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## All Round the Year.

All round the year the sun shines bright,  
The pale moon sheds her softer light;  
The day a brilliant beauty shows,  
The night in drowsy stillness goes:  
The massive links of mountain chains  
The dimpled swells of fertile plains,  
The boughs of trees, the roots of flowers,  
At least are always here,  
And Nature keeps her sacred powers  
All round the year.

All round the year the brave hearts beat,  
The ruddy limbs are strong and fleet;  
With youth and health the fountains lie  
Of glowing cheek and flashing eye;  
No chilling influence need we know  
In summer's shine or winter's snow;  
Warm hands to clasp, warm lips to press,  
Warm friends forever dear,  
Warm life, and love and happiness  
All round the year.

All round the year the trusting soul  
May find the word of promise whole;  
The eye of Faith once firmly stayed,  
No doubt can move, no sorrow shade;  
The flight of time, unknown above,  
Breaks not our Father's boundless love;  
Unbroken be the tranquil light  
That folds our lesser sphere—  
As ever pure, and calm and bright,  
All round the year.

Then mourn not, friend, the cutting air,  
The fields so white, the trees so bare;  
Let no false grief employ your tongue,  
Nor wish the year forever young;  
The flower must fade, the leaf must fall;  
But one great Power is over all;  
He thro' the ceaseless round of change,  
One unchangeable will appear,  
Unmoved, undimmed, we may range  
All round the year.

—Elaine Goodale, in Sunday Afternoon

## MARY'S LOVE LETTER.

"So you won't marry Hawkins Jessup?" said Squire Bergamont, knitting his black eyebrows together until they formed an ominous black bar across his forehead, and nearly frightened his bright-eyed daughter out of her senses. But Mary Bergamont stood bravely to the guns of her little tirade.

"No, father," said she. "O, how can you ask me, father, when you know I don't love him, and never can?"

"Never is a long while," said the squire.

"Yes, papa, I know that," said Mary. "But, indeed, I mean it."

"You mean it, do you?" said the squire, in low and measured tones. "Now, let me tell you what! It isn't that you don't like Hawkins Jessup, but that you have been going on to go and fall in love with that young idiot, George Lake!"

Mary turned very red.

"Papa!"

"There's no use mincing matters," said the squire. "An artist, indeed! Why don't he go into white-washing and painting, and get a decent living?"

"But, papa—"

"Needn't attempt to argue with me, miss!" said Squire Bergamont, sternly. "I'll have none of it, and so I tell you if George Lake comes into my house, he'll be put out very quick! And so you may tell him."

So saying, the squire strode out of the room. Mary looked after him with soft, sorrowful eyes. She was a delicate, oval-faced girl, with sunny brown hair and straight features, as unlike the rosy and positive squire's as light to darkness. But as she put down the iron with which she was "doing up" her father's shirts—Squire Bergamont would have thought it a crying sin to employ a laundress while his daughter enjoyed her ordinary health—she leaned up against the window where the arrowy sunbeams came in through the tremulous veil of heart-shaped morning-glory leaves and drew from her pocket a note written in a strong, masculine hand:

"My Dearest Mary—I love you. Will you promise to be my own wife, spite of all opposition? Will you tell me so with your own lips?"

"Ever yours, faithfully to death,"

"GEORGE."

How her eyes glittered as she read and re-read the short and simple lines, pressing them finally to her red lips.

"I do love him! I will be his wife!" she murmured. "And I will tell him so the very first opportunity I get. Only papa!"

A momentary cloud stole over her serene brow at this, but it was transient.

"I don't believe in elopements," said Mary Bergamont, still riveting her eyes on the sheet of paper in her hands. "I never did. But if papa still persists in opposing our marriage, I will leave my home and go out into the world hand-in-hand with George."

Just as the revolutionary thought passed through her mind the door creaked on its hinges. A heavy, well-known footstep sounded on the threshold.

"It's papa!" cried Mary.

In her consternation our poor little

her pocket in the multitudinous fold of her dress. For a second she was in imminent danger of detection; then she hurriedly thrust the incendiary document into the yawning mouth of a paper bag of choice seed-corn, which hung by the kitchen window. And the next instant Squire Bergamont was in the room.

"Mary," said he, "go up stairs to the left-hand corner of my middle bureau drawer and get me a clean pocket-handkerchief."

And Mary went out with a dubious glance at the nail on which the bag of "Early Sugar Corn" hung.

