hang, anyhow. His wife has now sued the county for \$10,000 damages.

A memorial window is to be dedicated to Sir Walter Raleigh in that abbey at Westminster under whose shadow his ashes ropose, "thus adding," the subscription circular says, "a fresh link to the chain which closely unites Great Britain and her first-born daughter. Raleigh is held in far warmer remembrance by the citizens of the United States, and especially by those who now reside in Virginia and North Carolina, than by the modern English inhabitants of the Old Country, which gave him birth. Virginia hails in him the first European who appreciated the dewhich gave him offer. Virginia halls in him the first European who appreciated the de-lights of that fascinating nicotian weed which is now one of the most popular luxuries of civilized mankind, and North Carolina has named her legislative capital Raleigh after

A novel decoration used to good effect at grand parties in London is the skilful transormation of a weeping-willow tree into a fountain. The suggestion may be of use for some future fite champetre. Pipes are laid on to the tree and cunningly conveyed up the trunk to the branches, the trunk having an outer covering of cork, covered with creeping plants, and from amid the branches a fine spray is thrown out toward the circumference. pray is thrown out toward the circumfe of the branches. At the foot of the tree a circular pond is formed of stout zinc, fitting so close to the trunk of the tree that no water can get to the roots; and in this pond che water plants are arranged in a natural man-ner. From the circumference of the basin cooling spray was discharged toward the cen-tre, and when the interior of the branches is ighted up at night, by means of Japan anterns, the effect is said to be indescribal

One of the old English Roman Catholic nobles, Lord Clifford, is dead. Under every persecution the Cliffords adhered to the ancient faith, and many of them embraced the priesthood or became members of a religious order of the Roman Catholic church. ligious order of the Roman Catholic church. They mostly resided abroad. It is pleasantly told of this lord's father, the seventh Lord Clifford, that he was so ignorant of English pastimes that he proposed to bring on a motion for the payment of Catholic chaplains in the army on Wednesday, the "Derby when he was most to his astonishment." Day," when he was met, to his astonishment, by cries of "Derby! Derby!" After the explanation of this, to him, strange interrupion was made by a lord near him, he at apologized, saying: "So, if you will allow me, my lords, I will name Friday, the Oaks day," when finding cries again of "Oaks! Oaks!" he sat down, saying: "I give you up." The family estates are small, but the sidence, Ugbroake Park, is prettily placed The favourite standpoint of the male æsthe-

tic is the chimney-piece for this attitude: Lean the elbow on the chimney-piece. Turn back the open hand so that it may comfor-tably support the side of the jaw. The head is thus thrown back, and the nose is well in the air. It is one of the first lessons to be learned by the novice in æstheticism to wear the nose thus. The back is slightly bent, and one leg is gracefully curled round the other. The thinner the legs the better. The æsthetic tady begins by getting her chair close to the wall, and then sinks into it sideways in such a way that her draperies leave the outline of her figure plainly visible. Then she leans her her igure plainly visible. Then she leans her head against the wall, making the throat as long and the back of the neck as short as possible. Next she stretches her arms to their utmost length and crosses her hands so that the fingers droop in a lank, dejected out-stretched way over her knees. Having completed her attitude, her immobility must strike outsiders as something to be wondered

HUMOROUS.

at, and she must remain thus for an hour at a

Pressed for time-Mummies A taking person-The policeman. A prickly pair-Needles and pins. The lay of the last minstrel-A hand-

A fitting opportunity-The visit to the Musicians are known by the "accompaninents they keep."

The watermelon is like a book. It isn't

red until it is opened. "Take care," says an exchange. Well, take it in small doses if you must. "Love," says the Philadelphia Chronicle, makes many a good right arm go to waist."

Out in Wisconsin people who are too poor to own horses are content to drive logs. Rebecca-Yes; you will always find a' unny-bone in the humour-wrist. Why should the nose occupy its present osition if it was not made for a scenter?

