MISCELLANY.

A prisoner, when asked what trade he wanted to learn, said: "If there is no objection, I would like to be a sailor."

"Always pay as you go," said an old man to his nephew. "But, uncle, suppose I haven't anything to pay with?" "Then don't go."

A grave-digger buried a man named Button, and brought in the following bill to his widow:—"To making one Button hole, $5."

It is merely modesty which prompts people to use opera-glasses at a ballet show. They don't want to view limbs with the naked eye.

Life is but a span. Marriage is a double team. Youth wedded to old age is a tandem. A cross old bachelor is single and all sulky.

A doctor to his son—"Johnny, wouldn't you like to be a doctor?" "No, father." "Why not, my son?" "Why, father, I could not even kill a fly."

"How dare you say 'damn' before me?" severely enquired a clergyman of a loafer. "How did I know you wanted to say 'damn' first," retorted this bad man.

RECTOR—"Those pigs of yours are in a fine condition, Jarvis." Jarvis: "Yes, sur, they be. Ah, sur, if we wos all on us on'y as fit to die as them are, we'd do!"

Opium smoking finds little toleration in Japan. A man was recently sentenced to ten years hard labour in Yokohama for violation of the law against the practice.

"My dear," said Mrs. Snodgrass, shuddering, "how do these awful men succeed in entering dead people's vaults?" "With skeleton keys, I presume," unfeelingly replied Mr. S.

A large flock of crows got so drunk over a lot of brandy-steeped wild cherry pits, which were thrown away by a Wilton, Conn., family recently, that about fifty were killed or captured.

A lady told her little son, who was teasing for something to eat, to wait until breakfast. With a tear in his eye, he burst out: "I jest honestly sometimes think you're a stepmother!"

"My dear," said a gentleman to his wife, "our club is going to have all the home comforts." "Indeed," sneered the wife, "and when, pray, is our home to have all the club comforts?"

An old woman at West Rutland, Vermont, is singularly affected by music, which paralyzes all her senses. Recently she dropped senseless on hearing a brass band,—but that wasn't very remarkable.

It is heartrending to make such corrections, but it is very necessary sometimes. "In speaking of the President of our local bank last week," says a country journal, "for 'He skedaddled,' please read, 'His schedule.'"

"How shall we train our girls?" asks an exchange. Train 'em with about twenty-two yards of black silk, if you want to please your girls. A silk velvet train would also make 'em happy.—*Norristown Herald.*

EDITH—"Now, grandpa, don't the Bible say our hairs are all numbered?" Baldheaded Grandpa—"Yes, child, yes!" Edith—"Well, grandpa, it didn't trouble them much to count yours, did it?"—*American Punch.*

Diamond-dealers in New York loan dazzling displays of gems to ladies secretly engaged in the trade, that they may wear them at parties and thereby emulate other envious ladies to worry their husbands into buying outfits equally costly.

Arabella (after three months abroad)—"Bridget, je vous prie to use extreme care when dusting the articles of virtu the bric-a-brac, and ceramics." Bridget—"Sure, ma'am, I understand what ye say, but I don't know what ye mane."

The low grade of civilization of the Australian aborigines is attributed to the total absence from the continent of ferocious and powerful animals, the ease with which the poor and limited quantity of their food is obtained, and their national isolation.

"Now, isn't he an angel?" said the fond mother as she seated the little fellow in his high chair at the table for the first time. "A sort of destroying angel," remarked the cynical father as he saw the $5 castor go spinning to the floor with a crash.

Mr. Ragsdale, Treasurer of Jefferson county, Ind., broke his engagement with a poor girl to marry a rich widow, and a jury compelled him to pay $900 damages. "Well," he said, as he handed over the money, "I am still about $20,000 ahead by the change."

"Dot 'Pinafore' expression was a noosance," remarked a Teutonic gentleman yesterday to a genial coadjutor. "Auf you tole a veller sometings, he speaks noding von blaine Anglish aber he say:—'Vot, hardly, sometimes nefer?' Vot kind of language is dose?"

An Englishman arriving in New York last week remarked to a friend that he was never so sick as on the passage over. His friend replied: "What, never?" And he answered: "Ah, now I begin to feel at 'ome, you know; we 'ave 'ad that bad for some time."

Bright little girl—"The robbers can't steal my mamma's diamond earrings, 'cause papa's hid them." Visitor—"Where has he hid them?" Little girl—"Why, I heard him tell mamma he had put them up the spout; and he guessed they would stay there."

A lady desired to communicate by electricity to her husband in the city the size of an illuminated text which she had promised for the Sunday-school room. When the order reached him it read, "Unto us a child is born, nine feet long by two feet wide."—*Boston Herald.*

"Well, how is the spring trade?" said a gentleman to a friend the other day. "Dry goods never brisker," was the reply. "My wife shops all day, every chair in the house is covered with bundles, and I think of sending my pocketbook out of town for a change of air—it's so thin."