"When she returned the room was empty, and Squire Bergamont was just climbing up into his lumber box wagon, in front of the picket fence.

"Bring it out here," said the squire. "I'm going over to Miss Polly Pepper's to get my empty cider cask. She might have had the sense to return it herself!"

He stowed the pocket-handkerchief away in his pocket, and was just taking up the reins when Mary rushed out again, crimson to the very roots of her hair.

"Father, that bag of seed-corn?"

"O, it's all right—it's all right," said the squire, placidly. "I promised a little to Miss Polly Pepper, and this is already shelled."

"But, father," gasped poor Mary, "let me tie it up first."

"Nonsense," said the squire: "I just folded over the top, and it'll go as snug as a thief in a mill, right atop of my bags of meal."

Away he rattled over the stony road as he spoke, and poor Mary ran back into the kitchen to cry herself into a second Niobe.

"O, my letter!" sobbed she; "why was I such an idiot as to put it there?"

Miss Polly Pepper, a giant spinster of a very uncertain age and a very certain infirmity of a temper, opened the bag of seed corn as the squire drove off.

"Might brought it before, said she, 'Promised it to us last fall. I do despise those folks that are always putting off things. Mercy upon us! what's this?' as she drew out the note; 'some receipt that that shiftless Mary's tucked away here to get out of the way! No, it ain't. It's a love-letter!—and to me—' My dearest Mary—'—and signed at the foot George Washington Bergamont; and that's his name. Well, I do declare! Ain't he far gone? 'All opposition.' I s'pose he means Mary and my two brothers-in-law, that think a woman over forty hasn't no business to marry! But I'll see 'em funder afore I'll let 'em overturn my matrimonial prospects—see if I don't. Tell him with my own lips. Of course I will! I'll go right over there at once. Delay is dangerous! And see if he really is in such a hurry."

Miss Polly's fingers trembled as she took her little cork screw curls out of their papers, and pinned on a fresh collar tied by a blue ribbon.

"Blue's the color of love," said she to herself, with a simper, "and it was so romantic of my dear George to think of proposing in a bag of seed-corn!"

The squire was at his supper when Miss Pepper walked in, flushed with her long expedition on foot.

"Sit down and have a bit, won't you?" said the squire. "Mary, fetch a clean plate."

Miss Pepper took advantage of the momentary absence of her stepdaughter to proceed directly to business.

"George," cried she, almost hysterically, "I am yours!"

"Forever and ever!" said Miss Pepper, flinging herself upon the collar of his coat.

"Are you crazy?" said the squire, jumping up.

"You asked me to be your wife," said Miss Polly, meltingly.

"I didn't!" said the squire.

"Then what does this letter mean, eh?" demanded Miss Polly. "It's a clear declaration of love as ever was writ. And good ground to sue on."

The squire stared at the sheet of paper as Miss Pepper waved it triumphantly over his head.

"But I didn't write it," gasped he.

"Then who did?" demanded Miss Pepper.

Just at this moment Mary, entering with fresh tea and a clean plate, caught sight of the letter.

"It's mine," she cried, with a sudden dyeing of the cheek and a glitter of the eyes. "My letter! How dare you read it, Miss Pepper?"

"I got it out of the bag of seed corn," protested the spinster.

"And I put it there for safe-keeping," blushing acknowledged Mary Bergamont. And Mary confessed, "George Lake, papa."

Miss Pepper went home, crying very heartily, with mortified pride and disappointed expectations. And the squire

came to the conclusion that true love would have its way in spite of all dissenting of the parents.

"Papa," said Mary, "please may I have George?"

"I don't care," said the squire.

And that in his case passed for an affirmation. But the squire remains a widower still, and Miss Pepper's chances grow "small by degrees and beautifully less."

## Fashion Notes.

Mexicaine grenadines are revived. Bonnets are more worn than hats. Mastic is the latest shade of putty color, and is the color for gloves at the moment. Kilt skirts must be of the same length all around.

Bonnetie muslin is a new fabric in diaphanous goods.

Quantities of pearl beads, white and tinted, are used in spring millinery. Bonnet coronets are very high, and turned very far back at the side.

The new styles of dressing the hair are as varied as the bonnets and hats.

Dolmans, French saques and Carriac capes will all be fashionable spring wraps.

Short Carriac capes appear on many of the spring basques, nieters and saques.

Flat cottage crowns are given either close fitting or flaring, or coronet brims, according to fancy.

The correct length for the kilt skirt allows it to escape the sidewalk two and a half inches all around.

