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EDITORIAL NOTES.

Although the telegraph has given only meagre details of the work of the Tuberculosis Congress which closed its sessions at Berlin on the 27th ult., the number of delegates and their representative character attested the universal interest taken in it. In the long list of diseases none is so widely disseminated as consumption, more than 60,000 people dying from or being disabled by it every year in England, while in Germany the annual mortality is said to reach 150,000. Any conference of experts, then, with a view to securing practical preventive measures against the propagation of the malady, or diminishing its high rate of mortality, must command general interest and approval, experience having taught the inestimable value of the conclusions already reached regarding the conditions of contagion, the significance of heredity, etc. Indeed, within recent years the theory of the origin and development of the disease has been revolutionized, the old assumption that it is hereditary being now known to be mistaken, the death of parents by consumption only indicating the existence in their children of conditions favorable to the development of the consumption bacillus. But such development is impossible unless the bacillus is taken into the system, and that, in turn, is possible only by such form of contact with a diseased person as to render prevention a comparatively easy matter. For the old theory that the malady may be contracted through the breath of a consumptive, and that it was necessarily propagated by close association, the isolation of patients being thus the only real safeguard, has, with fuller knowledge, been repudiated.

One of the comforting facts emphasized by the Congress is that consumption is not the necessary result of close living, and dense population, crowded England having a mortality from it of only 1,358 to the million of inhabitants, as against 4,000 to the million for thinly peopled Russia. All that is necessary is the prompt disinfection of the expectoration of patients in which the bacilli exist, and which, if permitted to dry, permeates the atmosphere as dust, and is thus introduced into the system of the healthy. With this better understanding of the orgin and distribution of tuberculosis, has come a corresponding revolution in its treatment, at first suggested by the discovery that it could be more successfully prevented or checked by residence in high altitudes than in lower and warmer regions. To this discovery was added another, that the success of this treatment was not due to the air of high altitudes, but to abundance of air, and patients who had been living shut-in-lives, were instructed to live much in the open, with marked benefit to health and strength. Experiment in this line has led to the conclusion that the real cure is largely plenty of pure air and good food, and that this treatment may be had without residence in the highlands, with the result that sanitariums are being established in many dissimilar localities. It seems not improbable that such further development of the system will be made that the great problem which the recent congress met to discuss, may ultimately be solved by patients in their own homes.

The coal-exhaustion scare has again seized upon the English mind. There is probably no foundation for it, no reasonable ground for believing that England's coal supply will be exhausted within the fifty years now set as the limit of its lasting, or indeed within many hundreds of years to come. And there is now every prospect that through liquefied air, or the utilization of the inexhaustible power of the tides, or the harnessing of terrestrial magnetism to electrical-power uses, or in some other of the many ways open to inventive genius, the need of coal for the production of power will be done away with in large part if not in whole long before England's coal fields shall cease to yield their precious product.

But what a calamity it would be to the whole world should the pessimistic prediction prove true! How immeasurable would be the hurt humankind should England's workshops be closed! The damage would not be measured by the withdrawal of England's enormous volume of needed products from the world's use. That indeed would be a trifle in comparison with the evil effect of the decay of England's influence upon civilization and progress. For should her workshops close for lack of fuel her people in great numbers would be forced to emigrate and her population would fall to the level of her old pre-industrial, agricultural age. Without manufactured products with which to trade, England could support no more people than her fields can feed. And with lost industries and a reduced population that great nation's intellectual supremacy and all her potency as a civilizing force in the world would quickly pass away.

TEA CIGARETTES.

The fierce crusade against tobacco cigarettes in London has developed the tea cigarette, which is particularly patronized by women.

The cigarettes are made of a coarse grade of green tea, which has but little dust, and is composed of unbroken leaf. This is dampened so that the leaves may be stuffed in the paper cylinders, but not sufficient to affect the paper. The taste is said to be disagreeable at first, the effect on beginners being a sense of oppression in the head and a desire to take hold of something.