APPALLING PROSPECT.—First Subaltern (reads):—"Lord Fortescue recommends athletics to increase the physical strength and activity of the officers." Second Subaltern:—"What! Athletics in addition to all our brain work. Good heavens! What is the service coming to?"—*Funny Folks.*

An Irishman accosted a gentleman on the street, late at night, with a request for the time. The gentleman, suspecting that Pat wished to snatch his watch, gave him a stinging rap on the nose, with the remark: "It has just struck one!" "Be jabbers," retorted Pat, "I'm glad I didn't ax yez an hour ago!"

Scene—Railway arch, Maxwell street, Glasgow; two arabs are quarrelling over a game of pitch-and-toss; an old gent interposes. Old gent—"Come, come, you shouldn't quarrel in that way; what have you done, my lad, that he should strike you?"—First street arab—"Naething, sir." Second street arab—"Yer a lie! Ye ca'd me a bank director!"

"STEADY, AWHILE."—Curate: "Good morning, Curley; I hope you are getting on better now?" Artisan: "Yes, master, thankee. I am saving up." Curate: I am glad to hear that. How much have you saved?" Artisan: "I have got a penny, master, and I am saving it till I get another, and then I am going to have a pint."—*London Fun.*

A little girl who had been on a railroad train when an accident occurred, was told by her mother that she ought to thank God for her escape from injury, when she made her evening prayer. She did it in this way: "Thank you, God, for not letting me be hurt to-day; but the next time I go to the city I'll go in a waggon."

An Irish labourer was lying in a ditch, very much the worse for liquor. He was encountered by the priest of his parish. Very much shocked, his reverence turned the drunkard over, who muttered: "Where am I?" "On the road to hell," replied the priest, sternly. "I thought so," said Pat, "when I heard Father Murtagh's voice."

THE LADIES' CORNER

LAYER CAKES.

(Continued.)

THREE-PLY CAKE.

One half cup butter, two cups sugar, three of flour, one of cold water, three eggs, teaspoon baking-powder; take out about one-third in another dish and add to it one cup raising, one of currants, a little citron, tablespoon molasses; spice to taste. Bake in three layers and join while warm either with currant jelly or white icing with the fruit layer in centre.

THANKSGIVING CAKE.

Make batter as for cocoa-nut cake. Bake five layers in jelly tins; this; make frosting of whites of three eggs, three teaspoons baking-powder, and three-fourths pound of pulverized sugar; with frosting for first layer mix rolled hickory-nut meats, with that for second layer mix fine sliced figs, for third with hickory-nut meats, for fourth with figs, and on the top spread the plain frosting, and great cocoa-nut over thickly.

VELVET SPONGE CAKE.

Two cups sugar, six eggs leaving out the whits of three, one cup boiling hot water, two and one half cups flour, one tablespoon baking-powder in the flour; beat the yolks a little, add the sugar and beat fifteen minutes; add the three beaten whites, and the cup of boiling water just before the flour; flavour with a teaspoon lemon extract and bake in three layers, putting between them icing made by adding to the three whites of eggs beaten to a stiff froth, six desertspoons of pulverized sugar to each egg, and lemon to flavour.

VANITY CAKE.

One and a half cups sugar, half cup butter, half cup sweet milk, one and a half cups flour, half cup corn starch, teaspoon baking-powder, whites of six eggs; bake in two cakes, putting frosting between and on top.

WHITE MOUNTAIN CAKE.

Two cups pulverized sugar, half cup butter beaten to a cream; add half cup sweet milk, two and a half cups flour, two and a half teaspoons baking-powder in the flour, whites of eight eggs; bake in jelly tins and put together with icing made by boiling a half teacup of water and three teacups sugar till thick; pour it slowly over the well-beaten whites of three eggs, and beat altogether till cool. Beat before putting on each layer. Sprinkle each layer thickly with grated cocoa-nut, and a handsome cocoa-nut cake will result.

DIRECTIONS FOR FROSTING.

Beat whites of the eggs to a stiff froth, add powdered sugar gradually, *beating well all the time;* or break the whites into a broad platter, and *at once* begin adding powdered and sifted sugar, keep adding gradually, beating well all the while until the icing is perfectly smooth (thirty minutes beating ought to be sufficient); lastly, add flavouring (rose, pineapple, or almond for white or delicate cake, and lemon or vanilla for dark or fruit cake). If the cake is rough or brown when baked, dust with a little flour, rub off all loose particles with a cloth, put on frosting, pouring it around the centre of the cake, and smooth off as quickly as possible with a knife. If the frosting is rather stiff, dip the knife in cold water. It is better to frost while the cake is still warm. A good general rule for frosting is ten heaping teaspoons powdered sugar to each white of an egg, and some add to this a teaspoon of corn starch. As eggs vary in size, the measurement must also vary, and practice only will teach when the frosting is just stiff enough. If the flavour is lemon juice, allow more sugar for the additional liquid. It is nice, when the frosting is almost cold, to take a knife and mark the cake in slices.

