

BY-AND-BY.

Be quiet, resting heart! The long light lies
In glooms of lingering sunlight on the hill,
The house-top swallows, twittering as we
Go on.
 Makes silence seem more still.

The shadow deeper grows, and in the woods
The air's latent sweetens holds no fee.
Another faint yet unknown in the shades—
So like, dear heart, to these!

In peace the day is ended, and the night
Faintly as does a veil upon the sea;
Along its bosom, smooth with soft-winged
Flight.

The gray mists sheet.

O, anxious heart, how Nature speaks her
power!
How lengthen she uses! How intense
The infinite peace of her most fruitful hour!

How soft Her influence!

Time hath she for her storms to sweep the
main;
To rock the tree-tops with her winds of
wrath;

To bring forth fragrance in the summer rain;

And time for snow she hath.

So, dear, for all thy eager soul desires,
She keeps sweet times and seasons. In her
mood
Hold for thee all passion's subtle fires

To round thy womanhood.

Cease, then! and in this dewy twilight muse

As one who asks not whether care not why

This gift for all holds still the Eternal Love.

G-d's endless by-and-by.

THE WORLD OF SCIENCE.

Estimating Measures.

It is often useful to have a few approximate data to deduce weights and measures from. Here is a correct table, which, however, does not aim at great accuracy, but may serve to make a rough estimate when it is necessary to reduce measures.

A pint of water weighs nearly 1 pound and is equal to about 27 cubic inches, or a square box 3 inches long, 3 inches wide and 3 inches deep.

A quart of water weighs from 8 to 10 pounds, according to the size of the gallon, and is equal to a box 6 by 6 inches square, and 6, 7 or 7½ inches deep.

A cubic foot of water weighs nearly 63 pounds (more correctly 62 pounds) and contains from 7 to 8 gallons, according to the kind of gallons used.

A peck is equal to a box 8 by 8 square and 8 inches deep.

A bushel almost fills a box 12 by 12 inches square and 24 inches deep, or 2 cubic feet.

A barrel of water almost fills a box 2 by 2 feet square and 1½ feet deep, or 6 cubic feet.

Petroleum barrels contain 40 gallons, or nearly 5 cubic feet.—*Manufacturer and Builder*.

A South Pacific Expedition.

The English Arctic Exploring ship Albert is being fitted out for a new surveying trip, which *Nature* says will be carried out principally in the South Pacific. Her first work will be an examination of the inner water leading from the Straits of Magellan to the Gulf of Penas, along the seaboard of Chile; from this she will stretch across the South Pacific Ocean from Fiji, adding in route as far as practicable to the present knowledge of the hydrography of the Low Archipelago—Society and Friendly Islands. After a few months spent in the neighborhood of Fiji, and in an examination of dangers lying in the track of navigation between that group and the colony of New Zealand, she will, for the latter part of her voyage, be employed off the northwestern coast of Australia, principally in ascertaining the positions of, and as far as necessary charting, the various reefs and islets lying off the Australian continent, and between it and the ports of the Netherlands Indies, and at many of which reefs, etc., traffic has been for some time increasing on the search for trepang, pearls and guano.

Domestic Science.

Fresh meat, after beginning to sour, will sweeten if placed out of doors in the cool air over night.

Kerosene will soften boots or shoes which have been hardened by water, and render them as pliable as when new.

Blue ointment and kerosene mixed in equal proportions, and applied to bed-heads, is an unfailing bed-bug exterminator.

Bolied starch is much improved by the addition of little sperm, or a little salt; or both, or a little gum arabic dissolved.

Salt will curdle new milk; hence in preparing milk porridges, gravies, etc., the salt should not be added until the dish is prepared.

Persons snore because they lie with their heads thrown back, and there is consequently a dropping of the under jaw. To break the habit, sleep with the mouth closed and the chin low.

Persons may outgrow disease and become healthy by proper attention to the laws of their physical constitutions. By moderate and daily exercise men may become strong in limb and muscle.

Relative to changing the clothing, it is considered hazardous to lessen its amount after dressing in the morning, unless active exercise is taken immediately. No under garments should be changed for lighter ones during the day, ordinarily. The best, safest and most convenient time for lessening the clothing is in the morning, when we first dress for the day.

The Telephone and the Torpedo.

Fresh applications of the telephone are being constantly discovered; the latest is that of a torpedo tester. That "infernal machine," as it was once called, is a valuable means of protecting harbors and undefended seaports from an enemy's fleet, and important ports are furnished with them. They are, of course, not actually in position, but they are stored ready, their places fixed, and they can be laid at a very short notice.

When required for service they are moored in determined sites, and at a certain depth below the surface; they are connected with the shore by elec-

tric cables, but they are also fixed by contact with ship's steel, which completes an electric circuit and produces an explosion. The fact is obvious that if any trust is to be placed in these means of defence, some method of frequently testing them is necessary.

