

FARM, GARDEN AND HOUSEHOLD.

Growing Radishes Quickly.

The common garden radish furnishes an excellent example of the advantages of raising an esculent root as quickly as possible. If the seed is sown on poor soil quite early in the spring, the growth of the plants will be very slow, and as a consequence the roots will be tough, stringy and of rank flavor. If, on the contrary, a rich, warm soil is prepared or, the seed sown after the cold spring rains are over and the young plants cultivated as soon as they are of sufficient size, the roots will be juicy, crisp and of a mild and very agreeable flavor. Unless radishes have attained a sufficient size for the table within five weeks from the time the seed is sown they will scarcely be fit for eating. In France and Holland, where great attention is devoted to raising radishes, special pains are given to maturing them as quickly as possible. Sand, pulverized earth and fine, well rotted manure are mixed together to form an artificial soil, while the best temperature for hastening growth is obtained by the employment of glass in a hot-bed.

As the radish is almost the only esculent root that is eaten raw, there are special reasons for raising it in such a manner as to insure its being juicy and tender. But roots that require to be cooked before they are eaten, as turnips, beets, parsnips and carrots, are superior almost in proportion to the shortness of time in which they are raised. If turnips and beets keep up a slow growth several months they will be tough and stringy, and the former will have a rank taste. If a drought occurs during their period of growth, these roots will be composed in part of fiber so hard that it will not be rendered sufficiently soft to be digested even if boiled for several hours. Long cooking tends to destroy the flavor and nutrient qualities of all vegetables. The quicker any vegetable can be cooked by boiling the better and more nutritious it will be. Vegetables that have been grown quickly may be of fine flavor and of great value for human or animal food.

What is true of edible roots is also true of those kinds of vegetables whose edible portions consist of stalks, leaves, head, bud and seeds. The quicker asparagus, lettuce, cabbage, string beans, shell beans and peas are produced the more excellent they will be. Cabbage which is quickly grown is crisp and of agreeable flavor, and is delicious when eaten raw in the form of cold-slaw. If it is slowly grown, however, it will be tough, of somewhat rank flavor, and a considerable amount of cooking will be required to render it digestible. The excellence of green peas and beans largely depends on the shortness of time in which they are grown. The sweet corn grown and canned in a high northern latitude is preferred to that produced further south, probably for the reason that it is matured more quickly. If green corn, peas and beans are quickly produced they may be readily cooked by steaming, which is preferable to boiling as a means of preparing them for the table, as it extracts none of the soluble matter they contain.—Chicago Times.

Insects on House Plants.

Slugs on Begonias—Slugs are occasionally seen eating large holes or notches in the leaves of all succulents and begonias. They usually feed during the night. Cut potatoes, turnips, or some other fleshy vegetables in halves and place conveniently near the plants. The slugs will gather upon the vegetable and are easily destroyed.

White Worms—The white worms which infest, occasionally, all soils where plants are kept in pots, may be removed as follows: Sprinkle lime-water over the soil, or sprinkle a little slaked lime on the earth and in the saucer of the pot. Lime-water may be easily made by slaking a large piece of lime in a spail of cold water, letting it settle, and the bottling the clear water for use. Give each pot a tablespoonful twice a week.

Oleander Bugs—To destroy the little bugs on the oleander, take a piece of lime the size of a hen's egg and dissolve it in about two quarts of water. Wash the stock and branches of the tree with this water.

Plant Lice—Take three and a half ounces of quassia chips, add five drachms Stavesacre seeds, in powder; place in seven pints of water, and boil down to five pints. When cold the strained liquid is ready for use, either by means of a watering-pot or syringe.

House Insects, etc.—No insect which usually infests the house, and crawls about over the floors or woodwork, can live long under the application of hot alum water. It will destroy red and black ants, cockroaches, spiders and chinch bugs. Take two pounds of alum and dissolve it in three or four quarts of boiling water; let it stand on the fire until the alum is all melted, then apply it with a brush (while nearly boiling hot) to every joint and crevice in your closets, bedsteads, pantry shelves, etc. If, in whitewashing a ceiling, plenty of alum is added to the whitewash, it will keep off insects.—Detroit American Garden.

Household Hints.

Turpentine will remove ink from white work.

To soften the hard, dry putty in the windows, wet it with muriatic acid.

Water can be purified in a cistern by hedropping in a large piece of charcoal.

Oxalic acid will remove stains, ink and iron-rust, but must not be allowed to stand long on the goods or paint.

A good way to clean zinc is to rub it with a piece of cotton cloth dipped in a kerosene; afterward rub with a dry cotton cloth, and it will be as bright as when new.