ALMOND FROSTING.

Blanch half pint sweet almonds by putting them in boiling water, stripping off the skins, and spreading upon a dry cloth until cold; pound a few of them at a time in a mortar till well pulverized; mix carefully whites of three eggs and three-quarters pint powdered sugar, add almonds, flavour with a teaspoon vanilla or lemon, and dry in a cool oven or in the open air when weather is pleasant.

BOILED FROSTING.

Whites of three eggs beaten to a a stiff froth, one large cup granulated sugar moistened with four tablespoons hot water; boil sugar briskly for five minutes or until it "ropes" from the end of the spoon, turn while hot upon the beaten eggs, and stir until cold. If preferred, add half pound sweet almonds blanched and pounded to a paste, and it will be perfectly delicious. This amount will frost the top of two large cakes.

FROSTING.

Beat whites of two eggs to stiff froth, add gradually half pound best pulverized sugar, beat well for at least half an hour, flavour with lemon juice (and some add tartaric acid, as both whiten the icing). To colour a delicate pink, use strawberry, currant or cranberry; or the grated peeling of an orange or lemon moistened with the juice and squeezed through a thin cloth, will colour a handsome yellow. This amount will frost one large cake.

FROSTING WITH GELATINE.

Dissolve large pinch gelatine in six tablespoons boiling water, strain and thicken with sugar and flavour with lemon. This is enough to frost two cakes.

FROSTING WITHOUT EGGS.

To one heaping tea-spoon Poland starch and just enough cold water to dissolve it, add a little hot water and cook in a basin set in hot water till very thick (or cook in crock; either will prevent its burning or becoming lumpy). Should the sugar be lumpy roll it thoroughly, and stir in two and two-thirds cups while the starch is hot; flavour to taste, and spread on while the cake is a little warm. This should be made the day before using, as it takes longer to harden than when made with eggs, but it will never crumble in cutting.

HICKORY-NUT FROSTING.

Take one or two eggs according to size of cake, a teacup of sugar to an egg; chop the meats very fine, mix with frosting and spread on cake as thickly as you choose.

ORNAMENTAL FROSTING.

Draw a small syringe full of the icing and work it in any design you fancy; wheels, Grecian borders, flowers, or borders of beading, look well.

YELLOW FROSTING.

The yolk of one egg to nine heaping teaspoons pulverized sugar, and flavour with vanilla. Use the same day it is made.

ROSE COLOURING.

Mix together one-fourth ounce each of powdered alum and cream tartar, one ounce powdered cochineal, four ounces loaf sugar, and a saltspoon soda. Boil ten minutes in a pint pure soft water, when cool bottle and cork for use. This is used for jellies, cake, ice-cream, etc.

CRULLERS AND DOUGHNUTS.

To cook these properly the fat should be of the right heat. When hot enough it will cease to bubble and be perfectly still; try with a bit of the batter, and if the heat is right the dough will rise in a few seconds to the top and occasion a bubbling in the fat, the cake will swell, and the under side quickly become brown. Clarified drippings of roast meat are more wholesome to fry them in than lard. If the dough is cut about half an inch thick, five to eight minutes will be time enough to cook, but it is better to break one open as a test. When done, drain well in a skimmer, and place in a colander. The use of eggs prevents the dough from absorbing the fat. Doughnuts should be watched closely while frying, and the fire must be regulated very carefully. When you have finished frying, cut a potato in slices and put in the fat to clarify it, place the kettle away until the fat "settles," strain into an earthen pot kept for this purpose, and set in a cool place. The sediment remaining in the bottom of the kettle can be used for soap-grease. Fry in an iron kettle, the common skillet being too shallew for the purpose. Do not eat doughnuts between April and November. Crullers are better the day after they are made.

CRULLERS.

Two coffee-cups sugar, one of sweet milk, three eggs, a heaping tablespoon butter, three teaspoons baking-powder mixed with six cups flour, half a nutmeg, and a level teaspoon cinnamon. Beat egg, sugar, and butter together, add milk, spices, and flour; put another cup flour on molding-board, turn the dough out on it, and knead until stiff enough to roll out to a quarter inch thick; cut in squares, make three or four long incisions in each square, lift by taking alternate strips between the finger and thumb, drop into hot lard, and cook like doughnuts.

CRULLERS.

Six eggs, one coffee-cup sugar, six tablespoons melted better, four of sweet milk, one teaspoon soda in milk, two teaspoons cream tartar in the flour, one teaspoon ginger, half a small nutmeg (or any other seasoning), flour to roll out; fry in hot lard. If the lard is not fresh and sweet, slice a raw potato, and fry before putting in the cakes.

FRIED CAKES.

One coffee-cup of not too thick sour cream, or one of sour milk and one tablespoon of butter, two eggs, a little nutmeg and salt, one teacup sugar, one small teaspoon soda dissolved; mix soft.

FASHION NOTES.

Camel hair bunting is a new dress material. It drapes gracefully.