Havana brown and black are favorite combinations of color for checked and basket woven spring bourettes.

Bourette is a term applied indefinitely to this season to all irregularly woven all wool, and cotton and wool, dress goods.

Chinese green, Mexican blue, Mandarin yellow, orange, cardinal red, scarlet, crimson and clear rose, are among the popular colors.

Spanish combs and slides, Greek circles, and large-headed pins of tortoise shell, silver filigree, jet, gold and ivory are used in fashionable coiffures.

The new, short costume which the Bazar hopes to make popular consists of four pieces: the cutaway jacket, the waistcoat, the scarf and pleated skirt with hip yoke.

The new ornaments for bonnets are in the shape of golden feathers, gold and silver flagpole flies, bees and beetles, with steel points scattered over the wings and bodies and forming the eyes.

Puffs, bandeaux, switches, coronet braids, chataine braids, Mercedes coqueteries, frizettes, banged fronts, love locks, and curls and small ringlets are all fashionable in the spring styles of hair dressing.

Habit basques, with short fronts and with the back elongated to form the draperies of the skirt, like the back of a polonaise, will be worn in the spring over demi-trained skirts, flounced to the knee in front, and with only one or two flounces in the back.

The hair at present is dressed high on the head, around a Spanish comb, narrow in the back of the head, and dropping low on the nape of the neck—in a short chataine and one or two short curls, and banged and waved on the forehead, or made to look more natural than nature itself, with a Mercedes coqueterie, which is an artificial banged and curled front.

## Houses Twelve Stories High.

In the West End of London, in a neighborhood known as Queen Anne's Gate, a banker named Hankey has built some enormous "mansions" overlooking St. James' park, and not far from the Metropolitan railway station of that name. The houses are the highest in England—twelve stories—perhaps the highest in the world. They are let in flats, upon a new associated principle; and Mr. Hankey has chosen for his own apartments the highest story; where he commands the purest air, with views of the parks, Surrey Hills, and northern heights. The suites of apartments are so eagerly sought after by those who wish to avoid the cares of housekeeping that Mr. Hankey is building a second block of houses twelve stories high. The tenants are chiefly bachelors, whose suites contain a bed-room and sitting-room; but there are also family suites of ten rooms. Elevators, of course, travel to each story, and electric bells and speaking-tubes are in every room. There is a "wine-cellar" for each tenant; the male servants are in liveries; the females wear a neat and uniform dress; and one quarterly payment covers the expense of servants, taxes, gas, water, and indeed every ordinary item of housekeeping, even down to the expense of furniture.

## Freaks of Moths.

A writer in *Nature* says: I was coming by one of the lake steamers from Como to Menaggio in September, 1875, and saw a humming bird hawk-moth fly to some bright colored flowers on a lady's hat on deck and hang poised over them for a short time and then fly away. During the process it made one of those short familiar darting off for a moment and then returned, after the manner of the moth when disturbed, and it remained long enough to convince me that it had tested the flowers and found them wanting. Another incident comes across my mind while writing this, which though it does not exactly bear upon the point, yet is of a somewhat kindred nature. I was crossing from Harwich to Antwerp in August of the same year, and as the weather was fine and the boat crowded, I remained on deck all night. About four o'clock in the morning I saw what appeared to be a bird or a bat flying rapidly about the rigging. As I was watching it the funnel of the steamer poured forth a thick column of black smoke, owing to the fresh coaling it had just received. Off went the creature as soon as it perceived the change, or, at all events, as soon as the change took place, and flew for some time in and about the smoke, now darting through it close to the funnel mouth, and then letting itself be borne along with it for some distance, as if in sport, looking very strange and weird-like in the process. After awhile, as the full daylight broke, it left the smoky region above and came down toward the deck, and I then discovered it to be neither bird nor bat, but a specimen of the death's-head moth, Sphinx Atropos, whose flight I then witnessed for the first time. After running the gauntlet of several of the passengers, who tried to catch it with their hats, it settled somewhere on the spars or woodwork of the boat and escaped, perhaps to renew its flight in similar manner the following day.