Rusty stovepipe may be made to look nearly as good as new by simply rubbing it over with a bit of cloth moistened with sweet oil. By coating the entire pipe, joints which are unlike in appearance will be made uniform and display a nice luster.

To take the woolly taste out of a wooden pail, fill the pail with boiling hot water; let it remain till cold, then empty it and dissolve some soda in lukewarm water, adding a little lime to it, and wash the inside well with the solution. After that, scald with hot water and rinse well.

Strong alum-water is said to be a sure death to bugs of any description. Take two pounds of pulverized alum and dissolve in three quarts of boiling water, allowing it to remain over the fire until thoroughly dissolved. Apply while hot with a brush, or, what is better, use a syringe to force the liquid into the cracks of the walls and bedstead.

"Only a Street-Car Driver."

There was buried recently from St. Rose church, says the Cincinnati Enquirer, a young man named Peter Rapp, a street-car driver, unknown except to a small circle of friends and neighbors, who died under circumstances the most painful. He was the only support of an aged father and mother, and the privations and suffering which he endured that they might have a home, with such necessities of life as his scanty salary would provide, are supposed to have been the cause of his death. The father is crippled, having been wounded in the army. The mother was able only to perform such light labor as was necessary in the care of their household. All their money was provided by the son. During the past winter, and up to a short time ago, when he was prostrated by quick consumption, he was in the employ of a street railroad line in the capacity of a driver. His wages were not sufficient to provide all with the necessities of life, and he chose that he himself should be the one to suffer most. During some of the severest weather of the past winter he wore neither overcoat nor underclothing, and thus contracted the cold that soon resulted in his death. It is a rule of the company that a driver must be ready to go out with his car at twenty minutes before six o'clock each morning, or receive no car that day. Although young Rapp had to walk four miles and a half for thirty consecutive mornings during the cold weather of last winter, he never missed a car. It is another rule of the company that, when not on duty, a driver shall not ride on a car without paying regular fare. This rule, and his poverty, necessitated young Rapp walking home every night. This made him a daily walk of nine miles in addition to the fifteen hours that car drivers are required to work each day. Standing on a car platform for fifteen hours a day, scantily clothed, perhaps hungry, walking to and from his work through the bitter weather, the suffering of this young man must have been intense. Through it all the comfort of his father and mother was uppermost in his mind, and for two months he never spent a single cent of his wages for himself.

Being a Boy.

It is rather a fine thing to be a boy, and have free indulgence in the healthful sports of youth, rather than the more harmful pastimes of after years. The pure spirit of the boy turns instinctively to those recreations which appeal to the heart, and cause many older people to look yearningly back to the days of their youth. See with what leaning tenderness the small boy seeks to win the confidence of the poor, friendless, cowering dog that he finds roaming sadly through the street. The boy's face glows with compassion, and his voice is low and sweet as he murmurs pet names to the forlorn animal, slowly approaching it with outstretched hand, ready to tenderly pat its shaggy coat. Gradually the suspicions of the dog are overcome, and the hand of the boy lovingly caresses the harmless brute with a kindness that only a boy can show. With his arm soothingly around the dog's neck, the boy cries in a hoarse whisper to his friends, hitherto hid behind the fence: "I've got him, boys," and they appear cautiously on the scene, while the first boy occupies the dog's attention with endearing epithets. To a practical youngster it is only the work of a moment to affix the ancient tin pail to the reluctant tail of the dog, and with a wild shout of joy the boys jump back while the terrified dog, with this rattling unknown horror in close pursuit, tears madly down the street, rending the air with howls. This is one of the most hallowed and unalloyed pleasures that brightens a boy's life, and yet there are heartless men who would rob our youth of such harmless pastimes as the foregoing. What use are stray dogs and old tin pans if not to be used by our boys in the closest of ties? A hard-hearted man in Flint, Michigan, a fifty-hearted man we might say, had some innocent boys dragged before a minion of the law (magistrate) and fined \$10 for indulging in the time-honored practice of tying a dog to a tin pan and then letting the tin pan loose.—Detroit Free Press.

All know that a lump of ice in a glass of water melts very slowly; but if divided into pea-sized pieces and stirred round, it is melted with many times greater rapidity, each piece being dissolved from without inwards, and the surface exposed to the water being multifold greater. So it is with the food in the stomach, the juices of which develop it for the purpose of reducing it to a liquid form to prepare it for yielding its nourishment to the system; the more numerous the pieces, and the smaller, the greater will be the amount of surface exposure, and the more rapidly will it be dissolved; hence the reason for chewing the food well.—Health and Home.

The Marseillaise.

The new French government has lost no time in proving its truly republican character by adopting, as the national air, the far-famed but hitherto much-bidden "Marseillaise."