The new summer silks come in almost every colour under the sun.

Straw hats and bonnets are to come in shades to match the costumes.

Bunting suits, that were so popular last summer, will again be in favour this season.

New walking boots for ladies have pointed toes, and are much higher in the ankle than formerly.

All full dress costumes, for receptions or carriage wear, are made with the longest kind of long trains.

Military cordings on ladies' garments is too loud to be refined, and is not in favour among the fashionables.

Oriental designs in silk handkerchiefs are more or less in favour with those who want to be neat and also gaudy.

Yellow is one of the popular colours, and when the various shades are combined one can only think of sunrise.

Something new in the line of French fans are those made entirely of fine wire, beautifully painted in various designs.

Breton remains one of the most favourite laces, and is more extensively used for trimming than ever. Russian lace receives much attention.

Smoothly banded hair, with very little frizzing on the forehead, and chignons worn low, is the fashion which has all of a sudden been adopted in Paris.

Some of the fashion writers say that the models of new dresses show a decided fulness. Clinging dresses, it seems, are slowly but surely going out, and tied-back dresses are becoming things of the past. Many of the women drowned when the Princess Alice went down were so encumbered by their skirts that they could not help themselves when help was given them.

The bonnet, instead of remaining the dainty little nothing it has been for so many years, has blossomed this year into something of magnificent proportions—speaking comparatively, of course. The Metropol, one of the most admired of the new designs, has ample spaces of crown and rim, and admits of great variety in ornamentation. Feathers are not in vogue to the extent that they formerly were, brocaded ribbons and lace having, in a measure, superseded them; but a Marguerite, with a dainty Marabout plumage, will be one of the most attractive things of the season.

HOW HE GOT BACK HIS PRESENTS.—A London dressmaker recently had her lover arrested for taking from her certain presents which he had made to her. She stated in court that she had been engaged to the prisoner for several months, and on the previous Saturday evening had met him by appointment. He took her into a jeweller's shop, saying he would buy her a chain, and selected one for £5 15s. He asked her to see how it would look on her watch, and she detached the latter from her own chain, and she tried it on the new one. He afterwards put the watch in his pocket and the chain on the counter. Then he asked to see some wedding rings, and at his request she took a gold keeper from her finger and tried on three or four wedding rings, one of which fitted her. Remarking that it looked very nice on her finger, he put the keeper in his pocket, and purchased a pin for himself for 5s. 6d., saying that he would satisfy the jeweller for his trouble. The dressmaker asked the prisoner for the watch and keeper, but he refused to give them to her, remarking that they were his property, and taking her into the jeweller's as he had done was the only means he had of getting them. She then gave him into custody. She did not know whether she could call herself engaged to the prisoner still. He had given her the watch and the ring, but he never asked for them back. She had a little quarrel with him a month previously, but that was made up. The Magistrate observed that he did not think any jury would convict the prisoner of stealing the things, and therefore the man must be discharged. The dressmaker left the court, remarking that it was a disgraceful thing.

THE VICEROY AND THE CIRCUS RIDER.—Lord Lytton, Viceroy of India, seems to have been greatly taken with a spangled circus-rider at Calcutta, Victoria Cooke by name. The *Times of India* says:—"The Viceroy, who had been six times to see her, expressed a wish to be present at her benefit." After a glowing description of the crowded and enthusiastic audience that on this memorable occasion came together, more than 5,000 people being present, and several hundred turned away for lack of accommodation, the official chronicler continues:—"When Miss Cook retired from her last scene she met with a perfectly stunning recall. Hundreds of bouquets were thrown to her from all sides, together with huge floral wreaths and stars, and all manner of curious presents, including a pair of white doves. These heterogeneous things were all massed in pyramids at her feet, and she was then presented, on 'behalf of Lord Lytton and a few admirers,' with a great gold medal, struck expressly for the occasion, and bearing a description eloquent of the charms and the remarkable fascination she has exercised over Calcutta society for the last two months. The massive gold medal given to this lady bears the following inscription: 'Presented to Miss Victoria Cook, Empress of the Arena, by his Excellency, Lord Lytton, G.M.S.I., Viceroy of India, and Friends—Calcutta, Feb. 7, 1879.'"

Two mothers-in-law in one house produced a tragedy in Louisville. Each tried to rule the household, and of course was opposed by the other, while the young couple endeavoured to keep the peace. There were frequent fights and police court episodes. The wife's mother claimed that the husband was brutal, and attempted to shoot him. Then the husband's mother retaliated by poisoning the wife, and is now in gaol.

Respectable Miss Johnson, of Evansville, Ind., put on boys' clothes and went in quest of adventure—which soon came in the form of arrest by a keen-eyed Kentucky constable

CLASSIC COSTUMES.

The English Movement for Greek Styles of Dress for Women.

(From the Boston Transcript.)