## Origin of Meteorites.

This is a subject which has long been discussed by mineralogists, who are much divided on that question. Prof. Tschermak, after prolonged study comes to the conclusion that the active agent in the process is volcanic. He points out that the bolides which fall to the earth are angular in form; that they have no concentric structure even in their interior; that their external crust is not an original characteristic; and that they are evidently fragmentary. Examination of the crust has shown that during the latter stages of the flight disruption of the meteorite itself frequently takes place. From such evidence of this character, Prof. Tschermak has been confirmed in his views. He argues that the finding of hydrogen in meteoric iron is a proof that permanent gases, and perhaps vapors, which are the great agents in transmitting volcanic energy, have played a part in the formation of meteorites; and although we may never have the possibility of obtaining direct evidence of the volcanic activity which is supposed to have hurled these mysterious masses of stone and metal into space, yet such proof as the violent gaseous upheavals on the solar surface, the action of our terrestrial volcanoes, and the stupendous eruptive phenomena of which the lunar craters tell the history, lend powerful support to any theory assuming that meteorites owe their formation to volcanic agency.

## Diphtheria Cured by Sulphur.

A few years ago, when diphtheria was raging in England, a gentleman accompanied the celebrated Dr. Field on his rounds to witness the so-called "wonderful cures" which he performed, while the patients of others were dropping on all sides. The remedy, to be so rapid, must be simple. All he took with him was powder of sulphur and a quill, and with these he cured every patient without exception. He put a teaspoonful of flour of brimstone into a wine glass of water, and stirred it with his finger, instead of a spoon, as the sulphur does not readily amalgamate with water. When the sulphur was well mixed he gave it as a gargle, and in ten minutes the patient was out of danger. Brimstone kills every species of fungus in a man, beast and plant in a few minutes. Instead of spitting out the gargle, he recommended the swallowing of it. In extreme cases, in which he had been called just in the nick of time, when the fungus was too nearly closing to allow the gargling, he blew the sulphur through a quill into the throat, and after the fungus had shrunk to allow of it, then the gargling. He never lost a patient from diphtheria. If a patient cannot gargle, take a live coal, put it on a shovel and sprinkle a spoonful or two of flour of brimstone at a time upon it, let the sufferer inhale it, holding the head over it, and the fungus will die.

## FARM, GARDEN AND HOUSEHOLD.

**Light Dumplings.**—Take as much light dough as will make a loaf of bread, work into it one-half pound of raisins, tie loosely in a cloth and boil one hour and a half.

**South Milk Pancakes.**—Add enough flour to one quart of sour milk to make a thick batter; leave it over night; in the morning add two well-beaten eggs, salt and half a teaspoonful of soda dissolved in a very little boiling water; cook at once.

**Good Family Apple Sauce.**—Two quarts of water, a pint of molasses, a root of ginger, and boil all together twenty minutes; put in while boiling a peck of pared, cored and quartered apples. Stew till tender.

**Cheese Stew.**—Sift one cupful of flour upon a pastry board, make a well in the center, and put into this two tablespoonfuls of cream, three ounces of grated cheese, two tablespoonfuls of butter, the yolks of two eggs, and a half teaspoonful of salt, a dust of pepper, and a little nutmeg; if the paste is too stiff, use a little milk until you can work it without breaking; roll out thin, cut it in narrow strips, lay them on a buttered tin, and bake to a pale yellow; serve as a relish, hot or cold.

**Pigeon Pie.**—Take six young pigeons, have them neatly drawn, trussed and singed, stuff them with the chopped livers mixed with parsley, salt, pepper, and a small piece of butter. Cover the bottom of the dish with rather small pieces of beef. On the beef put a thin layer of chopped parsley and mushrooms. Season with pepper and salt. Over this place the pigeons. Between each two put the yolk of a hard-boiled egg. Add some brown sauce or gravy. Cover with puff paste, and bake the pie for an hour and a half.—*Forest and Stream.*

**Farm Notes.**  
It is found that 1,550 pounds of potatoes are required in cattle feeding to form the same quantity of flesh that 100 pounds of beans would do.

Dryness is one of the essential requirements in a poultry house. Exposure to damp, particularly at night, frequently produces attacks of the most fatal and, in its severest stages, contagious disease termed roup.

In hot countries and dry seasons the quantity of milk yielded is less, but the quality is richer. Cold favors the production of cheese, while hot weather augments the amount of butter.

Most soils are improved by the application of suitable manure, but the kind required varies with the nature of the soil. Lime is a good manure for clayey soils and gypsum for sandy ones, because the former retains and the latter attracts moisture.