After a few cigarettes have been smoked the depressed feeling is succeeded by one of intense exhilaration Physicians say the effect on the nerves of continuously smoking tea cigarettes is as deleterious as drinking abstinthe. The first step toward a cure is a cup of strong tea.

If men wound you with injuries, meet them with patience; hasty words rankle the wound, soft language dresses it, forgiveness cures it, and oblivion takes away the scar. It is more noble by silence to avoid an injury than by argument to overcome it.

The Home

ORANGE BASKETS.

Orange baskets, filled with sections of the fruit taken out and piled up, or orange colored blocks of jelly poured in, when nearly hard, are at all times pretty additions to the table. In preparing the orange skins, wash and scrub first to free them from any specs of black or dust, and then wipe dry. If a handled basket is desired, outline the handle first with a sharp knife cutting about the "equator of the orange" but leaving the strip of handle intact. Carefully remove the severed skin with the knife, then with a sharp pointed orange spoon take out the inside of the orange. If a covered basket is preferred, cut off a small slice about an inch and a third in diameter across the end of each orange and save it for a cover. If still simpler baskets are desired cut the oranges in halves, remove the pulp and with sharp scissors cut the edges in little points. When the skins are prepared they should be thoroughly chilled. An easy way to do this is to pack them lightly in an ice-cream freezer and pack the can for an hour or so in salt and ice. At the end of this time remove them, fill with orange sections, orange jelly, or orange frappe or ice, and serve each orange on a dainty dessert plate. The oranges with the covers may have them tied on with narrow ribbon, having a fancy bow on top.

LESS FRILLS.

A change is coming over the feminine taste in the matter of underlinen. It is now no longer one mass of lace and frills. In fact, frills even on the hem of the garments are distinctly out of vogue, and now the whole attention is given up to cut. A simple real valenciennes trimming around the neck, with a tiny baby ribbon and the initial embroidered on the left shoulder, is the latest smart thing to wear. But the cut, that is the difficulty, for all the beauty of these delicate undergarments depends entirely on the fit. Combinations are dying out, except for bicycling and active sports.

THE POTATO.

Browned Potatoes.—Boil large potatoes in their skins, peel, and when your roast of meat is almost done lay the potatoes in the dripping pan about the meat, dredge and baste as you do the meat. Drain and arrange around the meat on the platter.

Scalloped Potatoes.—Butter a bright tin basin or pudding-dish and put in a layer of cold potatoes seasoned with pepper, salt and bits of butter; fill the dish with these layers, and cover the top with cracker crumbs. Pour over it a cup of milk or cream, and bake half an hour.

A nice way to fry potatoes is to dip them in egg and then in cracker or bread crumbs and fry until brown.

Saratoga Chips.—Peel the potatoes carefully, cut into very thin slices and keep in cold water over night, drain off the water and dry the potatoes thoroughly in a towel, put a handful at a time in a kettle of very hot lard, stirring with a fork to prevent them from adhering to the kettle or to each other. As soon as they become light, brown and crisp, remove quickly with a skimmer and sprinkle with salt as they are taken up.

Potato Puff.—Two cups mashed potatoes, two tablespoons melted butter; stir these with a seasoning of salt to a creamy consistency. Beat two eggs and add with six tablespoonfuls of cream. Beat all together, pile in an irregular form in a dish and bake in a quick oven until nicely colored.

ANNUALS IN FLOWER GARDENS.

The old-fashioned flower gardens were largely made up of annuals. Among flowers, by far the larger part of the old-time favourites were annuals; and it is probable that nine out of ten persons to-day, if asked to mention their favorute floweard, florists stock excepted, would name annuals. Sweet peas, pansies, asters, cosmos, nasturtiums, these have a hold on people which they will never lose.

And so, while it is possible to find many pleasant gardens,—in snug back yards, or window boxes or tomato cans,—without trees and shrubs and perennials, the annuals are omnipresent. Their great variety, their adaptability to all needs and circumstances, the innumerable, characteristically beautiful ways they have of expressing themselves, makes them always indispensable.