Every few years some enthusiastic woman comes forward with a plan for changing the dress of her sex and incidentally reforming innumerable abuses of the laws of health and good taste. Amelia Bloomer was the last person who made any converts to a change in outer clothing, and all her disciples have long ago died or lost faith in her, and the costume of which she was the advocate can only be found in some "water-cures" and a few gymnasiums, and possibly at Vineland, N.J. Then came the American dress-reform movement, and a general change in the style of underclothing, not only in the United States, but in England, France, and even Germany. Thickly-gathered garments, with straight seams, were replaced by others, gored and shaped to the figure; two garments were made into one, and all were arranged so that the whole weight of the dress hung from the shoulders, and for a time women seemed to be contented. The pretty princess dress, or modifications of it, which did justice to a good figure when worn with this underclothing, was so graceful that one could hardly believe it a modification of the comparatively ugly "empress" of a dozen years ago, and was so comfortable that everybody was loth to forego it when fashion threatened to substitute the sacque or Louis XVI. paniers for it. Several English ladies of taste, determined either to keep their princess dress or something very like it, and not to be transformed into the likeness of Marie Antoinette's maids of honour, are strenuously urging the adoption of the ancient Greek dress, with very slight modifications. This costume consists of two pieces, the chiton and the himation, or shawl as it is usually called by its advocates. The former is a gown, which may be either high or low necked, short or long sleeved, but which should be scanty, and should have as few seams as possible. It may be of cotton, linen, silk, or woollen, but should not be stiff, and it may be just long enough to touch the ground or may have a train. Its colour may be white, saffron, blue, gray, purple, or olive green, and it may be striped, figured, or even checkered. The shawl may be of the same or of different material to the chiton, and is simply a seamless piece of cloth about two yards square, or, according to the rules laid down by some ladies, two yards by four. The Greeks threw this garment over the left shoulder, brought it round under the right arm, and then threw it over the left shoulder again, adjusting the folds with as much grace as possible. The English ladies draw two of the corners over the shoulders, leaving a long loop to fall below the waist at the back, and drawing the edges together at the front, producing an effect not unlike that of an overskirt opening slantwise down the centre. This arrangement leaves all the limbs free, and is perfectly easy and graceful; but it takes both time and taste, and some ladies prefer to fasten the shawl in its place by loops passing over buttons on the chiton and its girdle, so that it requires but a few moments to draw its folds into place.

The trimming of the chiton and shawl may be of infinite variety, from alpaca braid to Oriental embroidery; it may be wrought into patterns of complicated richness, or laid on in straight bands. The proper place for it is around the borders of the shawl, the lower edge of the chiton, the wrists of the sleeves, around the neck, possibly down either side of the opening in front. The shawl may be edged with fringe and may have tassels at the corner to hold it in place, according to the ancient Greek custom, or may be left as it comes from the loom. There is no lack of chances to display handsome jewellery with the dress. The shawl is clasped on the shoulder by ornaments that may be large or small, as one pleases; the girdle may flash with diamonds, and rubies may glow at throat or wrist, or even clasp the gown from throat to hem and the sleeves from wrist to shoulder, if one please, without offending against classic taste, so that the love of ostentation can be gratified as easily while wearing this simple dress as when arrayed in the regulation "suit of four pieces."

Several of the persons who have objected to the costume ask why the princess may not be substituted for the chiton, and the answer to this enquiry is that the latter is more simple to make and easy to fold, and therefore to be preferred to the princess, although it does not fit quite so smoothly. The shawl needs no recommendation to any one who has once seen it, and few who have do not hope for its introduction. There is some danger that its English advocates will create a prejudice against it, by calling it a dress for persons of culture, and seeming to restrict its use to a class, thus condemning it to an existence as restricted as that of the elegant pre-Raphaelite gowns; but it is to be hoped that, if it should make its appearance here, American women will have more sense than to speak of it as the property of a clique. The most beautiful woman cannot wear it in public without attracting disagreeable observation until it is put within the reach of all, and its general adoption will not detract from the peculiar grace of those who display most taste in its adjustment. However, its appearance on our shores is still a dream of the future, and for the present American women will follow French and not Athenian fashions.

Oxford has followed the example of Cambridge in furnishing the means of higher education for women. A ladies' hall is to be established in Oxford, under the superintendence of Miss Wordsworth, who is to be the first Lady Principal. The hall is to be established "on the principles of the Church of England," but "with provision for the liberties of members of other denominations" to secure to students "a common life with the ways and tone of a Christian family; the protection of certain rules as to hours, society, &c.; general supervision of studies; definite religious instruction, and the advice and assistance of a lady of experience and other high qualifications, acting as Lady Principal." The Warden of Keble (Rev. E. S. Talbot), the Dean of Oriel (Rev. A. G. Butler), and other well known Oxford personages, are on the committee, and a subscription has been opened to defray the expenses of starting the scheme.

The death of Mrs. Korte, at Riverside, Ind., was a touching result of the maternal instinct. Her little child had strayed across the railway track. The mother heard a train coming. For fear the child might attempt to get back to her, she rushed down a bank and on the track just in time to get struck. She was instantly killed. The child escaped.