If milch cows be fed upon dry hay it cannot be expected of them to give full supplies of milk, for without succulent food the udder cannot, except upon a limited scale, carry on its milk secreting operations. In view of these facts every farmer should make it a part of his business to raise a sufficient quantity of beets, carrots and parsnips to give each milch cow on his farm half a bushel daily during the winter and early spring.—*German Town Telegraph.*

Brood mares, cows and heifers in calf require, from the demands on their system, feed of extra quantity and nutritive value. While they should not be kept fat, their condition ought to be such as to stand the drafts upon their vitality and endurance. Warm and dry shelters should be furnished, that they may escape from winter storms. To permit them or young, growing animals to run down in condition during the winter is the worst kind of management. They ought to be kept growing all the time and thriving.—*American Farmer.*

**Cause and Cure of Croup.**  
Swelling of the udder, or mammitis, or garget, is sometimes caused by rheumatism, and is not always an immediate effect of inflammation caused by partition. It sometimes results from cold taken by the cow lying in a wet field, or upon cold, damp ground. It is always accompanied by fever, or by a chill, during which the animal shivers and trembles. The proper treatment consists of removing the fever by a dose of salts, and afterward giving saltpetre (nitrate of potash) in half ounce doses, twice in one day. If there is a chill, the animal should be well rubbed with woolen cloths, made hot, and then wrapped in some hot blankets. A brisk purgative should be given, and the udder fomented with hot water for two or three hours. The milk should be drawn by a milk tube, and to facilitate this a weak solution of soda should be injected by means of a syringe.—*American Agriculturist.*

Postmaster-General Key started in life as a school teacher at fifteen dollars a month.

## The Bloom of the Heart.

Under the blue of the mid-May sky,  
Watching cloud-shadows drift idly by,  
Free from the thrall of fate and time,  
Lulled by the murmur of breezes and the  
Twitter of songsters, flutter of spray,  
That sweetly blend with the waking dream,  
And whisper one magical word away;  
Held by the spell of an exquisite face,  
A voice that is dearer than all things do,  
Ah, but the world is a fairy place  
In the bloom of the heart, the May of  
year!

Sitting alone in the waning light,  
In the dead November's leaden death,  
Watching the mist rise ghostly white,  
And blend in the shadows, and quench  
earth;  
Musing for aye on the night-have-been—  
Sweet might-have-been that may not  
The tender hopes and the fancies green  
That faded and fluttered from life's fall  
Haunted away by a vanished face,  
A voice that is dearer than all things do,  
Ah, but the world is a fairy place  
In the bloom of the heart, the gray of  
year!

## Items of Interest.

A cow belle—The milk-maid.  
One-armed men always shake with left hand.  
New York city is said to have an e of ten thousand marriageable women.  
"What will the present year be worth?" asks an exchange. Bring F of July, of course.—*Fulton Times.*  
No less than 247 Indians have b the dust in frontier wars during the year. And each bite cost the U States \$11,578.24.

A woman in St. Louis had her broken last week by the explosion toy steam-engine with which her dren were playing.

A drunken policeman in Toledo, fired at a dog, and narrowly m shooting an editor in his office o other side of the street. The o wrote that policeman up.

Here is a guileless advertisement the Paris *Figaro*: "A young m couple desire to know a lady or g man without helms who would g fortune to some young married co."

THE GIRL WHO IS ALWAYS GOOD

She never sighs;  
She never grumbles;  
She never cries  
When down she tumbles.  
She never soils  
Her pretty dresses;  
She never spoils  
Her silken tresses.  
With cap on head,  
And wee hands folded,  
She's put to bed,  
And never soiled.  
Oh, she's a pearl!  
No mischief scheming;  
There's such a girl—  
Don't think I'm dreaming.  
But not to tell  
Her name were folly;  
You know her well,  
For she's your Dolly!  
—George Cooper, in Nur

Throwing Old Shoes after a B  
The slipper or shoe is popularl posed to be thrown for good luck in some parts of Europe the cus to throw it after sailors about to g voyage, and after all who ent perious enterprises, such as m a writer in *Notes and Queries* tr back to the Hebrews, where it a different meaning, symbolizing a fer of authority or dominion. ences to this custom may be fo Psalm ix, Psalm cix, and in Deu He supposes that the receiving shoe was an evidence and symbol sserting or accepting dominion or ship; the giving back a shoe the o of rejecting, or resigning it. He that originally the throwing of the shoe over her, and the receipt o shoe by the bridegroom, even a dental, was an omen that that au was transferred to him. There doubt that such was something meaning of the transfer of a sh is related by a Danish poet that a vregian king in the eleventh o century, having conquered a por Ireland and Scotland, sent to his thirty shoes and command king; who lived there, "to we with honor on Christmas day royal state, and to own that he power and kingdom from the I Norway and the Isles." If such original meaning of shoe-throw has now lost its significance, of one shoe, a dozen or more are in some countries wheat, r accompany or take the place shoes. The supposed meaning is that the shoe thrown after a married couple will give the luck.