Taking time by the forelock is all very well until the bald-headed Time comes along. The evil that men do lives after them. Cows likewise do not give oleomargarine until they are dead. An exchange says: "Very few hens lay at the point of death." Perhaps they would if

they could see the point. Our ancestors, the monkeys, couldn't have been so ignorant after all. They were all educated in the higher branches.

Kansas school-teacher-" Where does our grain go to ?" "Into the hopper." "What hopper?" "Grasshopper," triumphantly "Grasshopper," outed a scholar.

This is the season of the year when the average tourist is reported as returning home "as brown as a berry." By the bye, what kind of a berry is it that's brown?

The bell boys of a hotel are all named 'Front." The clerks never call them by any other name. They are called Front because when sent out it is never known when they "My dear doctor, where should you re-

commend me to go this summer?" "Where should you like to go?" "I don't care where, provided my husband isn't there."— Parisian Pleasantry,

A gentleman at one of the hotels spilt som

milk on his coat and wondered if it would leave a grease spot. "Grease spot?" queried the fellow-boarder. "Well, I should say no. Look for chalk marks when it dries up." A stranger calling at the house of a gentleman the other day met a German friend at the gate, and inquired of the latter, "Is Mr.—in?" "Yes," was the reply: When about to pull the bell the Teuton called him

It must have been tremendously embarrassing to that young sportsman in the Midlands who is engaged to the parson's daughter, on arriving late in church with his fair
fiancée, to hear the reverend man read out,
"My daughter is grievously tormented with
a devil." Of course no one smiled, and
neither young man nor maiden blushed in the
very least.

Sometimes, when I look back over my life, Sometimes, when I look back over my are a manazed to see how the pages of its record are dotted with hair-breadth escapes. It escaped the dangers and hardships of the revolutionary war by waiting until the war look between I got had been over about sixty years before born. When the Brooklyn theatre be was in Burlington. When the yellor broke out in New Orleans I was in Mirand immediately skipped out for When I was a boy, at school, one the hour in the school were flogged. When I was a boy, at school, one the boys in the school were flogged for robbing an apple-orchard, and the didn't do a bit of good, for every them had the cholera morbus all the just the same. And I? I was another school twenty-three miles When all my brothers and sisters we with the scarlet fever, I was down the army, and when I read the le home I laughed aloud to think of good fortune, and that I would only be shott at once or twice a week. good fortune, and that I would on be shot at once or twice a week having to take medicine three ti When a man comes to the office v bill, nine times out of ten I am if, by some astonishing blunder, then indeed am I more unfortunat man is in no better luck than be dette in the Burlington Hawkeys.

ENSILAGE.

What is a Silo, and What is Ensilage? From the Book of Ensilage.

From the Book of Ensilage.

A silo is a cistern or vat, air and wateright on the bottom and sides, with an open
op, constructed of masonry or concrete. It
hape, with perpendicular sides, used to store
in their green state forage-crops, such as corn,
orgho, rye, cats, millet, Hungarian grass,
lover, and all the grasses. This forage is
than taken directly from the field, run
through a cutter which cuts it into pieces less
han half an inch in length, and trampled
own solidly in the silo, and subject to heavy
and continuous pressure. continuous pressure.

e structure is the silo, which may be ground, or partly or entirely below the croof the ground. The fodder preserved

los is ensilage.
has long been apparent to every obse that there is an immense loss sustained the manner in which all forage-crops have ccation or drying. While it is agreed by desiccation or drying. While it is agreed by all that a larger proportion of all vegetable growth comes from the atmosphere than from the soil, it does not appear to have struck scientific agriculturists that during the process of curing by drying a very large proportion of the most valuable elements of nutri tion are returned to the atmosphere from whence they came.