Hitherto that object has been attained by sending weak current of electricity through the wires and the base, carrying sensitive galvanometers to indicate the condition of the connections. For fear of exploding the torpedoes only extremely weak currents can be used, and the consequent indications are so delicate that they can scarcely be trusted. An engineer has applied the telephone to testing the torpedoes by sound. The instrument is placed with the vibrating diaphragm upward and the latter is so loaded with a number of small movable weights that every motion of the torpedo causes a vibration of the disk and a corresponding noise in the telephone on shore. Every torpedo thus becomes its own indicator, for if no sound is heard in the receiving instrument the fact is evident that the torpedo has grounded, or the connections have been severed. The wires used to fire the fuses are similar to the telephone, and one of those instruments on shore, applied consecutively to the different cables, will serve to report the condition of any number of torpedoes laid down in a port.

Plant Orchards.

A young man starting out in business can do a better thing than to plant an apple orchard in his land, within the apple belt. Don't rely on the ground soil decaying old trees, the life of an orchard, under favorable conditions, is more about that of a man. Nothing will lift a mortgage, or pay up the present value of the account, like a prime orchard in its first year of bearing. Go for the standard varieties, as such experience has proved, as well as your locality and soil. Theories are good in their place, but a day spent in driving through your town and finding out what fruit-growers have already learned and done, is better. Get your trees from some reliable nursery, the names of the better people's experience in planting them.

FARM, GARDEN AND HOUSEHOLD.

Ornamenting Gardens.

In the ornamenting and beautifying of gardens the Chinese take rank with any other nation. By means of a variety of winding walks, they make a small place appear twice as large as it really is. Innumerable flower pots, containing a great variety of beautiful flowers, of which they are very fond, are arranged in beautiful combinations. One of the prettiest is a rose, having pendant leaves, which the Chinese use in the proper season for such. When the roses are in full bloom, the pots are ranged back-to-back near a piece of water, and the walks and alleys well lighted at night, with various colored lamps, a Chinese garden has the appearance of one of those enchanted places we read of in the Arabian tales.

Domestic Recipes.

One large potato, parboiled, two cups of sugar, one cup of melted butter, a cup of flour, a cup of cold water, the ends of 2 eggs, beaten, half a teaspoonful each of cream and cinnamon, and walk, and a little nutmeg.

Parrot Fish. Put 8 oz. rice to a nice brown, then mix a little salted water, do not stir it more than necessary, serve up with cream and sugar. Roasted rice, boiled and mashed, is a good infant diet or ease of summer complaint.

Turkey. One cupful sugar, one egg, two teaspoonsfuls of soda dissolved in one pint of water, beat butter and sugar together, add the water, stir in enough flour to make a thin batter, bake on a hot griddle without turning over, but let each one the instant it is done, now for lunch.

Food cake. Four eggs, two cups of sugar, one cup of melted butter, a cup of sweet milk, one and a half cups of butter, one large teaspoonful of soda, a half pound of spiced raisins, and five cups of flour. Season with cinnamon and nutmeg to suit your taste; this is enough for two loaves.

Apple Tarts. Pudding. Pare and core tart apples, fill the openings with butter and sugar, put into a pan a heaping teaspoon each of dry raisins and sugar to each apple, put in the apples, sprinkle ground cinnamon over them, fill the pan nearly full of water, and bake.

Scholar Pie. One large potato, pared and grated, add the juice and rind of a lemon to the white of an egg, thoroughly beaten, add a cup of sugar and one of water, beat together and bake in a dish, with one crust. When done, beat the whites of three eggs with half a cup of fine sugar, and pour over the top and set it in the oven to brown.

Lemon Pie. Take the juice and rind of one lemon, one cup of sugar, the yolks of three eggs, one teaspoonful of butter, and sufficient milk to fill the paste, bake in a rich paste, beat the whites of three eggs to a stiff froth, with two tablespoonsful of powdered sugar and spread over the top, return to the oven and brown slightly.

Cream Pies. Six eggs, two cups of sugar, two teaspoonsfuls cream tartar, two teaspoonsfuls of soda in one and a half cupsful cold milk, this will fill four jelly cake tins, bake like jelly cake, and spread with the "cream," made as follows.

Orange Snow. Dissolve an ounce of isinglass in a pint of boiling water, strain it and let it stand until nearly cold, mix into it the juice of six or seven oranges and one lemon, add the whites of three eggs, and sugar to taste, whisk the whole together until it looks white and like a sponge, put it into a mold, and turn it out on the following day.

