 18
Beef, steak, per lb.	12 1/2 to 16 1/2
Beef, corned, per lb.	6 to 10
Beef, boiling, per lb.	6 to 8
Beef, fore quarters, per lb.	6 to 8
Beef, hind quarters, per 100 lb.	9 00 to 10 00
Veal, roast, per lb.	12 to 16
Veal, chop, per lb.	10 to 12
Pork, roast, per lb.	10 to 12
Pork, steak, per lb.	10 to 12 1/2
Pork, farmers' per 100 lbs.	6 00 to 6 50
Mutton, roast, per lb.	12 1/2 to 15
Mutton, leg, per lb.	12 1/2 to 15
Mutton chop, per lb.	15 to 18
Ham, per lb.	15 to 16
Breakfast bacon, per lb.	15 to 16
Lard, per lb.	8 to 11
Lard, per pail	2 25 to 3 00
Sausage, per lb.	12 1/2 to 15
Bologna sausage, per lb.	12 1/2 to 15
Shanks, per lb.	8 to 10
Liver, per lb.	15 to 18
Kidney, per lb.	15 to 18
Head cheese, per lb.	12 1/2 to 15
Heart, per lb.	12 1/2 to 15
Tongue, per lb.	12 1/2 to 15
Chickens, per lb (dead)	16 to 18
Eggs, per dozen	20 to 25
Butter, per lb	15 to 20
Chickens (alive young) per pair	30 to 35
Chickens (alive, old) per pair	40 to 50
Turkeys, each	80 to 1 00
Ducks, per brace	20 to 30
Prairie Chickens, per brace	40 to 60
Prime Manitoba cheese, per pound	15 to 20

WHOLESALE MEAT AND CATTLE MARKET.

Milk cows	25 00 to 40 00
Working oxen, per yoke in demand	90 00 to 140 00
Live cattle, per lb.	3 1/2 to 4
Calves, per lb.	5 00 to 12 00
Side bacon, per lb.	12 1/2 to 10
Roll bacon, per lb.	13 1/2 to 10
Hams, per lb.	14 1/2 to 10
Pork, per barrel	16 50 to 17 00

Beef, per barrel	12 50 to 15 00
Corn, per doz.	15 to 20
Cucumbers, per doz.	40
Ducks, per doz.	20
Eggs, per doz.	25

Wholesale, per lb.	4 1/2 to 5 1/2
Retail, per lb.	8 to 10

Hay	4 00 to 4 50
Straw	2 50 to 3 00
Timothy	8 00 to 8 50

Oats, per bushel	22 to 25
Barley, per bushel	35 to 40
No. 1 hard wheat	83
No. 2 hard wheat	78
No. 1 Northern	75
No. 2 Northern	70
No. 1 regular wheat	68
No. 2 regular wheat	63
Apples, per box	3 25 to 3 75
Ripe tomatoes, per bushel	2 25
Green tomatoes, per bushel for pickling	1 60

Poplar cordwood	4 50 to 5 00
Tamarac	5 00 to 6 00
Poplar poles, per cord	5 00 to 4 00

Grate, hard, delivered	10 00
Egg, hard, delivered	10 00
Stove, hard, delivered	10 00
Nut, hard, delivered	10 00
Steam, hard, delivered	8 00
Grate, soft	8 00

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