The cow which gives us in summer while

feeding on green grass such excellent milk, and butter of such agreeable colour and flavour, furnishes us in the winter—when she rour, furnishes us in the wheth when are sale at the same grass converted into hay—an inferior quality of milk, and pale, insipid-butter. What modifications has this grass undergone in changing into hay? These undergone in changing into hay? These modifications are numerous. It is sufficient to cross a meadow when the new-mown grass undergoing desiccation to recognize that it losing an enormous quantity of its substance that exhales in the air in agreeable dours, but which, if retained in the plant, ould serve at least as condiments favouring gestion and assimilation. All stock-raisers how rapidly young stock increases in reight in summer upon green pastures, and lso that the same amount of grass converted nto hay and judiciously fed in winter does

into hay and judiciously fed in winter does not always prevent them from shrinking, and seldom gives any increase.

The loss by desiccation in fine weather under the best conditions, added to that caused by the physical modification which render mastication and digestion of the hay more difficult than of the grass, and consequently assimilation less complete, merits the part agree actions attention on the part of these nost serious attention on the part of those who are interested in agricultural affairs. Rains, and even dews, add immensely to the deterioration inseparable to a process of curing by desiccation. What agriculturist has not seen a hundred times his hay, not-withstanding the utmost care, injured by rain, deprived of its richest and most assimirain, deprived of its richest and most assimilative elements? If these things occur to the common fodder-crops—timothy, orchard-grass, clover, &c.—what would (or rather, what does) happen when the saving of fodder-crops of high growth and great yield, such as maize and sorgho, or even Hungarian grass or millet, is attempted by desiccation? never in our temperate climate could we obtain for these aufficient desiccation. our temperate climate could we obtain for these a sufficient desiccation by the sun when raised on a large scale. I have seen a neighbouring farmer working nearly three weeks to cure about an acre of millet, and then it was very imperfectly preserved.

For several years I have been trying to find

the way to raise profitable crops, or to turn them to profitable account when raised. I eagerly scanned every item which appeared of preserving forage-crops in their green state.
All the plans seemed to give but imperfect results; nevertheless, there seemed to be value in the idea.

value in the idea.

It was therefore with pleasure I saw a notice of Mr. Brown's translation of M. Godar's work upon "Ensilage," I sent for it. Upon a careful perusal of the work, and some at the discussion in the columns of The Country Gentleman with Mr. Brown upon some parts of it, I became satisfied that the principle was right, that M. Goffart's method—with such modification as climatic differences dewas right, that M. Gollarus method such modification as climatic differences demand—faithfully carried out, would bring.

Having resolved to try the experiment thoroughly, on the seventeenth day of July, 1879, I broke ground, selecting a side hill, and locating the silos so that the corner joined the north-east corner of my barn: I excavated on the west side and south end seven feet deep, and put in a solid stone wall on the west side, 44 feet long and 12 feet high. This was built of very heavy stone and in the most substantial manner.

I afterwards graded up on this side to the top of the wall, making a level spot to set an engine and ensilage cutter upon: also to drive engine and ensilage cutter upon; also to drive upon to deposit the corn fodder as it came from the fields on dump-carts. It took 13

days' work of a stone-mason, 43\frac{1}{2} days' work of labourers, and 28\frac{1}{2} days' work for one horse, to excavate and build the stone wall and foundations for the silos.

On the tenth day of August I commenced building the silo walls. These are 15 inches thick, built of concrete in the following

building the silo walls. These are 15 inches thick, built of concrete in the following manner:

First, 3 x 4 joists are set up at each of the angles, and also at intervals of about eight feet on each side of the walls. These scantling are placed eight inches apart, spruce plank 12 inches wide and 1½ inches thick are set up on the inside of the scantling, which leaves 15 inches between the planks as the thickness of the walls.

We are now ready to commence building the silo walls. The concrete is made by mixing one barrel of cement, with three barrels of plastering sand and four barrels of clean gravel. This is thoroughly mixed together while dry. It is then wet and thoroughly mixed again, making a very thin mortar.