This brilliant, fervent, soul-stirring war-song was composed, as most readers doubtless know, by a young artillery officer named Rouget de Lisle, about ninety years ago. Rouget was from Marseilles, which circumstance gave his song its name, and he composed it one night in 1793 at Strasbourg, where he was posted. Having been at supper with some brother officers, he strolled into the garden for fresh air, and it was while walking up and down there that the spirited words and thrilling melody occurred to him.

The time was just ripe for such a song. The bloody French Revolution had occurred. France was a republic, Louis XVI. had been beheaded, and nearly all Europe, full-armed, was leagued against France and her democratic government. The republican army was at the frontier of the Rhine, struggling gloriously against the combined forces of the emperors and kings.

The "Marseillaise" was, therefore, both a war-song and a song of liberty; while it called on the French soldier in clear tones to fight to the death for his country, it also sang hatred to tyrants, death to despots, and the praises of liberty, equality and fraternity.

No song was ever written that so inspired armed hosts, or so wrought vast, warm-blooded multitudes to frenzy. It may be almost said that the "Marseillaise" won many victories, and a worth thousands of men to the French, in their encounter with the allies.

But when Napoleon became consul, and then emperor, he feared this poem of freedom. This was a despotism. It would not do to have his people singing about liberty and shouting death to tyrants, of whom he, indeed, was the greatest and most absolute. So he forbade its being not only played by bands, but sung in the streets and houses, under the heaviest penalties; and the "Marseillaise" was not heard in France, except in remote and secret places, as long as he ruled.

The sovereigns that succeeded him were quite as unwilling that the people should be stirred up by this frantic song of liberty, and both Charles X. and Louis Philippe continued to suppress it, and to punish those who dared to utter it.

Of course Napoleon III. would not allow it to be heard, for his empire was only less despotic than that of his uncle, and his revolutionary and democratic strains would have been actually dangerous to the safety of his throne.

Three times only during the seventy years that elapsed between the rise of the power of the first Napoleon and the downfall of the third Napoleon did this grand martial air burst forth and intoxicate the French people with its fiery inspiration. Once, for a little while, it was sung when the revolution of 1830 overthrew the last of the Bourbons, Charles X.; and once again when, in 1848, his grandson, Louis Philippe, was driven from Paris and his throne.

The third time was a memorable occasion. It was in 1870, just after war had been declared against Prussia. A great military fete was taking place at the palace of St. Cloud. Thousands of nobles, officers, soldiers and courtiers were gathered in its beautiful park and stately halls.

Napoleon III., who had always before strongly forbidden the song, but who knew its thrilling effect in stirring the ardor of the people and the valor of the troops, of a sudden gave a signal to the bands, and with one accord they struck up the long-unheard "Marseillaise." No pen can describe the scene that followed. It struck a dead chord in every French heart, and the regiments marched away for the seat of war as if defiant strains filled the air.—Youth's Companion.

A Curious History.

Stephen Holt was the founder of the present cheap eating-house system, says a New York correspondent. He was a waiter during the war of 1812, and afterwards came to this city and opened a six-penny restaurant. The place became popular and soon afterwards was adopted by others. Holt, at the age of fifty-five, was worth \$100,000. This degree of success was enough to awaken an intense ambition, and he determined to build the grandest hotel in America. To accomplish this he plunged deeply into debt, but he carried out the plan to its fullest extent. Holt's hotel was paragoned throughout the country as one of the wonders of the age, but before it had been in operation a year its proprietor failed and was sold out. The unfortunate man lost everything. His name was soon removed from the grand hotel, and he sank into obscurity. A few years afterwards he opened a small refreshery on his former plan, but his day was passed and the effort failed. I occasionally saw him—a broken down old man—and death soon removed him from the scene of disappointment. Such is one of the features in the history of the vast side of town.

Cotton was first planted in the United States in 1793.

"As Siam."—General Grant quietly asked the King of Siam if he would resign and accept a position in his next cabinet. The king replied in an incredulous manner, and changing his "Jackson's Best" to the other side of the mouth, said, "I guess I am well enough as Siam."—Legation Gazette.

It is astonishing with what rapidity ulcers and eruptive maladies are cured by the use of Retz's Ointment. Just now, in unwholesome conditions of the skin, which is preferred by physicians to every other preparation containing the carbolic element. It is undoubtedly the finest antiseptic and purifier extant. It acts like a charm on purulent eruptions, and has also been successfully used for rheumatism and sore throat. All druggists sell it.

Wretched and Hacked.

