

A New Oil Monopoly.

A very powerful combination of western capitalists has obtained control of the oil producing country of California discovered up to the present time, which consists of a section of the Coast Range mountains, five hundred and fifty miles in length, stretching from Santa Cruz to Santa Barbara and two hundred thousand acres. For four years the work of examining the region by experts has been going on and is now completed, and every spot giving indication of oil has been secured. Part of the region was government lands and part of it has been leased for twenty years from farmers and ranch owners who had obtained possession. During the last twelve years three parts of the oil-bearing region have been partly developed by various men, and the present monopoly is the result of successful combination of the original owners, who finally sold their interests to the three leading men: C. N. Felton, ex Assistant United States Treasurer, and one of California's large capitalists; Lloyd Tevis the president of Wells, Fargo & Co. Express and Bank, and D. G. Scotfield. They have formed the Pacific Coast Oil Company, and under its control the California oil country promises to be one of the great important oil-producing regions of the world. During the last six months rapid strides have been made in developing the region. Wells have been sunk which show excellent results, machinery bought, works and refineries constructed, pipe lines laid, barrel and cask factories built, and with unlimited capital enormous negotiations are effected for the equipment in every respect of a gigantic business enterprise, which is probably destined to exert a strong influence upon the Pennsylvania district, and upon all existing oil markets.

A short time ago Messrs. Felton, Tevis, and Scotfield bought the entire stock of the company, and now have sole control of the business. About twenty one "rigs" for drilling are now in process of construction, and the development of the country will be pushed as quickly as money can push it. The last well which has been drilled was a fifty barrel pumping well in the Santa Cruz district, which was struck last week. The company now has sixteen wells down in the region which yield three hundred barrels daily, and new wells are begun nearly every day. The average per centum of lubricating oil gained from the crude is seventy-five per centum, which is a large average. The home market at the present time absorbs all the oil that the country can produce, but the amount produced will soon run beyond the capacity of the home market, which includes California, Nevada, and Oregon.

Touching the markets which the Pacific Company claims for their oil, a few facts will suggest the condition under which these men enter into competition, with eastern oil producers in the United States. California, Oregon, and Nevada together consume 3,500,000 gallons yearly. Japan, which is from five to six months sail "around the horn" from New York, and thirty-five days' sail from San Francisco, consumes 15,000,000 gallons a year, China, which is fifty days' sail from San Francisco, and Japan consumes 5,000,000 gallons a year; Java, sixty days from San Francisco, and five or six months from New York, consumes 5,000,000 gallons a year, and Mexico, Australia, and the Sandwich Islands, each large consumers, are also advantageously situated for the California trade.

Last year the production of the Pennsylvania region was nearly 20,000,000 barrels. Nearly all the oil sent to China, and Japan from this part of the United States, is carried by ship around the Horn and the Cape of Good Hope. The shorter voyage from California is an immense advantage to the new monopoly.

Fasting Horses.

To determine the capacity of horses to undergo the privations incident to a state of siege, a series of experiments were made with these animals in Paris, some years ago. The experiments proved (1) that a horse can hold out for twenty-five days without any solid nourishment, provided it is supplied with sufficient and good drinking water. (2) A horse can barely hold out for five days without water. (3) If a horse is well fed for ten days, but insufficiently provided with water throughout the same period, it will not outlive the eleventh day. One horse, from which water had been entirely withheld for three days, drank on the fourth day sixty litres of water within three minutes. A horse which received no solid nourishment for twelve days was nevertheless in a condition, on the twelfth day of its fast, to draw a load of 270 kilos.

USEFUL RECEIPTS.

THE skin of a boiled egg is the most efficacious remedy that can be applied to a boil. Peel it carefully, wet and apply it to the part affected. It will draw off the matter and relieve the soreness in a few hours.

TO CLARIFY FAT.—Cut into small pieces, fat of either beef or mutton. Put into a saucopan and cover the pieces with cold water. Still until the water boils, skim carefully and allow to boil until the water has all been discharged in vapour—the fat will then be of the colour of salad oil—strain and it will keep any length of time.

APPLE BATTER PUDDING.—Four beaten eggs, one pint of rich milk, two cups of flour, one teaspoonful of salt, two oven to spoonfuls of baking powder. Peel and corer eight ripe, tart apples; put into a deep, baking-dish; fill the centre of each with sugar and pour the beaten batter over them. Bake an hour and eat with cream and sugar, flavoured with nutmeg or melon.

GOOD APPLE BUTTER.—Boil a kettleful of new cider until reduced two-thirds. Have a quantity of tart, juicy apples pared, cored and sliced, and put as many into the kettle as the cider will cover. Cook slowly until tender, skim out and put in a second supply of apples. When tender turn all out and let stand over-night. In the morning return to the kettle and boil down until quite thick. Add whatever spice you please. It requires almost constant stirring.