About three inches in depth of this mixture is put in between the planks; then stone of all sizes and shapes are packed and bedded in this layer of concrete is poured in on top of this layer of stones, and the operation is repeated until the space between the planks are raised about ten inches, and the space filled with concrete and stones as before until the walls are at the desired height. The best way is to have a sufficient number of hands to just raise the wall the width of the plank each day. Time was pressing with me, however; and I sometimes raised the plank two and three times in one day, the concrete "setting" so that I was able to do so safely. But I do not recommend this haste, as the walls will not be as smooth as they would be if the cement that I was able to do so safely. But I do not recommend this haste, as the walls will not be as smooth as they would be if the cement had all night to "set" in before the planks were raised. A 4 x 12 inch sil was bedded on the wall in the last layer of concrete. This sill was made of 2 x 12 inch spruce plank nailed together. Upon these sills a building was placed with posts five feet high, the beams on the top of these posts being thoroughly braced to the posts, thus firmly tying the whole structure together.

In sections of the country where clean sand, gravel or stone is not easily obtained, silo

gravel or stone is not easily obtained, silo walls may be constructed of brick in the usual To put up the concrete walls and bed the

To put up the concrete walls and bed the sills, together with grading the upper side, where the cutting of the fodder is done, took of the foreman 281 days, work of labourers 149 days, and 34 days' work of one horse. Putting up the frame to hold the plank took two carpenters two days. It required 124 barrels of cement, costing \$1.25 per barrel in Lowell. The teaming of the cement and lumber is included in the above account of time of horses and labourers. The cost of the whole structure will of course vary in different locations, as the cost of labour and

nient in any locality is the best to use there Brick will cost more than the concrete. Con crete wall costs about ten cents per cubi As a general rule, silos should be built red angular in form, the width being about on third the length, and the height about twe fifths of the length, and if possible should be sunk about one-half below the surface of the

ground.

If there is a side hill near the stables

ground.

If there is a side hill near the stables, so that the surface of the earth will come nearly to the top of the walls at one end of the silos, it will be found very convenient in filling the silos, in weighting the ensilage, and in removing the weights as it is fed out.

These walls must be built sufficiently strong to withstand when empty the pressure of the earth inward, as well as the pressure outward, caused by the settling of the ensilage under the superimposed weights placed upon it.

Where it is not convenient to get stone for weights, heavy logs of wood may be used, sawed in pieces about three feet in length, and placed on end all over the planks which cover the ensilage; three feet of wood being about equal in weight to one foot of stone. Or broken bricks may be obtained at the brickyards at a nominal price. Where neither of the above is available, bags or boxes of earth may be used as weights. Where boxes of earth are used, they should be made of such a size as to fit closely together side by side.

M. Goffart recommends that the corners be rounded. I thought that cutting them off would answer as well and be much less expensive. I find, upon opening the silo, that the ensilage is preserved as well and settled as evenly in these corners as elsewhere; also that the preservation is just as perfect close to the walls as in the centre, showing that a concrete wall is more impervious to air than a brick one. concrete wall is more impervious to air that a brick one. (To be continued.

A BIG WHEAT DEAL

Keene's Latest Unlucky Speculation— Grain Ring Let in for Several Million Dollars. CHICAGO, Aug. 14.—The Times publishes a lengthy resume of the celebrated Keene wheat deal, which has now been closed out with a loss to its organizer and participants of sveral million dollars. This deal originated more than a year ago with James R. Keene and Jesse Hoyt, who associated with them Perry H. Smith, George L. Dunlap, Nathan Carwith, Z. G. Simmons, and Judge Howe. The last-named five were allowed a quarter interest in the syndicate; Hoyt had a quarter, and Keene a half. The New York end assumed the entire direction of the deal. Angus Smith, Milwankee, gauged his speculations by theirs, and an agreement was finally arrived at whereby, though he was not to share in the profits of the syndicate, he was to be guided by its directors. At one time the syndicate had bought sixteen million bushels of wheat, They proposed to close out the deal last May but the attempt did not realize their expectations, and they decided to postpone it until June, and by renewed purchases to force up the price and them unload. For a time it looked as if this would succeed, but Hazelton, Hoyt's partner here, began selling right and left, and the market slid away. Now almost all their wheat has either been shipped or sold, and the Chicago owners of one-quarter interest in the deal find themselves each from CHICAGO, Aug. 14 .- The Times publishes