By the paucity of the diet, it is eventually become grievously distorted, and sometimes assume an almost grotesque deformity. To prevent such a result, it is necessary to take means to secure the part of wisdom. A tendency to rheumatic ailments may be successfully combated with Hostetter's Stomach Bitters, a medicine with the prestige of a long and successful career, of unbounded popularity, and of complete professional endorsement. It removes from the blood those inflammatory impurities which pathologists assign as the cause of rheumatism, and not only purifies the life current, but enriches it, promoting vigor by fertilizing its source. Digestion, the action of the bowels and the secretion of the bile, are aided by it, and it impels the kidneys and bladder to a regular and active performance of their functions. It is besides a thoroughly reliable remedy for, and means of preventing, periodic fevers.

A Word to the Corpulent. Instead of regarding obesity as an abnormal condition, many people have erroneously considered it as an evidence of health, and any agent that reduces fat is therefore once suspected of being injurious. Starting to reason from the false position that fat is an evidence of health, it is not surprising that they should, very naturally, fall into the error of supposing that an agent possessing properties capable of reducing corpulence would prove injurious to the health. Reasoning, however, from the rational basis, that an undue deposition of fat, constituting obesity, is not a healthy but a morbid condition, it is quite natural for us to arrive at the opposite conclusion, which is sustained by experience and observation, i.e., that the reduction of fat in cases of corpulence is invariably followed by an improvement of strength, spirits and physical condition. All agents, however, are not equally adapted to this end. Anti-fat will reduce a fat person from two to five pounds a week. Sold by druggists.

Praises of the Mason and Hamlin Organs are somewhat more than those of the piano, but they are not exaggerated, while the quality is vastly superior. This has been so thoroughly proved by the results at all great world's exhibitions for many years that it is no longer a question. At the prices, they are the cheapest organs offered.

Coughs and colds are often overlooked. A continuance for any length of time causes irritation of the lungs or some chronic throat disease. "Brown's Bronchial Troches" are an effective cough remedy. Twenty-five cents.

CHEW The Celebrated "Matchless" Wood Plug Tobacco.

THE PRINCIPAL TOBACCO COMPANY, New York, Boston and Chicago.

Chew Jackson's Best Sweet Navy Tobacco. Smoke Egan's "Sitting Bull" Durham Tobacco.

BRIGHTON GRAPE LINES.

The experience of 1893 confirms that of previous seasons and establishes the Brighton Grape in its position as the most reliable and profitable of all the fruit of the season. It is a true and reliable fruit, of fine quality, vigor and hardiness of the fruit, early and late, and of the size of the fruit, value for marketing.

It is the only fruit of the season that is so early and so late, and of the size of the fruit, value for marketing.

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HUNT'S REMEDY FOR THE KIDNEY.

A positive remedy for Dropsy and all diseases of the Kidney. It is a true and reliable fruit, of fine quality, vigor and hardiness of the fruit, early and late, and of the size of the fruit, value for marketing.

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AGENTS WANTED FOR THE PICTORIAL HISTORY OF THE U. S.

The great interest in the Pictorial History of our country has led to the fact that the book is now published in a new and improved form. It is a true and reliable fruit, of fine quality, vigor and hardiness of the fruit, early and late, and of the size of the fruit, value for marketing.

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5000 GOLD.

REWARD offered for any information leading to the discovery of the gold mine in the State of California. It is a true and reliable fruit, of fine quality, vigor and hardiness of the fruit, early and late, and of the size of the fruit, value for marketing.

It is the only fruit of the season that is so early and so late, and of the size of the fruit, value for marketing.

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AGENTS WANTED FOR THE PIANO OR ORGAN.

REWARD offered for any information leading to the discovery of the gold mine in the State of California. It is a true and reliable fruit, of fine quality, vigor and hardiness of the fruit, early and late, and of the size of the fruit, value for marketing.

It is the only fruit of the season that is so early and so late, and of the size of the fruit, value for marketing.

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LADIES, CUT THIS OUT!

REWARD offered for any information leading to the discovery of the gold mine in the State of California. It is a true and reliable fruit, of fine quality, vigor and hardiness of the fruit, early and late, and of the size of the fruit, value for marketing.

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PENSIONS.

REWARD offered for any information leading to the discovery of the gold mine in the State of California. It is a true and reliable fruit, of fine quality, vigor and hardiness of the fruit, early and late, and of the size of the fruit, value for marketing.

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With elegant Bedding Table. No Office, Library, public or private, is complete without some of our Rockers. They are made of the best material, and are of the most elegant design. They are made of the best material, and are of the most elegant design.

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If you are Interested

In the inquiry—Which is the best Liniment for Man and Beast?—this is the answer, attested by two generations: the MEXICAN MUSTANG LINIMENT. The reason is simple. It penetrates every sore, wound, or lameness, to the very bone, and drives out all inflammatory and morbid matter. It "goes to the root" of the trouble, and never fails to cure in double quick time.

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