Lemon Meringue. Beat the yolks of six eggs with a patent beater, add the juice and rinds (grated) of two lemons, and a cup of sugar; cook this in a farina pot, when the mixture begins to thicken add the whites of the eggs beaten stiff, stir to a stiff mixture. Line a deep dish with sponge cake, pour in the mixture, and cover with the beaten whites of three eggs and four teaspoons of sugar. Brown in a quick oven.

Potato Pie. One pound of mashed potato rubbed through a sieve, half a pound of butter rubbed to a cream with two cups of white sugar, six eggs, the whites and yolks beaten separately, the juice of one lemon squeezed into the potato hot, one teaspoon of nutmeg, the same of mace, bake in crusts of paste, or in dishes lined with good paste. Serve cold.

Relationships of Birds and Reptiles. We have now passed in review various remarkable forms living birds and living reptiles, separated by an immeasurable distance from each other, and forms which have so mingled the characters of both as to present great difficulties to their being included among the members of either group. Starting from the groveling crocodile, we have seen that there existed gigantic crocodile-like forms, such as the giant-lizard and the iguanodon, that walked, sometimes at least, on their hind-limbs; others, like the long-necked, long-tailed congo-sauers from the Solenhofen slates, that hopped on the ground after the manner of a bird; then "flying dragons," with birdlike brain and bones that cleft the air with their twenty-foot expanse of wings; next undoubted birds, with toothed bills, the one with reptilian vertebrae, the other with a beaver-like tail; while last of all, omitting the imperfectly known Sheep-pink fossil, the feathered archopteryx whose twenty caudal segments bar its entrance to every existing family of birds.

Without by any means asserting that is not only far from being ascertainable, but is indeed very improbable; for we are not in a position to state that they appeared on the earth intermediate between the two groups.

That these forms are the direct terms in the series of progressions from reptiles to birds, we can, in their intelligent contemplation, without overstating the imagination or violating our reason, picture still more modified forms, wherein the reptilian and the avian types would so harmoniously blend that we should find it impossible to say, "At this point the line between reptiles and birds must be drawn." There can be no reasonable doubt but that the remains, which only through the circumstance of a happy burial have been preserved to us from the second great era of the world's history till now, are no more than a very few examples, with a blank between them of the fauna which has lived and died, whose tombs no man knoweth. — *Popular Science Monthly.*

The First White Man On American Soil. A writer in the *Jewish Messenger* cites Alexander von Humboldt's "Cosmos" as authority for a claim that a Jew was the first white man who set foot on American soil.

The Jew, however, had been baptized. In a note in volume II, chapter vi, Humboldt relates that, on his first expedition, Columbus, when approaching the island of Cuba, believed himself to be between two Chinese ports. Desiring to hand the letters which he possessed from the European monarchs to the "great Khan of the Moguls" in China, and then return to Spain, he sends a baptized Jew, Louis de Torres, by name, to the shore, because he understands the Hebrew, the Chaldaean, and some Arabic, those languages being used in all the mercantile places of Asia."

DOMESTIC RECIPES.

One large potato, grated, a cupful of very finely add powdered sugar until very sweet, serve with cream.

Chinese Cake. Two cups of sugar, half a cup of butter, half a cup of cold milk, three eggs of flour, rice, 2 lbs. 6 ozs. each, two teaspoonsfuls of baking powder.

Chili Beans. Three and a half cups of beans, chopped fine, 1 lb. sugar, 1 lb. butter, 1 cup of butter, 1 cup of cold water, the ends of 2 eggs, beaten, half a teaspoonful each of cream and cinnamon, and walk, and a little nutmeg.

Parrot Fish. Put 8 oz. rice to a nice brown, then mix a little salted water, do not stir it more than necessary, serve up with cream and sugar. Roasted rice, boiled and mashed, is a good infant diet or ease of summer complaint.

Cheese. One cupful sugar, one egg, two teaspoonsfuls of soda dissolved in one pint of water, beat butter and sugar together, add the water, stir in enough flour to make a thin batter, bake on a hot griddle without turning over, but let each one the instant it is done, now for lunch.

Apple Cakes. Four eggs, two cups of sugar, one cup of melted butter, a cup of sweet milk, one and a half cups of butter, one large teaspoonful of soda, a half pound of spiced raisins, and five cups of flour. Season with cinnamon and nutmeg to suit your taste.

Apples. Captain, please give me a light, said the old lady. "A ready-made family is like a plate of cold potatoes," said the old woman, "and when you eat them, you feel like a ghost." "I am not afraid of a ghost," said the captain, "but I am afraid of a ghost who is not a ghost." "Well, then, there he is, then," said the old woman, pointing to the ghost.

"Captain, please give me a light," said the old woman, "and when you eat them, you feel like a ghost." "I am not afraid of a ghost," said the captain, "but I am afraid of a ghost who is not a ghost." "Well, then, there he is, then," said the old woman, pointing to the ghost.

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