or sold, and the Chicago owners of one-quarter interest in the deal find themselves each from \$250,000 to \$300,000 out. What Keene's loss is cannot be calculated. Smith's loss is estimated at from a quarter to half a million. PROVINCIAL EXHIBITION.

Writing to the Secretary of the Agri-cultural and Arts Association, the Presi-dent, Mr. J. C. Rykert, M.P., stated that

most satisfactory progress was being m

Prince Edward Island is enjoying a season of prosperity, and it is indeed looking beautiful, and may well be called the garden of the Dominion, says the Maritime Furmer. It is quite in contrast with the other Provinces. The land may be said to be all good, the proportion of poor land is so small, and in many districts there is none at all. There are no mountains, although it cannot be said to be like prairie land. The soil is a red sandy loam, moderately productive in its natural state, easily enriched with barn-yard manure or special preparations. Lately the sandy loam, moderately productive in its natural state, easily enriched with barn-yard manure or special preparations. Lately the value of mussel mud has become generally known, and the use of it is working wonders, particularly after the severe treatment the land experienced from growing large quantities of oats without returning an equivalent. Were it not for the discovery of this mud, many assert that much of the land would now be very poor, under the course formerly pursued. The general use of this fertilizer has wrought a great change, and it is a treat to survey the magnificent crops of wheat, barley, and oats which are to be seen everywhere. We were not only astonished at the quantity of those crops, but also at the clean cultivation which generally prevails. Good judges say that the Island will produce all the wheat required this year; and, as for oats, the quantity that can be exported will be immense; as is generally the case when the quantity is larger, the quality is better. Except in the old country, we never saw crops so universally good. Poor light grain is the exception. The root crop is also good. Very large fields of potatoes are to be seen on every hand. There is no appearance of decrease of any kind, and the bug is unknown as yet, except by reputation. Very large quantities of turnips are grown for feeding stock. The practice of feeding roots to cattle is far more generally adapted here than in our province, and the good results are plainly seen in the improved size and condition of the animals. The Ayrshire cattle on the Island are very much larger than in the other provinces. While the Island appears so well suited for grain and roots, it does not seem thrifty, and we heard of no instance in which the cultivation was successful.

the whole structure will of course vary in different locations, as the cost of labour and materials varies.

My silos (capacity about 800,000 pounds) cost me about \$500. In other words, silos will cost about one dollar and a quarter for each ton's capacity. Large ones will cost less, small ones more.

Silos may be built of stone pointed with cement mortar and plastered on the inside, or of brick, or of concrete as mine are. Whichever material is the cheapest and most converged to the soil is such that very little draining is required. Indeed we know of no soil, except in the Western prairie, which requires so little labour to produce a crop. Scarcely a stone is to be found on the Island. The farms are laid out in blocks at right angles, like a checker board, and the fields the same, without a gully or any broken rough land to disturb the uniformity for many miles. The peculiar red colour of the

PLEURO-PNEUMONIA.

How it Affects the Importation of American Cattle—Revelations by an American Expert.