Almost all of the annuals may be grown successfully by sowing the seeds where the plants are to stand. This is done when the weather is warm enough in spring, and as soon as the soil is in good workable condition. The seed bed should always be thoroughly prepared, with good drainage and an abundance of well decomposed fertilizer worked in. But it is much the best plan, especially in northern latitudes, wherever it can be done, to start the plants in hotbeds, cold frames, greenhouses or boxes of earth in the house, from which they are transplanted to the open ground. Considerable time is gained in this way—often one or two months. Nearly all the annual species may be handled in this way. There are a few exceptions. But many sorts make much better plants by transplanting; and it is often advisable to transplant the seedlings once before they reach their final stations in the grounds.

The commonest error, in growing annuals, is to plant them in flower beds. This mistake is frequently made with other plants, and never so persistently and disastrously as with phloxes, zinnias, marigolds and their like. If a strictly geometrical scheme is intended, or if the garden is one of the old Italian style with a high wall about it, then flower beds will fit the place. But in the free and natural dooryard gardening the whole picture is sadly disfigured when it is cut full of holes to receive strange, detached bunches of unwilling flowers in varied assortment. There they uncomfortably stand about through the summer, each bunch of flowers jealous of its neighbors, all appearing to be afraid of overstepping the circumscribing bricks, stones or oyster shells which hem them in, all chafing at the restraint, and all wishing they were safely away in the woods, where they might clamber down the banks or revel in the grass the way flowers were meant to do.

The annual plants ought to be put, not into beds, but into the borders with the perennials and the shrubs. Or if shrubs and perennials are not grown, then the annuals have the border to themselves. Arranged in this way, they are capable of some of the most brilliant and satisfying effects which plants can ever give. In the irregularity and informality of the border it makes no difference if one plant or a whole lot of plants fail to grow. The irregularity is not destroyed! Or if some celandines or dandelions crowd into a half occupied nook somewhere, there is no harm done, for flowers are what we want. It would be different if we wanted flower beds.

The first and easiest and greatest improvement to be made in hundreds of front yards would be to obliterate the flower beds entirely—sod them over, and leave an open greensward where they have stood in the middle of the lawn, and move the flowers into the side borders.

HOW TO COOK ASPARAGUS.

Asparagus is one of the good things that are ruined so often in the preparation for the table. Sir Henry Thompson, connoisseur, says: "Asparagus should be cut of exactly equal lengths and boiled, standing ends upward, in a deep pan. Nearly two inches of the heads should be out of the water, the steam sufficing to cook them, as they form the tenderest part of the plant, while the stalky part is rendered soft and succulent by the longer boiling this plan permits. Instead of the orthodox twenty minutes alloted to average asparagus lying horizontally, which half cooks the stocks and overcooks the heads, diminishing its flavor and consistence, a period of thirty or forty minutes on the plan recommended will render fully one-third more of the stalk deficious, while the head will be cooked by the steam alone."

Gourmets assert that asparagus, to be perfect, should always be eaten tepid. Taste in the last few years, however, has run to cold asparagus. Hot or cold, a plain vinaigrette sauce of salt, pepper, oil and vinegar, with finely minced herbs, brings out the flavor best, although with hot asparagus many people prefer simply drawn-butter.

For more elaborate service, mayonnaise, bechamel or mousseuse sauces are used, or it may be served au grain or as an omelet filling.

A cream of asparagus soup, with cucumbers, is highly recommended by the epicure. It is made by taking a bunch of asparagus, removing the tough parts and standing in boiling water until about half cooked; then draining and stewing in enough butter to keep it moist, seasoning with salt, pepper and nutmeg. Two gills of white stock are added and the same amount of sauce supreme and later a little poultry stock. When thoroughly cooked, it is passed through a sieve. Bits of cucumber in butter are added and just before serving a liason of eggs yelk and cream is stirred in.

