

**PEANUT FACTORY.**

When the peanuts arrive at the factory they are rough and earth-stained, and of all sizes and qualities, jumbled together. The bags are first taken up by iron arms projecting from an endless chain, to the fifth story of the factory. Here they are weighed and emptied into large bins. From these bins they fall to the next story, into large cylinders, fourteen feet long, which revolve rapidly, and by friction the nuts are cleansed from the earth which clings to them, and polished, so that they come out white and glistening.

From this story the nuts fall through shoots to the third and most interesting floor. Imagine rows of long, narrow tables, each divided lengthwise into three sections by thin, inch high strips of wood. These strips also surround the edge of the table. Each of these sections is floored with a strip of heavy white canvas, which moves incessantly from the mouth of a shoot to an opening leading down below, at the further end of the table. These slowly-moving canvas bands, about a foot wide, are called the "picking-aprons." Upon the outer aprons of each table, dribbles down from the shoot a slender stream of peanuts, and on each side of the table, so close together as scarcely to have "elbow room," stand rows of negro girls and women, picking out the inferior peanuts as they pass, and throwing them into the central section. So fast do their hands move at this work that one cannot see what they are doing till they cast a handful of nuts into the central division. By the time a nut has passed the sharp eyes and quick hands of eight or ten pickers, one may be quite certain that it is a first-class article, fit for the final plunge down two stories, into a bag which shall presently be marked with a brand which will command for it the highest market price.

The peanuts from the central aprons fall only to the second story, where they undergo yet another picking over, on similar tables, the best of these forming the second grade. The third grade of peanuts, or what remains after the second picking, is then turned into a machine which crushes the shells and separates them from the kernels. These are sold to manufacturers of candy, while the shells are ground up and used for horse bedding. So no part of this little fruit, vegetable or nut, whichever it may turn out to be, is finally wasted, but all serve some useful purpose. —Blue and Gray.



"Well," said the collar to the cuffs, "do you feel the effects of the general dullness?"

"We should say we did," replied the cuffs.

"We never met with so many reverses in our lives."

There is a ripe side to the orange as well as to the peach. The stem half of the orange is usually not so sweet and juicy as the other half, not because it receives less sunshine, but possibly because the juice gravitates to the lower half, as the orange commonly hangs below its stem.

WM. T. FRANKLIN.

CHAS. L. CUTLER

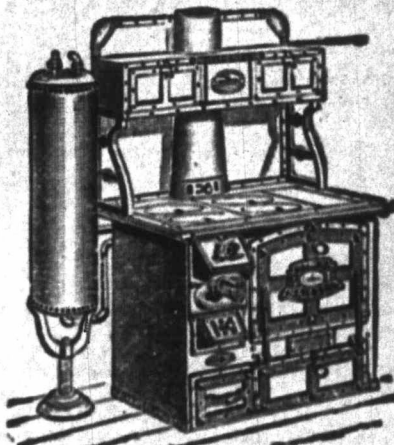
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