A special Washington despatch to the Boston Herald says:—In February last, when legislation regarding pleuro-pneumonia in American neat cattle was mooted, Assistant-Secretary French of the treasury prepared an exhaustive communication on the subject, which was submitted to Congress. In it, the nature and history of the disease and the means of its prevention and cure, the value of the neat cattle and of the cattle trade in the United States, and the existing laws and regulations on the subject of pleuro-pneumonia were set forth. Among the conclusions of Assistant-Secretary French were:—"No contagious pleuro-pneumonia now exists, or has ever existed, in any state west of the Alleghany mountains. It does not now exist in the United States on or near the boundary of the Dominion of Canada. It does not now exist in the Eastern part of New York, in New Jersey, Pansylvania, and perhaps in parts of Maryland, Virginia, and the District of Columbia. At the present time, with ordinary care, cattle may pass from the Western States, which almost exclusively furnish cattle for exportation, into Canada, and through Canada, Portland, and Boston to foreign ports without danger of infection. With proper restrictions against contact with other cattle near the seaboard, cattle may pass from the Western States to the ports of New York, Philadelphia, and Baltimore for exportation without danger of infection." In April, 1880, Commissioner LeDuc transmitted to Congress the report of Dr. Charles P. Lyman, veterinary surgeon, upon the urgeon, upon the LOCATION AND EXTENT OF THE DISEASE,

embodying the result of personal investigations from January to April, 1880. He
stated that the disease existed in Fairfield
county, Ct., in New York city and four
counties in New York, in fourteen counties
in New Jersey, in Philadelphia, and in nine
counties in Maryland. Since then he investigated the district of Columbia and Virginia,
finding pleuro-pneumonia in both. In June
the Department of Agriculture sent Dr.
Lyman to England to examine cattle imported from America reported infected with
pleuro-pneumonia, with a view to ascertaindeuro-pneumonia, with a view to ascertainpleuro-pneumonia, with a view to ascertaining its extent, and to endeavour to secure some modification of the restrictions imposed by England upon the importation of American cattle. He was instructed to represent to the Privy Council, and to members of Parliament, that Boston was absolutely free from pleuro-pneumonia, and that western cattle brought through Canada or Northern New York to Boston, and thence export-ed, would be found uninfected, and that, therefore, a modification of the that, therefore, a modification of the burdensome quarantine restrictions, as to the port of Boston, at least, would work no injury to the English herds. On Saturday last, the agricultural department received a letter from Dr. Lyman, dated the last week in July, announcing his failure to accomplish the object he had in view. He asserts that he has examined infected American cattle arriving at Liverpool since he came; that he finds many infected with what is known here and in England as pleuro-pneumonia (although, he adds, Prof. Williams, of Edinburgh, does not consider it pleuro-pneumonia); that the disease was in most cases fresh; that the lungs were but slightly affected, and that three-fourths of the cases were western cattle exported from Boston. He points out the

dent, Mr. J. C. Rykert, M. P., stated that most satisfactory progress was being made in the arrangements for the thirty-fith Provincial Exhibition, which will be held at Hamiltonian the cattle imported last winter from Canada, with the Association to make the show the largest and best that has vet taken place and pitting from present properties the characteristic of Monday, the 20th of Continential of Monday, the Monday of Monday, the 20th of Continential of Monday, the Monday of Monday, the Monday, the Monday of Monday, the Monday, the Monday of Monday, the Monday, the Monday of Monday of Monday, the Monday of Monday of Monday, the Monday of M

IN THE FORESTS.

Boston is said to own the two first horse chestant trees brought to this country. They are on Washington street, and are reputed to be 103 years old.

A ring does not always denote a year, for the blue gum tree of Australia sheds its bark twice a year. A tree recently hewn, that was known to be only eighteen years old, showed thirty-six distinct arings of growth.

When Washington visited Long Island he probably crossed the shadow of an old oak tree that still stands on the premises of Judge McCue in Babylon. It was made a landmark in 1716, and is therefore a local monument sixty years older than the nation.

Old oaks and yews in England are not uncommon. Several oaks felled in Sherwood Forest about a quarter of a cantury ago'exposed, on being sawn up, the date 1212 and the mark or cipher of King John; and it has been calculated that these trees must have been several centuries old at the time the marks were made.

