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THE SIGNAL.

THE POET'S CORNER.

The Song of the Camp.

"Give me a song," the soldier cried, The outer trenches guarding, When the heated guns of the camp allied Grew weary of bombarding.

The dark Redan, in silent scoff, Lay grim and threatening under; And the tawny mound of the Malakoff No longer belied its thunder.

There was a pause. A guardman said: "We storm the forts to-morrow; Sing while we may another day Will bring enough of sorrow."

They lay along the battery's side, Below the smoking cannon; Brave hearts from Severn and from Clyde, And from the banks of Shannon.

They sang of love and not of fame; Forgot the British soldier's glory; Each heart recalled a different name, But all sang Annie Laurie.

Voice after voice caught up the song, Until its tender passion Rose like an anthem, rich and strong, Their battle eve confession.

Dear girl, her name he cared not speak, But as the song grew louder, Somewhat upon the soldier's cheek Washed off the stain of powder.

Beyond the darkening ocean burned The bloody sunset's embers; While the Crimian valley learned How English love remembers.

And once again the fire of hell Rained on the Russian quarters, With scream of shot and burst of shell And howling of the mortars.

Irish Nora's eyes are dim, Her singer dumb and gory; And English Mary mourns for him Who sang of Annie Laurie.

Sleep, soldiers! still in honored rest A Year truth and valor wearing; The bravest are the tenderest, The loving are the darest.

—Bayard Taylor.

ENGLISH COUNTRY LIFE.

Social Features of the Great House of the Nobility.

Life at the great houses of this kind has been, it seems to me, better represented by the pen of Anthony Trollope than any other writer; and, indeed, while writing at English country places myself I was so impressed by the fact of his photographic capacity that it seems to me further description on my part would be superfluous.

But that which strikes some Americans as ostentatious or as a desire to simply maintain splendid surroundings, says a writer in the New York Herald, is in reality the outcome of such traditions—such long usage—that it has become an ordinary matter of fact to those belonging to it as the commonplace routine of three times a day setting forth a meal on a table for the mechanic's family.

A BAD MAN OF BERLIN.

The Number of His Wives is "Estimated" at Seven.

BERLIN, Ont., July 9.—High Constable Klippert yesterday arrested a man named Conrad Ortwine, charged with polygamy. It is claimed that he has now the seventh wife, the last one living in this town. He is a well-dressed German with a large amount of glib talk, and it appears found no trouble in gaining the affections of the gentler sex.

He had a mate for widow women. The charge was laid against him by a Mrs. Rooko, a widow living in the north ward, to whom he proposed at first sight. She was interviewed by a reporter and told a rather amusing story, which is as follows:

About a month ago Ortwine visited Mrs. Rooko and made a proposal of marriage to her, but as she was not willing to accept without taking the matter into consideration and counselling her family he gave her two weeks' time. At the end of the two weeks she called again and told her a silver-lined story about owning a fifty-acre farm near Stratford, and said he was shortly to inherit \$10,000.

His prepossessing appearance and the offer to clear the debt on her property was too much for her and she won her affections, and the date for the marriage was fixed, which took place a week ago Sunday.

After they had been made one, Mrs. Ortwine No. 7 became suspicious, and on enquiry found that she only possessed a seventh part of his affections. Yesterday morning when he made his appearance she accused him of infidelity and polygamy and belabored him with a broom. Soon after this he was arrested. He will be tried on three charges, which will be made against him by Mrs. Wolf, Wellesley township; Miss Gilder, Wellesley township, and Mrs. Rooko, Berlin. He is about 50 years of age and is said to have married children living near Stratford. It is estimated that he has seven wives and about thirty children.

Baron Burnes. NORWICH, Ont., July 9.—The largest barn in this part of the country were burned last night. They belonged to J. Stover and were insured for \$3000 and \$1000 on contents. The mill will be heavy, as there was considerable stock and machinery destroyed. Insured in the London Mutual.

How a "Ringer" Got Lost. One of our boys was over in Mohs valley one day, and on that day a couple of chaps came into a village on a tin pedler's wagon. They were driving a horse which could have fooled no one but a hayseed.

Anyone posted on the points of a trotter would have put him down as good for less than three minutes. This was in the olden days, when showing a clip of 2:50 was looked upon as a marvel.

The peddlers found the usual crowd at the village tavern, and it didn't take them two hours to get up a match with the boss trotter of the neighborhood. It was best two in three for \$50 and the tin-wagon horse won both heats in 2:55. It was evidently a put up job to skin the rustics, and as they were headed out for home, we were determined to be ready for them.

We sent a hundred men after a trotter, scraped our dollars together, and the day the peddlers arrived we had our nag drawing manure with a cart. The peddlers arrived at about eleven o'clock, and after dinner, as we all sat on the verandah, one of them carelessly enquired:

"Got anything in hoss flesh to brag of here?" "One purty fair hoss," replied the village cooper who had a dreadfully-innocent look on his fatherly face.

"Can he go?" "Wall, he's cleaned 'em so fur." "Our old hoss does a mile fairly well." "Yes?" "And, just for the fun of the thing, we sometimes trot him."

"Yes." "Can't we get up a go?" "Wall, our hoss is no cheap animal. We'd want to make it \$100 at least." "We'd rather make it \$250."

In ten minutes we had the money up and the race agreed to. We had no track, but the highway was broad and it was to be a mile straightaway. The peddlers brought in a sulky they had left just out of town, our horse was provided with another, and every man, woman and child in that town turned out. The race was square up and up, and our horse got the first heat by three good lengths. We saw that the peddlers were puzzled and anxious, but they had sand and each put up his watch for \$20 more.