An English authority describes the preparation of asparagus as a sweet. Two pounds are cleaned and rinsed well, and boiled until tender in two quarts of milk. It is then strained, and four ounces of sugar are added. The liquid in which it was boiled is then poured in, and the whole is thickened with the yelks of eight eggs, the concoction being stirred over the fire until thick enough. After being rubbed through a tanning it is frozen; two wine glassfuls of sherry, half a wine glassful of brandy and one and one-half gills of whipped cream are added, when it is refrozen and put in the ice cave until ready to be served.

MIGHT HAVE BEEN SERIOUS.

Mistook the Cage and Washed Down a Tiger Instead of a Shetland Pony.

Pezon, the famous French lion tamer, was showing at Moscow last summer, when he had an experience which would have made his hair turn white if the life of constant danger he had had not already done so. He travelled with a number of cages on wheels, and being unable to carry attendants for all his beasts, generally hired a man to clean the harmless ones wherever he went. He had in his show a very small shetland pony, whose trick it was to ride on the back of a lion. On arriving at Moscow he hired a Cossack to clean out a row of cages, and specified in particular the one in which the little Shetland lay asleep. The Cossack did not understand a word of French. Pezon tried to show him about his work by motions with a pail and sponge. The mouijk watched him closely, and seemed to understand.

Next morning, armed with a broom, a bucket and a sponge, he opened the first cage he came to and quietly stepped in. He had seen his master step into two cages of harmless brutes, but this one happened to belong to a splendid tiger that lay on the floor fast asleep. At the noise made by opening the door the creature raised its head and turned its eyes full on the man, who stood in a corner dipping his big sponge into the bucket. At that moment Pezon came out, and was struck dumb by the sight. What could he do to warn the man? A sound might enrage the great beast. So Pezon stood still. The moujik, sponge in hand, coolly approached the tiger and made ready to rub him down. The cold water on its hide pleased the tiger, for it began to purr, stretched out its paws, rolled over on its back, and offered every part of its body to the treatment of the moujik, who went on scrubbing with might and main. All the while Pezon stood there with his eyes wide open, as if nailed to the spot. When he had finished his job the Cossack left the cage as quietly as he entered it. But he never did it again.

If we could sweep intemperance out of the country, there would be hardly poverty enough left to give healthy exercise to the charitable impulses.—Phillips Brooks.

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HINTS FOR THE FARMER.

PRESERVING SURPLUS SUMMER BUTTER.

About the most convenient way of preserving a small quantity of butter for future family use is to wrap each lump of butter by itself in a clean and moistened piece of thin muslin and then pack in stone jars. Tubs will do if perfectly sweet and not leaky. Keep the butter covered with a clear brine made by bringing to boiling point and holding for some minutes a solution of salt in water. It should be made of good butter salt, free from odor, and pure water, and the solution should be saturated, i.e., there should be as much salt added as will dissolve. After boiling slightly for eight to ten minutes, set in a cool place and when thoroughly cooled the brine may be poured over the butter.

Be sure to keep the butter well under the brine by means of a slight weight placed on top of it. If the butter is allowed to float it will come in contact with air and be injured. The boiling removes the air from the brine and destroys the ferments which may be present in the salt or water. Keep the jars covered and on the bottom of the cellar or other cool place. If tubs are used put them on a board or a stone to prevent the hoops rotting off. It ought to be understood that butter for long keeping must have the buttermilk very thoroughly removed at the time it is made. Treated in the manner indicated there should be no difficulty in preserving the summer butter surplus for the following winter and spring consumption.

TAINTS IN MILK.

Education is still needed among farmers to tone up their ideas in methods of producing pure milk. The thought with many people is that milk is contaminated only by the introduction of foreign bodies directly into the milk. It is true this is a prolific source of bad-flavored butter and cheese, but not the the only one. It does not occur to these farmers that taints may be introduced to these products through the organism of the cow by her breathing an impure and tainted atmosphere. Well authenticated instances are on record where cows at pasture, breathing air polluted by carrion, carried the taint to their milk and seriously affected the whole product of the factories to which the milk was sent.