At Fowlis Wester, in Perthshire, in the centre of the village, standing on a slight knoll about four feet higher than the surrounding ground, is a very large and old sycamore, which girths seventeen feet and fourteen feet two inches at one foot and five feet respectively, with a bole of fourteen feet. The legend goes that "is man of Poulis planted it on ae Sabhath nicht wi' his thoomb."

Berks, Pa., claims the largest chestnut tree in the country. It is growing on the farm belonging to the estate of Solomon Merkel, in Rockiand township, and measures thirty-eight feet four inches in circumference; the lowest limbs are fifteen feet from the ground, and measure fourteen feet in circumference; the lowest limbs are fifteen feet from the ground, and measure fourteen feet in circumference; the lowest limbs are fifteen feet from the ground, and measure fourteen feet in circumference; the lowest limbs are fifteen feet from the ground. It is said, on the authority of De Candolle, to be 1,450 years old. Its present growth is about thirty-three feet. In 1820 this old tree was hollowed out, and a cannon ball was f Europe's Wheat Crop.

disease was in most cases fresh; that the lunga were but slightly affected, and that three-fourths of the cases were western cattle exported from Boston. He points out the INEVITABLE AND STARTLING INFERENCE that pleuro-pneumonia/exists either in the West or Boston, both hitherto confidently pronounced exempt from it. He adds that

There are more drinkers among the men of light or temperance beverages in this city than many have any idea of. During the summer a dozen or more manufacturers of lemonade whose stands are on State street do an excellent business, and have for customers bank officials, store clerks, and that class of men. The manufacturers of ginger ale, sarsaparilla, and the like, employ many men and several teams to distribute their light drinks. It may now be of interest to know something of the character and composition of the temperance beverages, and in this brief sketch a notice will be made of a few of them. The basis of all popular efferwescent drinks is carbonated soda, or water strongly impregnated with carbonic acid gas. It is well known that this is a poisonous gas. It is the heaviest of all gases, and it is to be found in sewers, wells, and shafts. It begets the fire damp in the coal mine, and enough of it may be eliminated by heat from a small piece of charcoal to furnish the means of suicide to any one weary of life. The small quantity of this gas which enters into soda water, seltzer, or champagne, instead of being injurious, is considered beneficial. Seidlitz powders, effervescent salts, sparkling wines, and bottled ales, owe their foaming qualities to its presence. Domestic still wines are sometimes carbonated by artificial means, and sold for sparkling champagnes. ans, and sold for sparkling champagnes. SODA WATER.

furnished that can so well serve their purpose. It is said the basis of all unfermented beverages now manufactured is mostly made with sulphuric acid and ground limestone, and not "marble dust," as is generally supposed. It is ground to the consistency of flour in a powerful steam mill and passed through a sieve; the finer it is ground the greater the quantity of gas that will be produced. By the time it is well screened it is almost pure carbonate of lime, and is then poured into an air-tight metallic vessel denominated a generator and saturated with sulphuric acid. By the union of the acid and lime, the sulphate of gypsum is formed and the carbonic acid gas is eliminated. Afterwards the sulphate of gypsum is blown out of the generator, the gas is passed through the pipes to another vessel, when it is passed through water for the purpose of freeing it of the presence of oil of vitriol or any other noxious gas. From the gasometer the gas is passed into portable fountains containing filtered water, for it is known that water at a low temperature will absorb its own volume of carbonic acid gas, and the colder the water the more gas it will absorb. This is the reason why portable fountains are always kept in cool cellars.

BOTTLED WATERS.

BOTTLED WATERS.