100

Chambers County.

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# Advertising in Old Times.

Macademized roads, in all save the name, were known in the Roman dominions 200 years before the Christian era, and were not merely limited to the vicinity of the capital, but were laid down in every province that succumbed to the valor of the Republican arms. At an equally early age, the Roman Senate, among various other decrees relating to the order and discipline to be observed in the city, enacted that men should give place to women in the streets, and leave them the unobscured use of the smooth line of pavement, which every house-owner had to maintain in good condition in front of his own residence. Colossal sign-boards announced to the passers-by the business followed in the houses; while in the time of Plautus, notices of lost and found objects were displayed on placards written in letters a cubit long; and gladiatorial games, races, shows and theatrical exhibitions, were made public by huge boards displaying colored representations of some of the most striking scenes or sights to be exhibited. The walls, doors, and palings were covered with these rude advertisements, which seemed generally to have been drawn in some bright color on a black or red ground. Although the Romans, like other ancient nations, were ignorant of printing as applied to the multiplication of books, they were familiar with the use of printing type, which their porters used for stamping names on their vases; and we are told that the Emperor Justinian, when he wished to append his signature to a public document, had recourse to a small wooden tablet, on which the letters of his name were cut, which he traced on the paper by following with the point of his style or pen the various contours of the carving. But perhaps the strangest indication of the fact that most of our assumed discoveries and innovations are mere "rehabilitations," to use a French word, of pre-existing things, is supplied by the suggestion which is ascribed to Plato for the establishment of agencies for marriage, by means of which the qualities of each candidate for matrimony might be made known, and men thus have a better chance of procuring wives suited to their various characters. The idea seems to have been lost for ages, but not wholly, for it revived in great force about a century ago, when some ingenious German, either from the depths of his own consciousness, or from a careful study of Plato's writings, established at Hamburg an office for the transaction of matrimonial affairs, in which advertisements for husbands and wives were always to be seen. There was not the slightest mystery or reserve assumed; and there was great frankness displayed both by the ladies and gentlemen who took part in these negotiations, for we are informed by one advertiser that "she is fifty-nine years of age, and having buried her fourth husband within the previous three weeks, is anxious to meet with a good-looking, healthy young man of twenty-six, as successor to her lamented partner. He need be under no trouble or care about money matters, as she has plenty of both, and will leave him her universal legacy."

## Catching the Train.

I was in Franklin, Ind., but a very short time, and as I have already been recalled to that happy little city, I shall defer what I have to say until I know more about it. I only know that its first name is Benjamin, but they always call it Franklin for short. It got up early and goes to bed early, except on lecture nights, and is consequently "healthy and wealthy and wise." You should have seen me chase the train out of Franklin. Heard the whistle just in time to collar a valise that weighs a ton (carry stove-logs in it to keep it from flying up over the house-tops like a balloon, when I set it down), tear myself away from a pleasant little circle of friends, and perhaps I didn't pick up my feet about eight hundred times a minute. Started the wrong way, and would have been in Cincinnati in twenty minutes if a committee man hadn't caught me and turned me around. Dashed down an alley to make a short cut to the depot, and fell over a two-horse wagon, collided with a cow, and at last fell into a retired horse-poor. Agonized committee men shouting after me, trying to catch me, and endeavoring to keep me headed straight. Every time that valise hit my legs I thought the train had run into me. Fell down twice, and got up with a general impression of having corralled an earthquake, and wished that I hadn't. Ran down the middle of the street at length, got to the depot clear out of breath, and in one final, magnificent burst of speed, headed off the train. Freight—going the wrong way! Man at the depot told me to go in and sit down, my train was late, and would be along in about an hour and a half. I went in; but there were too many people in there, and it was too light. I went out in the dark, and sat down on the lone trunk I could find. I felt reflective and sad, like—*Hawkeye Men.*

A scientific deputation appointed by the British master of education has reported that gas-light produces no injurious effects upon the eyes if properly used. The eyes should be protected from the direct rays of a bright flame, and the print or work should be illuminated from the right direction—which is from the left shoulder, in most cases.—*Dr. E. B. Foote's Health Monthly.*



## The New Silver Dollar.

We give in the above two cuts a representation of the new silver dollar now being coined, as directed by the silver bill just passed. The new coin is the work of Mr. George E. Morgan, an English engraver, who has been in the service of the United States since October, 1876. His design was selected from the two specimens submitted to the finance committee having the matter in charge. The new dollar is two per cent. lighter than the trade dollar, but there is no apparent difference in either the size or weight of the two coins. The cuts represent the actual size of the dollar. The mints will coin the new dollar as fast as their facilities will allow, but some time will elapse before it can be put into general circulation.