There are ten girls in a Pennsylvania family whose "Christian" names are these:—Emma Angelina Adlet, Lovinia Serena Cornelia, Alice Ellen Amanda, Torvilla Susanna Corilla, Francina Telara Cencillia, Perlinia Sibylla Agnes, Christiana Effibulia Eliza, Annie Olivia Virginia, Ida Cora Jorine, and Mary Anna Alecia.

This is from the advertisement of a concert in Machias, N.Y.:—"Miss Julia A. Moore will delight with two hours of song, including the latest and best 'Grandfather's Clock,' which will be sung with a power and pathos seldom heard in this country, even from the much-advertised Italian opera singers."

A Bridgeport woman declared that she would whip the girl with whom she caught her husband walking in the street, and did it. She also said she would scratch the husband's eyes out, and tried to do it. Then she started for the water, declaring she would drown herself, but didn't do it.

A woman in New York says that when her husband is a little drunk he kicks her, and that when he is very drunk she kicks him; and she adds that she does most of the kicking.

Six lady physicians graduated at New York on Thursday.

FARMER'S CLUB.

GARDEN INSECTS.

BY ASA FITCH, M.D.

(Continued.)

Before we pass to consider the insects of other garden roots, another common disaster to the onion, to which I find no published allusion, requires to be noticed. During the latter part of June, and in July and August, one onion after another in the bed, ceases to grow, and its top gradually becomes dead and dry, although the bulb is perfectly sound and hard—the plant thus terminating its growth for the season, when the bulb is sometimes no larger than a walnut. Upon raising such onions from the ground, we find they come up very easily, having lost their attachment to the soil by reason of a malady that has affected their small fibrous rootlets, which for the most part are severed from their connection with the bottom of the bulb, whilst others are withered, dry and discoloured, very few if any of these rootlets remaining white, succulent and in a healthy condition, capable of contributing to the nourishment and sustentation of the plant. And adhering to the bottom of the onion will sometimes be seen one or more small young Centipedes, or "Thousand-legged-worms," whilst several others of them may be noticed in the hole from which the bulb has been raised. It is these creatures that are the authors of the mischief—wholly cutting off many, and in some instances all of the rootlets, and wounding and girdling others to such an extent that they wither and perish. These worms will be described when we come to consider the insects injuring the roots of the cabbage.

Fig. 6.—Centipede.

The beet is quite free from insect enemies. The only one entitled to notice is the Striped Blistering-fly, *Cantharis vittata*, a cylindrical beetle scarcely the thickness of a small lead pencil, and half an inch or more long, of a dull, pale, yellowish colour, with two black stripes on its fore body and on each of its wing covers. These beetles occasionally appear in immense numbers, attacking the potato tops and stripping them bare of their leaves. They are equally fond of the leaves of the beet, which are liable to be totally consumed in places where this insect is present. The only remedy is to gather the beetles in pans or covered tin pails, and kill them by sinking the pail in boiling water—when they may be dried and sold to the apothecaries, every intelligent druggist knowing that they are perfectly equal in value as a vesicant to the Spanish flies of the shops.

The carrot and also the parsnip are but little depredated upon by insects. The Negro-fly, *Psila Rosæ*, which produces a yellow maggot that bores the root of the carrot in Europe, ano is its worst enemy, has not yet reached this side of the Atlantic, that I am aware. The leaves of both the vegetables named, and also those of the caraway and parsley, are eaten by a large, thick-bodied apple-green worm (fig. 7), prettily marked with black bands, each band being formed in part by six equidistant yellow spots. Some of these worms

Fig. 7.—Parsnip and Parsley Worm.

are seen in our gardens almost every year on one or the other of the plants named, though the species subsist mostly upon the wild parsnip growing in the meadows and along highway fences. In its pupa state it is curiously held to the side of a post or the wall of an out-building, by a thread passed around the upper part of its body. It finally becomes a beautiful large black butterfly, having two rows of yellow spots beyond the middle of its wings, and on the hind pair a row of blue spots between the yellow ones. This is named the Asterias Butterfly, *Papilio Asterias*. It may every year be noticed in the garden gently hovering over one of the above named plants, and settling for a few seconds on the ends of one leaf after another, placing a single egg on the upper side of the leaf. There are two broods each year, the worms appearing early in July and again in August. They may be picked off the leaves and killed, though they are seldom if ever so numerous as to require their destruction.