QUINCE PRESERVES.—Pare, quarter, and core, saving the skins and core. Just cover the quarters of quince with cold water and simmer until tender. Take out the pieces carefully, and lay on flat plates. Add the parings, etc., to the water cover tightly and stew an hour. Strain through a jelly bag and to each pint of the juice add a pound of granulated sugar. Boil, skim, and add the pieces of quince and boil gently 10 minutes. Turn out and let stand over-night. In the morning skim out the pieces, boil up the syrup, put in the pieces, simmer 10 minutes, take out on to flat dishes and set in the sun. Let the syrup boil until it begins to jelly, then fill the glass cans two-thirds full of the fruit and cover with the syrup.

TO ROAST A TURKEY.—Make a stuffing, of bread crumbs, pepper, salt, and a little piece of butter; mix it lightly with an egg. Stuff the craw. Split it, and lay it down a good distance from the fire, which should be clear and brisk. Dust it with flour, and baste it with cold lard several times. When done, serve it with its own gravy. Be sure to skim the oil from the top of the gravy before serving it in the boat proper for its appearance at table. If it be of a middle size, that is to say, seven or eight pounds in weight, an hour and a quarter should be allowed for roasting. The same direction is answer for baking in a stove, only the process is slower, and will require from two to three hours, according to the tenderness of the flesh. If by any accident a turkey has been allowed to get stale or in the least tainted, wash it thoroughly in vinegar and water, in which a tablespoonful of bicarbonate of soda has been dissolved. It will remove all unpleasant taste and odour, and render the flesh more tender.

A Singular Privilege.

Lord Kingsale and Lord Forster both enjoy the singular privilege of standing covered in the presence of royalty. Lord Forster obtained this concession from Henry VIII., but the right belonging to Lord Kingsale dates from the reign of King John. It originated thus:—His ancestor, the Earl of Ulster had a very strong arm, and one day, at the desire of the King, he chopped a massive helmet in twain in presence of the French Sovereign. King John was so pleased at the feat that he deared him to ask at his hands any favour that he pleased, and the Earl replied that, as he had estates and wealth enough, he would only ask for himself the singular privilege referred to. It is related that on one occasion at a drawing-room George III. rather nettled at the length of time the hat was kept on, remarked, that although he had no wish to call in question Lord Kingsale's right to wear it in his presence, still his lordship might have remembered that there was a lady (the Queen) in the room.

A TELEPHONE operator, when asked to say grace at a dinner, the other day, horrified party, in a fit of absent-mindedness, by bowing his head and shouting, "Hello! hello! Force of habit."

A Farmer's Creed.

At a recent farmer's convention held in Providence, the following creed was adopted:

"We believe in small farms and through cultivation; we believe that the soil lives to eat, as well as the owner, and ought, therefore, to be well manured; we believe in going to the bottom of this, and therefore deep ploughing, and enough of it; all the better if it be a subsoil plough; we believe in large crops, which leaves the land better than they found it, making both the farm and farmer rich at once; we believe that every farm should have a good farmer; we believe the fertilizer of any soil is a spirit of industry, enterprise, and intelligence; without these, lime, gypsum, and guano would be of little use; we believe in good fences, good farmhouses, good orchards, and good children enough to gather the fruit; we believe in a clean kitchen, a neat wife in it, a clean cupboard, a clean dairy, and a clean conscience; we believe that to ask a man's advice is not stooping, but of much benefit; we believe that to keep a place for everything and everything in its place, saves many a step, and is pretty sure to lead to good tools and to keep them in good order; we believe that kindness to stock, like good shelter, is saving of fodder; we believe that it is a good thing to keep an eye on experiments and note all, good and bad; we believe that it is a good rule to sell grain when it is ready; we believe in producing the best butter and cheese, and marketing it when it is ready."

SALT FOR SHEEP.—It is said that in Spain whenever sheep are kept in the neighbourhood of rock salt hills or sea salt and have access to it, they thrive better than in other situations, and in France the same thing is found to exist in the neighbourhood of the sea coasts and the salt works of the north, sheep give more and better wool, and the mutton is more highly esteemed than that from other localities. Where it is given to them when at pasture, the amount should be from half an ounce to an ounce each, daily; and it is a well-known fact that sheep never stray from an enclosure in which salt and water are provided for them.

Saddle Horses.

At the present moment there is a great market in England for almost every variety of agricultural produce, but prices for the general run of such animals as are exported, though satisfactory to the common graziers and stock farmers, are not high enough to tempt men of capital to breed, raise and prepare them for market.

Raising trotting and other horses does not remunerate very highly, because so few become fast enough to sell for the best prices, and as trotting is an unnatural pace to race in, a great deal of expense is necessary to keep and pay trotting men to handle the colts. Breeding race horses is no better, on account of the tendency among thoroughbreds to grow light and weedy, so that, should they fail in being faster than the average, there is no demand for them.