## Meerschaum Mines in Asia Minor.

The most extensive deposits of meerschaum in Asia Minor are about twenty-four miles southeast of the city of Eskisehir, formerly Dorylae, the inhabitants of which, numbering about twelve thousand Armenians and Turks, are principally employed in collecting or dealing in this mineral. It is obtained down in the earth, shafts or pits being sunk to a depth of twenty-seven to thirty-three feet. Forty to fifty miners work in one mine and form a company, dividing the profits among themselves. The stones are generally irregular in shape, and vary greatly in size, being from the size of a nut to a square foot or more in bigness. The largest pieces are the most in demand, and the dearest. The mineral, when freshly dug, is of a yellowish white color, and covered about a finger thick with a red, greasy earth, so soft that it can be cut with a knife. The treatment which the meerschaum must be subjected to before it is fit for export is very expensive and tedious. The pieces must first be freed from the adhering earth, and dried for five or six days in the sun, or for eight or ten days in warm rooms. The mineral is then cleaned a second time, and polished with wax. After this it is sorted into different grades, of which there are ten, and carefully packed with cotton into boxes for export. The stones lose two-thirds of their weight and volume in the operation of cleaning and drying. The price depends upon the demand. The largest quantity is sent to Austria and Germany.

## The Leaders of Washington Society.

Years ago Lord Lyons, then the English minister, imported a coachman. He was a first-class man, and it was not long before he was well known. Soon afterwards he began trading horses, and made a great deal of money. Following that he went into the grocery business in what is known as the old "First ward" of Washington, and accumulated more money. He married, and a son came to his family. When the father died he left plenty of money, which his son inherited, succeeding him in the grocery business. The son was too proud, however, to stick to it, and he gave it up, and invested his money in other ways. About the time the English coachman came here a French cook, direct from France, arrived here, and secured employment with the French minister. He was married, and had three or four daughters. Like the coachman, he amassed a great deal of money, and increased it by fortunate real estate speculations. The son of the coachman married the daughter of the cook, and they are to day the leaders of Washington society.—*Harvard Times.*

"Radix," in one of his recent New York letters, makes a good point apropos of life insurance investigations and troubles generally, by calling attention to the fallacy of judging of the reliability of companies according to their bulk. Many such institutions seek to dazzle the public eye by printing their large gross assets upon the nominal millions under their control to win confidence and prevent any close analysis of the whole statement. He points out the plain, but often forgotten fact, that even conceding the equally good quality of the two companies, it is not necessarily the one with the most millions which is safest for the policy holder, but the one whose net surplus bears the largest ratio to its whole property. Judged by this sound and searching principle, "Radix" finds the Etna Life Insurance Company, of Hartford, to be one of the strongest, if not the very strongest, institution of the kind in the country. With a little over twenty-four millions of assets, it has about four and a quarter millions of clear surplus. The special commission appointed by the Legislature of Connecticut a year ago, to investigate all the life insurance companies of that State, say of the Etna that it is "not only solvent, but financially sound, and under the management of officers and directors of large experience, sound judgment, and unblemished character, and entitled to the entire confidence of policy holders and the public." Taking the above facts and this official endorsement together, it is evident that this writer's estimate of the Etna is one that can be everywhere safely indorsed.

There was a great deal of theology in the idea of the little girl who wished she could be aged without obeying grandmother. She said it was easy enough to read books and pray, but it was pretty hard to mind grandmother.

A mathematical paradox—one stew is two.

Mother! Mother!! Mother!!! Don't fail to procure Mrs. Winslow's Soothing Syrup for all diseases incident to the period of teething in children. It relieves the child from pain, cures wind colic, regulates the bowels, and, by giving relief and health to the child, gives rest to the mother. It is an old and well-tried remedy.