The radish has its leaves perforated with small holes by the Striped Flea-beetle (fig. 8) which infests the cabbage leaves, under which head it will be described particularly noticed. Altogether the worst enemy of this vegetable is the larva of the Radish-fly, *Anthomyia Raphani*, as it is named by Dr. Harris, although it appears to be identical in every particular with the European *Anthomyia radicum*. This larva is a maggot which gnaws irregular spots on the outer surface of the radish, and bores long, winding, yellow worm-tracks in the white interior of the root, whereby it becomes tough and stringy, and unfit for the table. A large portion of the radishes grown in most of our gardens, are hereby rendered worthless, every year, and many persons never attempt to raise this vegetable in consequence of this insect. It is only my earliest sown bed from which I obtain a few radishes that are eatable, and some years this first sowing is a total failure like the later ones. The worm and also the pupa differ in no respect, that I perceive, from those of the onion-fly, except that at the hind end the two larger middle teeth upon the underside are slightly notched at their tips, and two-toothed instead of tapering to a single sharp point. The flies, too, are very similar, but in this radish-fly three faint brownish stripes are perceptible on the fore body, and on the hind body in the male is a black stripe along the middle, which is crossed by narrower black lines on each of the sutures.

Fig. 8.—Striped Flea Beetle.

The cabbage appears to be attacked by a greater number of insects than any other garden vegetable, and suffers more severely from these pests than any other plant, the cucumber, perhaps, excepted. Its roots, its stalks, and its leaves each have their particular depredators. These we will proceed to consider in their successive order.

The root frequently has its surface excoriated and its interior bored by the larva of the Cabbage-fly, *Anthomia Brassicæ*. This maggot commences its attacks when the plants are small, even before they are taken from the seed bed, sometimes destroying every plant in the bed. It continues to infest the roots through the whole season. At the time of gathering the cabbages in autumn, I can always obtain specimens of these larvæ, finding them burrowed in little cavities in the bark of the root or sometimes boring directly inward with the white ends of their bodies projecting out from the surface. They prey most severely upon the cauliflowers and other tenderest varieties of the cabbage. The larvæ appears to differ in no respect, from those of the Radish-fly. The flattened hind end of their bodies have twelve minute teeth around the margin, whereof the two lowermost ones are largest, with their ends notched and two-toothed. And the tooth next to these on each side is equally long but more slender, tapering, and very sharp-pointed. And the flies which I have bred from these cabbage larvæ are so very like those of the radish, as to excite doubts of their being really distinct, from that species, merely having the three stripes on the fore body more distinct and of a black, rather than a brown colour. E. Sanders reports that one of the Albany gardeners had saved his plants from the general ruin of the preceding year, by sifting powdered tobacco upon them, so much only as to lay a fine slight dust on the leaves, and repeating this application whenever the dust was scattered off by a high wind or rain. And he is confident the fly will not alight to deposit its eggs upon plants which are thus dusted. If this is an effectual remedy, it will no doubt be equally effectual against other flies of this genus.

Young Centipedes, or Thousand-legged worms as they are commonly called, also attack the roots of the cabbage, and indeed those also of most other garden vegetables. These creatures are so very small and lurk in such obscure situations during the daytime, that they are scarcely noticed, and no one is aware of the countless multitude of them that are scattered everywhere through the garden. As they are frequently seen associated with the wood lice or "sow bugs," and have similar soft bodies and numerous short thread-like legs, they are currently supposed by the few persons who have formed any definite opinions respecting them, to be analagous to their larger comrades in their habits, and to subsist like them upon dead and decaying vegetable matter. But I find them clustering together and feeding upon living, healthy vegetation of every kind that is soft and succulent in its texture, and that is lying upon or slightly under the ground where it is accessible to them. Being so extremely numerous, so decidedly injurious, and so wholly overlooked hitherto, the leading facts in relation to their appearance and habits, require even in this brief general account to be somewhat particularly stated, for correct public information.

(To be Continued.)

AN INTERESTING RELIC.

A Rocking Chair Made from the Keel of a Vessel Built Sixty Years Ago.

Mr. Richard Oates has had constructed a rocking chair from the keel of the sailing packet Duke of Richmond, which was launched in this city (then Muddy York) in the year 1820. The vessel has quite an interesting history, and the associations connected therewith will no doubt be interesting to many, besides those still living who have paced its deck while ploughing the waters of Lake Ontario from York to Niagara.

THE RICHMOND.

Work was commenced on a vessel of seventy tons burthen in the year 1819, the greater part of the timber having been cut from the woods where the city now stands. The oak tree used for the keel, and from which the chair has been manufactured, was cut somewhere in the vicinity of the crossing of Queen street and Spadina avenue. In the spring of the year 1820, the Richmond was successfully launched from the foot of Frederick street, and for six years thereafter she plied between York and Niagara, being sailed and owned by the late Capt. Edward Oates, father of Mr. Richard Oates. On the occasion of the first visit of the Richmond to Niagara, her captain was presented by Col. Johnson, of the 68th Rifles, stationed at that place, with a small piece of ordnance, on condition that the cannon should be fired as the vessel approached the harbour, and one hour previous to its departure on the return trip. This agreement was faithfully complied with during the six years. About this time the steamer Toronto, commonly known as