It was a fair, even start on the second heat, and the pace was even for a quarter of a mile. Then our horse began drawing away, and when he went under the string he was thirty feet ahead. The peddlers gave up the stakes, sat down by themselves and had a talk, and then the spokesman moved over to where the cooper stood and said:

"We see through it and we can't equal. As for your getting an old ringer to match ours we haven't any fault to find, but what harrows up our souls and makes us long for rest beyond the grave is the idea that we were taken in and done for by such a homely old cuss as you seemed to be, but ain't I'll tie both feet and one hand and fight you for the hoss and wagon."

Facts About Night Air.

In an article in the New-York Times, respecting the comfort and healthfulness of rural life, Mr. Henry Stewart makes some suggestions on the subject of night air, which will delight the hearts of "fresh-air fags," and also, we hope, enlighten those who are in such dread of "night air"—meaning out-door night air—that they compel themselves to breathe poisoned in-door air all night.

Mr. Stewart says: There is a most erroneous impression prevalent that the night air is unwholesome. This is a relic of the old times when the night was supposed to afford a convenient time for ghosts and evil spirits to walk abroad, and when everything malignant and injurious threatened danger to mankind; when imaginary witches worked their evil spells; when "churchyards yawned and hell itself breathed out contagion to the world." Even the air itself was supposed to be filled with poisonous vapors and the germs of disease, and the deadly carbonic acid was believed to lurk in the damp, unwholesome ground. But modern science has removed all grounds for these superstitious apprehensions, and it is known now that the night air is purer than that of the day; drier, freer from dust, and all those injurious germs which float so freely in it, and which are brought to the ground with the condensing moisture, and is therefore more healthful than the air of midday.

Hence the best time to ventilate the dwelling is in the night, and then the windows should be opened a little at the bottom and wide at the top. When one learns what goes on in the air of a tightly-closed sleeping room, breathed over and over for eight or ten hours and without any chance of purification, it would be no cause for surprise that disease should prevail more in country places than in towns and cities; one person will add to the air of a room 10 by 10 by 10 feet in size, and thus having 1,000 cubic feet of air, as much carbonic acid as would amount to 4 parts in 10,000.

As the normal proportion consistent with health is 4 parts of carbonic acid to 10,000 of air, the excess contributed to the air of an unventilated closed room during eight hours would be 80 parts in 10,000 of air, an increase twenty times the normal. This does not actually happen because a room is not exactly air-tight, but many persons feeling a draught of night air do as much as they can to make their rooms air-tight. The effect of breathing carbonic acid is to induce a restless torpor, a state of coma in which the brain becomes paralyzed and the blood loaded with impurities.

On awaking, the person has severe headache, dizziness, and fever. A continuance of the cause produces fevers of various kinds, or such a weakened condition of the system that a person falls an easy prey to infection, and thus the carbonic acid in the air of a sleeping room is as much as they can to make their rooms air-tight. The effect of breathing carbonic acid is to induce a restless torpor, a state of coma in which the brain becomes paralyzed and the blood loaded with impurities.

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The Vegetable Garden.

It is a matter of surprise that farmers and others in the country pay so little attention to the vegetable garden. Not one farmer in a hundred has anything approaching a rotation of vegetables—say from the early part of June through the successive months of summer and fall. The average garden consists of but two or three varieties instead of fifteen or twenty, and these few kinds generally come in a month or six weeks later than market gardeners around towns and cities have them. At a very slight outlay very farmer, or any one who has a piece of ground could have a succession of vegetables throughout the season. In the first place, an acre of ground or so, should be devoted to vegetables on the farm. This plot of land should be thoroughly manured, drained and kept in first class order with regard to cultivation and the eradication of weeds. This spot should receive from eight to ten cords of well-rotted manure each with all the hard wood ashes that can be obtained. The land should be manured in the fall, if possible, and ploughed. This will give the chance for the nutritive elements to be thoroughly mixed with the soil, and the plant food made available. When this land has been got into proper tith the whole succession of garden vegetables may be put in with the same ease as is a field of corn. If this acre with good manure measured in its productiveness, it would exceed in profit more than any two acres devoted to anything else. An acre of land with seasonal vegetables would be the mainstay of a farmer's living, and the other ninety-nine acres could be applied to profitable grain, stock and fruit raising. The quantity that can be raised on an acre of fertile land is something prodigious, and not only could the land owner feed a large family from this source, but he might make profitable sales of the surplus in our central markets. Especially where near a canning and pickling establishment he would have ready sale for green corn, tomatoes, green beans, peas, cauliflowers, cucumbers, etc. In this section, however, a canning factory would find difficulty in finding raw material. But for their canning factories, the farmers in the New England States could not live, as the majority of their farms have ceased to yield a profitable return in grain and stock and are now being bought by Canadian shrews and superphosphates—keeping up their fertility at our expense and making productive farms out of impoverished soil by going into "truck farming," as they call it—raising vegetables and fruit, selling in local markets and to canning factories. In a typical case, the different courses or rotations of vegetables that may be raised at such a small outlay of capital and labor, contain the medicinal virtues of the whole vegetable pharmacopoeia. Carrots and parsnips are a powerful and efficient diuretic; so has spinach and lettuce, besides being tonic and laxative. Celery is a powerful nervine, whilst onions act similarly, also producing good effects upon the pulmonary organs. Tomatoes act mechanically upon the bowels, and their acid juices are very refreshing. There is a strong sentiment setting in favor of a more liberal vegetable diet for the prolongation of life.—Bridgetown Monitor.

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