It is stated upon good authority that of the bottled beverages, none of them are what they profess to be. There is no sarsaparilla in "sarsaparilla," no ginger in "ginger ale," nothing of a mineral character in "mineral water," and seltzer has nothing appertaining to the real selter or selter water in its composition—except water. Ottawa beer is usually made with sugar, snakeroot, and aromatics; which will acetify soon after the beer is manufactured. It should be made fresh every day. The carbonic acid gas will disguise the bad taste of stale Ottawa beer until it has been swallowed, but soon internal disturbance takes place. Fresh Ottawa beer is rather a pleasant beverage, and kept freshly on tap at the drug stores is popular in summer time.

And the second part of the control o

matrimony that a deliberately expressed bargain, with a price agreed upon and paid down, seems a cheery and promising departure from the hypocritical ways common in such cases. On general principles a lady has more to risk than a man on such bargains, so if she chooses to make her own selection in a business-like manner no one has any right to object. The plan does not seem romantic, but reality, more than romance is what the object. The plan does not seem romantic, but reality, more than romance, is what the parties to a life contract must expect to face for perhaps half a century; so in the preliminary negotiations an ounce of solid common sense is worth millions of tons of romance. In fact, permanent romance is impossible unless a great deal of sense is first utilized for foundation purposes. If barter and sale are to continue in the matrimonial market, by all means let the ladies select the goods, otherwise they themselves are likely to be sold, not only before marriage but afterward too.—N. Y. Herald. Y. Herald.

USEFUL RECEIPTS.

Take nice heads of purple cabbage, pull off the loose leaves, slice from top of head, across the cabbage, in slices about half an inch in thickness, place in a stone jar, sprinkle well with salt, let stand twenty-four hours. Prepare vinegar as follows:—To a gallon, add one ounce mace, an ounce pepper-corns (whole black pepper), and a little mustard seed. Drain cabbage, put back in jar, scald vinegar and spices, and pour over cabbage, repeating the scalding operation two or three times, and cover jar very tight. When done, the cabbage will be a handsome red colour, and very ornamental to the table.

CHOW CHOW PICKLES. PICKLED CABBAGE.

CHOW CHOW PICKLES. CHOW CHOW PICKLES.

Let two hundred small cucumbers stand in salt and water closely covered for three days. Boil for fifteen minutes in half a gallon best cider vinegar, one ounce white mustard seed, one of black mustard seed, one of juniper berries, one of celery seed (tying each ounce separately in swiss bags), one handful small green peppers, two pounds sugar, a few small onions, and a small piece alum; pour the vinegar while hot over the cucumbers, let stand a day, repeating the operation three or stand a day, repeating the operation three or four mornings. Mix one-fourth pound mustard with the vinegar, pour over cucumbers, and seal up in bottles.

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CHOW CHOW.

One peck of green tomatoes, half peck string beans, quarter peck of small white onions, quarter pint green peppers mixed, two large heads cabbage, four table-spoons white mustard seed, two of white or black cloves, two of celery seed, two of allspice, one small box yellow mustard, pound brown sugar, omice of turmeric; slice the tomatoes and let stand over night in brine that will bear an egg; then squeeze out brine, chop cabbage, onions, and beans, chop tomatoes separately, mix with the spices, put all in porcelain kettle, cover with vinegar, and boil three hours.

CAULIFLOWER PICKLES.

Choose such as are fine and of full size, cut away all the leaves, and pull away the flowers

Choose such as are fine and of full size, cut away all the leaves, and pull away the flowers by bunches; steep in brine two days, drain, put in bottles with whole black pepper, allspice, and stick cinnamon; boil vinegar, and with it mix mustard smoothly, a little at a time and just thick enough to run into jars; pour over the cold cauliflower and seal while hot.

Wash cucumbers that have been in brine, put in a porcelain kettle, cut in two if large, pour boiling water over them; boil fifteen minutes, drain off water and replace with fresh boiling water, and repeat twice; drain, and pour over them boiling hot vinegar to which has been added one-third its quantity of sugar; let remain two or three days, pour off, and add equal parts vinegar and sugar, boiling hot.

Medical. DR. CLARK JOHNSON'S

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