THE "BASKET BOAT,"

was put on the above route, but she was so unreliable that she was soon taken off. Often the peculiar sight was witnessed of the Richmond sailing into port having in tow the steamer Toronto, the latter's machinery refusing to propel her when about in mid-lake. The steamer Canada, sailed by the late Hugh Richardson, was put on the same route, and proved a more successful competitor for the travel and traffic than the "Basket Boat," and Capt. Oates withdrew his vessel, and traded between York and Oswego, N.Y. Coming from the latter port, laden with a cargo of salt, in December, 1826, the Richmond was wrecked in a small bay north of Nicholson's Island, Prince Edward county. At the time the vessel went aground, there was a blinding snow storm raging. In the year 1873 Mr. R. Oates conceived the idea of resurrecting some of the timbers of the Richmond, which had years before been covered with sand. Putting himself in communication with Mr. Comfort Delong, a resident of that vicinity, and a person who witnessed the accident to the vessel, this object was accomplished.

THE CHAIR MANUFACTURED

is an old-fashioned rocker, and contains sufficient timber to make half-a-dozen ordinary chairs. It stands over five feet in height, with heavy cane seats and back, and weighs about fifty-five pounds. At the York Pioneers' dinner, to be held on the 17th inst., the chair will be placed at the head of the table, and occupied by the President. During the evening it will be formally christened the "York Pioneers' chair."

THE NEXT PRESIDENTIAL CAMPAIGN.

Grant Positively Refuses to be Nominated—A Kentuckian Society for His Assassination.

NEW YORK, April 12.—The *Graphic's* Washington special says a gentleman travelling with Grant writes that the General says he will not be a candidate for President under any circumstances. He does not want to re-enter public life, and will decline nomination for any public office, and will make his intention fully known upon his return to America. At present he does not wish to appear as publicly declining that which has not been authoritatively offered.

(Despatch to Cincinnati Gazette.)

CARLISLE, Ky., April 8.—In a special despatch to the *Gazette* last night, I alluded to the fact that a secret order was being organized by prominent Democrats throughout the State looking to the assassination of Gen. Grant in the event of his nomination by the Republicans for President. To-day I was shown a printed copy of the by-laws of this organization, which is something after the Order of the Ku-Klux Klan, and the signers are pledged to secrecy by oath, under penalty of death. There are a number of signatures to the paper, embracing the names of several prominent, wealthy, and influential Democrats in different portions of Kentucky, and, I am told, the matter has been working quietly for months past. The gentleman to whom this precious statement is sent is requested to "use all diligence in maintaining the utmost secrecy; get all the prominent men of the party in your county to sign the by-laws, and you will be called on in ten days for its return." My informant refused to disclose the names of any parties connected with the affair, but said:—"There are a number of good names on the paper." For several weeks past open boasts have been made that Gen. Grant would never be allowed to take his seat in the event of his election to the Presidency, and the above facts but prove that such boasts were not without some foundation.

To a poor Quaker shoemaker living in Spiceland, Ind., the Smithsonian Institution and the meteorological bureau has been indebted for twenty years for valuable statistics and observations. His name is William Dawson, and he made his own telescope and constructed his own observatory.

The steamer Alaska, now at Sitka, has been instructed to remain there until the danger is past. Accounts from that quarter are conflicting. The Secretary of the Navy has ordered the United States sloop-of-war Jamestown, to be fitted out for sea as speedily as possible at Mare Island navy-yard. She will be sent to Sitka to take the place of the Alaska, when the latter shall be ordered home and will probably remain permanently on the north-west coast. The Jamestown is a sloop of about 900 tons. She will be provided with two large steam launches for patrolling the Alaskan coast and making surveys of inland channels.

AN EXTRAORDINARY STORY

Horrible Practices of South American Cannibals.

PANAMA, April 3.—The *Star and Herald* prints the following:—

"A curious story comes to us upon the authority of the prefect of the district of Coqueta, in the State of Cauca, and on the borders of the Brazilian empire, of hostilities between savage Indian tribes which are marked atrocities common to Central Africa or the islands of the South Sea. On the desolate lands of the lower part of the river Coqueta live two tribes of Indians, the Huihotes and Guaques, between whom there appears to be an endless feud. The cause of the sanguinary wars between these tribes is unknown. They seem to exist but to destroy and annihilate each other in the most horrible manner. Although the tribes of the Guaques engage in commerce with any who may visit their territory, they are nevertheless veritable cannibals so far as the Huihotes are concerned, whom they hunt as they would wild beasts, with the object of making prisoners, whom they sell as slaves in Brazilian territory or reserve for a worse fate, serving up the still palpitating bodies of their victims as food. In their horrible and disgusting feasts, frightful orgies are practised. These barbaric rites are described by a gentleman named Guzman, a Colombian who for commercial purposes visited the country. The buildings, or temples, in which the victims are sacrificed are about thirty metres square, with several doors on either side, and accommodate about forty. The victim selected is led by the hand by the chief several times up and down before the assembled savages, amid shouts and laughter most infernal. The trembling captive is obliged to pass out and in through the various doors, and at last is allowed to remain standing for a few moments in the centre of the building