The modern barn with close tie-up and cellar used as a depository for the accumulation of manure through the winter is more than suggestive of tainted milk when cows are confined in such quarters. The old, lax notions of allowing cows to stand and lie down in their ordure six months of the year accepting the conditions of filthiness the cows take on in consequence as a matter of course, are not yet all obsolete. And yet these farmers think they are targets for persecution if the factory management insists upon a reform in their practice on penalty of exclusion from the factory.

A HANDY CATTLE TROUGH.

It is often desirable to move cattle troughs from one place to another hence they should be light and strong. Most troughs in our western feed lots are too heavy and cumbersome to be easily handled in moving or loading them on a wagon. A trough made as described below will be very strong and light enough to be hauled by two men.

Make two supports or benches, the upright posts to be 3 by 3 in., 2 1-2 ft., high and the crossboards or cleats to be 1 by 8 3-4 ft., long, either nailed or bolted on the uprights. The upper crossboards are nailed 7 in. from top of uprights and the other near the bottom. Next place these two benches 8 ft. apart and bolt a brace plank on each side of them, running diagonally from under the crossboard of one bench to the foot of the other. Now make a tight box 12 ft., long, 3 ft., wide and 6 in., deep. This should fit snugly on your support, to which it can be nailed or bolted if desired. If good lumber is used, as should be, this trough will give entire satisfaction.

CONCENTRATING THE MANURE.

Very few farmers have enough manure to fertilize all their land as they would like. The best thing for such farmers to do is to apply this stable mainly to the crops on which they expect to put most of their labor. It does not pay to plant, cultivate and hoe poor land. Every addition of manure makes the labor more effective, and therefore more profitable. With mineral fertilizers it is different. These are usually applied to grain crops, for which dressings of 150 to 250 pounds per acre are usually sufficient for the crop, besides leaving some to be taken by the clover after it. These mineral fertilizers so soon become insoluble in the soil that it does not pay to apply them in large amounts. A small quantity each year, sufficient to make the crop it is applied to, is much better.

CULTIVATING DEW INTO THE SOIL.

Any one who gets out at work on the fields early in summer will find the leaves of plants and even the surface soil wet with dew which has been deposited during the night, as the soil in spring is much colder than the air. This dew is condensed moisture in the form of steam, which has taken from the air some ammonia and some carbonic gas. It is, therefore, softer than rain water and also richer in manurial elements. If the dew is left uncultivated it evaporates when the sun gets up high enough to shine on it, and all this fertility vanishes into thin air. We know farmers who get their teams out to cultivating corn and potatoes while both the soil and plants are wet with dew. They do a forenoon's work by 10 or 11 o'clock, and then take for themselves and teams three or four hours' nooning during the heat of the day. This is better than beginning work late, and then eating hurriedly and eating the principal meal of the day without any rest in which to digest it. One of the main advantages of this plain is that it turns some dry soil over the dew, thus saving its fertilizing properties from waste.

LICE LOVE DIRT.

Where a hen house is thoroughly cleaned every second or third day, there will be little danger of the poultry and their house becoming overrun with lice, especially so if the inside of the building is given a coat of whitewash two or three times during the summer.

Sloth makes all things difficult, but industry all things easy.—Franklin.

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Manufacturers of Doors, Sashes, Mouldings
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Lumber Planed and Matched to order.
BAND AND SCROLL SAWING.
Stock of Dimension and other Lumber constantly on hand.
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The Insurance business heretofore carried on by the late Thomas F. Gillespie, deceased, is continued by the undersigned who represents the following companies:
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BATH GLOVES
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We have on and now, as usual, a
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ALSO A LARGE STOCK OF
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Our perfumes and soaps are the finest in town, and as we have a very large assortment of Soaps, we will offer them at special prices.
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