Renovation, not Prostration. Did any enfeebled man being ever become strong under the operation of powerful cathartics or salivators? It is sometimes necessary to regulate the bowels, but that cannot be done by active purgation, which exhausts the vital forces and serves no good purpose whatever. The only true way to promote health and vigor, which are essential to regularity of the organic functions, is to investigate, discipline and purify the system at the same time. The extraordinary efficacy of Hostetter's Stomach Bitters in cases of debility or irregularity of the organs of digestion, assimilation, secretion and discharge, is universally admitted. Appetite, good digestion, a regular habit of body, active circulation of the blood, and purity of all the animal fluids are induced by this superb tonic and corrective. It has no equals, moreover, as a preventive of chills and fever, and other types of malarial disease. To immigrants and travelers it is particularly serviceable as a medicinal safeguard.

A Campaign Mander. When Dr. R. V. Pryor was a candidate for State senator, his political opponents published a pretended analysis of his popular medicines, hoping thereby to prejudice the people against him. His election by an overwhelming majority severely rebuked his traducers, who sought to impeach his business integrity. No notice would have been taken of these campaign lies if it had not been for the fact that every successful business man has his full quota of envious rivals; and it is a significant fact that no two have been at all like—conclusively proving the dishonesty of their authors.

False Economy. Is it true economy to use cheap, adulterated baking powder which is highly injurious to health, merely because it is cheap? Common sense and experience say no! Dooley's Yeast Powder, which has been known for twenty years as an absolutely pure, wholesome, and in every respect, reliable article, is within the reach of all those who practice true economy in their households.

There are probably a hundred or more persons in this and neighboring towns, who daily suffer from the distressing effects of kidney trouble, which has been known for twenty years as an absolutely pure, wholesome, and in every respect, reliable article, is within the reach of all those who practice true economy in their households.

We notice that agricultural newspapers all over the country are expending the worthlessness of the large packages of horse and cattle powders. We put the ball in motion and claim the credit of it. Should you be interested in absolutely pure and are the only kind worth having.

OWHE The Celebrated "Marengo" Wood Tag Plug Tobacco. TAX PIONEER TOBACCO COMPANY, New York, Boston, and Chicago.

I Never Felt Better. Such is the verdict after taking a dose of Quirk's Irish Tonic. Sold in packages at 25 cts.

The Greatest Discovery of the Age is Dr. Tobias' Venetian Liniment. 30 years before the public, and warranted to cure Rheumatism, Gout, and Spasms, internally and externally. Chronic Rheumatism, Stomach Troubles, Old Sores, and Pains in the Head, Neck, and Arms, etc. It has never failed. No family will ever be without it after once giving it a fair trial. Price, 40 cents. Dr. Tobias' Venetian Liniment, in First Place, at the World's Fair, 1876.

THE MARKETS. Beef Cattle—Native and Foreign. 00 @ 09 1/2. Texas and Cherokee. 08 @ 07 1/2. Milch Cows. 08 @ 07 1/2. Hogs—Live. 04 @ 03 1/2. Dressed. 04 @ 03 1/2. Sheep—Live. 10 @ 09 1/2. Lambs—Live. 10 @ 09 1/2. Cotton—Ginned. 10 @ 09 1/2. Flour—Super. 10 @ 09 1/2. State—Good to Choice. 07 @ 06 1/2. Buckwheat, per bushel. 07 @ 06 1/2. Wheat—Red Winter. 1 1/2 @ 1 1/4. No. 2 Milwaukee. 1 1/2 @ 1 1/4. Rye—State. 07 @ 06 1/2. Barley—State. 07 @ 06 1/2. Corn—Mixed Western. 04 @ 03 1/2. Oats—Mixed Western. 03 @ 02 1/2. Hay, per ton. 08 @ 07 1/2. Straw, per ton. 07 @ 06 1/2. Hops, 70 @ 06 1/2. Potatoes, 10 @ 09 1/2. Peas, 10 @ 09 1/2. Beans, 10 @ 09 1/2. Chickens, 10 @ 09 1/2. Eggs, 10 @ 09 1/2. Butter, 10 @ 09 1/2. Cheese, 10 @ 09 1/2. Lard, 10 @ 09 1/2. Tallow, 10 @ 09 1/2. Suet, 10 @ 09 1/2. Grease, 10 @ 09 1/2. Oil, 10 @ 09 1/2. Wine, 10 @ 09 1/2. Spirits, 10 @ 09 1/2. Sugar, 10 @ 09 1/2. Coffee, 10 @ 09 1/2. Tea, 10 @ 09 1/2. Rice, 10 @ 09 1/2. Beans, 10 @ 09 1/2. Peas, 10 @ 09 1/2. 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