Now, as the best saddle horses in England are always in demand, and these of extra merit sell for very large sums, any gentleman who would go intelligently to work in selecting dams of powerful frames, and using a selection of the most fashionable blood, might secure an income of many thousands per annum by such management as would bring out from 10 to 20 young horses just fit for riding in the chase, and the thousands might be tens of thousands if with proper breeding and management, these young horses were large and strong enough to carry gentlemen of heavy weight up to the hounds.

The art of successful stock farming consists in producing such animals as will sell for great prices, without being obliged to expend heavily in preparing them, and these animals can be brought out fit for sale without any expensive training.

Saddle horses commanding prices equal to those of the best trotters here, will require no breaking to harness, for it would be a serious drawback to a valuable hunter to have been used in any way in harness.

"Who are these Pan-Protestantism that have been having a convention?" asked Mr. Slogger of his friend Jolliboy. "That's what I want to know myself," said Jolliboy. "I never heard of them till now. I suspect, though, it's only another name for the orthodox fellows who stick to the belief in eternal punishment. They probably call themselves Pan-Protestantism because whoever leaves them jumps out of the frying-pan into the fire."

Cider Vinegar.

The enormous supply of apples all over the country suggests the idea that a good part of them may be turned into cider vinegar with profit. Vinegar may be made directly from the apples, but it is much preferable to first extract the cider.

When cider is intended for vinegar it should be made with the same cleanliness as if intended for drinking or keeping, and the casks into which it is put for fermentation, should be equally sweet, and if old whisky casks are used, it improves the cider as well for vinegar as for drink.

There should be nothing added to the juice, as pure juice is best; the mustard seed, sulphate of lime, and other such ingredients used for stopping fermentation, injure the vinegar. The better the apples, the better the vinegar, and cider made late in the autumn from fruit rich in juices, is much better than that from windfalls and early-gathered fruit, as cider is better for the same reasons.

Vinegar may be made from crushed apples, or from the pomace after the cider is pressed out, as is often done from the pomace of grapes and of other fruits. The apples are ground and put into shallow holders where they are left to ferment for a couple of days, then pressed and the juice put directly into old vinegar casks containing mother of vinegar. If the weather is cool the casks are placed where they will be kept warm, and in a few months the vinegar may be drawn off into clean vessels. The chief auxiliary to producing vinegar quickly is exposing the fluid to the air at a mild temperature, but for the best cider vinegar, where haste is not necessary, it is better to extract and barrel the cider, allowing it to ferment as in the best process of cider making, and then using the cider as desired. Most cider vinegar, and perhaps the best, is made by leaving the bung open and allowing the change to take place gradually, which will be in a longer or shorter time as the temperature is warmer or cooler.

Numerous methods are in practice by large manufacturers who purchase large quantities of cider and expose it to the air in large vats in various ways. One process is to allow the cider to run slowly over beech shavings; another allows it to trickle down over boards or shelves, while still another process is to force bubbles of air through the liquor continuously.

A French method consists in scalding the barrels with water and then pouring boiling vinegar into them and rolling them until the barrels are thoroughly saturated, when the barrels are filled about one-third full of cider vinegar, and some two gallons of cider poured in each seventh or eighth day until the casks are two-thirds full. In two weeks from the time of adding the last two gallons, one-half is drawn off and the process repeated. The casks are kept as near a temperature of 50 degrees as possible.

This last process gives farmers a hint for producing cider as may be desired, by keeping the barrel in a warm place and adding cider to the vinegar barrel, or by putting a quantity of sharp vinegar into the cider.

The cores and parings left from drying apples may be used as above described, or they may be placed in jars or tubs, and warm water poured over them, and set in the sun or other warm place for a week or ten days and the juice added to the vinegar barrel, or used with the addition of cider. The principle of vinegar making is fermentation, and this comes from the presence of sugar, and may be hastened by yeast or similar aids, but the best agent to produce fermentation is strong old vinegar. The richer the juice in saccharine matter the stronger the vinegar, and the warmer the temperature and the more the vinegar is exposed to the air the more rapid the process.

THE Roman Catholic bishop of R— is a most energetic cleric. He performs as much parish duty, I believe, as most priests. He received the other day the confession of a little boy. At the close said his right reverence: "Well, have you anything more to tell me?" "No," said the lad, deprecatingly, "but I'll have more next time!"

THE other day a census-taker presents himself at a house where all is in confusion and several women are running to and fro with pieces of red flannel, camphor, and the like. "Have you any children," says the employer to the agitated head of the household. "I have two," replies the latter, "and—as it will save you the trouble of calling round again—if you will have the goodness to take a seat for a moment, I will have three—at least three."