

HOME, FARM AND GARDEN.

Hay that is not effectually cured when put in barn should have salt scattered over it as it puts away. It helps to preserve it and the cattle like it.—Troy Times.

An Ohio farmer says he cured his horses of coughing by using oil of tar and camphor gum. He put in all the camphor gum the tar would cut and gave a teaspoonful on the tongue three times a day after feeding.

An Indianapolis (Ind.) fruit grower says: "Last year I put twelve moles in my strawberry patch of five acres, to watch the grubs, and they did the work. I never had a dozen plants injured during the summer, either by the grubs or moles. I know some people do not care for moles on their farm, but I want them in my strawberry patch."

Peas are of two classes, the round and the wrinkled. The latter kind, if sown in cold, wet soil, will rot; the round peas are hardy, and may be sown as soon as the ground thaws. Make a drill three or four inches wide, with the hoe, and scatter the seed peas in it, so that they will be about half an inch apart, and cover with two inches of soil.—Cleveland Leader.

Although every well regulated farm can boast a garden where delicacies are raised for the home table, there are still many new farms on which this important spot has not yet been set aside. Even half an acre may be made to produce enough fruits and small vegetables for a family whose table without these luxuries would be bare indeed. Start the garden early. Do not allow it to take the last chance.—N. Y. Herald.

If you wish to improve upon the usual method of smothering beef-steak with onions, try this: Cut one quart of onions in very small bits, not over an inch long, and as thin as a sharp knife will cut them. Let them be in cold water with a good sprinkling of salt in it for half an hour. Drain them well, and fry them in a deep frying pan, with a good deal of very hot lard in it. They will cook immediately and be crisp and most excellent.—Exchange.

Hominy fritters help make variety for the breakfast table. Boil the hominy the day before, then take two teaspoons of it, and stir a small cup of sweet milk and a little salt with it, and one egg, four teaspoonfuls of flour, with half a teaspoonful of baking powder. Have your frying-pan hot with the fat in it: drop this batter in by spoonfuls, and fry a delicate brown. The flavor is better if half butter and half lard is used, rather than all lard.—Cincinnati Times.

If you want to grow huckleberries, says W. J. Scott in the Huskandman, set out young plants, about a foot high in the spring. Mulch them for a year or two, and plow in some coarse horse manure occasionally. They are slow to start, but after they are started they grow rapidly both in bush and berry. The bushes may be cultivated with a horse. They should be set at least seven feet apart each way, as they spread considerably when full grown. It is well to set three or four small bushes in each hill.

A witness was objected to in the trial of a suit about a party wall in Baltimore, Md., on account of his religious belief. The presiding Justice said that the Constitution of the State provides that a witness shall believe in God, but does not undertake to define what is meant by that word. If a man believes in moral responsibility and a system of rewards and punishments in this world or one to come, he is a competent witness. The witness said that he did so believe, and the Judge said: "Then you are as competent a witness as any man in Maryland."

Garniture.

Velvet and embroidered fabrics will be most used for bonnet trimmings, with also repped ottoman silks and satins for pipings and as the reverse side of velvet ribbons. A great deal of very narrow velvet ribbon is now being used by Paris milliners for rosettes that form pompon clusters on top of bonnets, and there are little princess bonnets made entirely of small loops of narrow velvet ribbons. A sort of Alsatian effect will be given to spring bonnets by a bow of velvet ribbon in the widths known to dealers as Nos. 9 and 12, and there are other arrangements of these ribbons in a high cascade bow that sometimes has an aigrette or else spears of wheat upright amid its standing loops. Jets will be used again, but there are few colored beads among new goods. Small blossoms arranged in wreaths and half-wreaths will trim summer bonnets. For the spring there are large feather panaches made up of several kinds of feathers, partly of downy marabout, with small ostrich tips, some high heron feathers as an aigrette, and there may be small humming-birds or merely a bird's head resting upon these. One cluster resembling the Prince of Wales's three feathers is made of six small ostrich tips arranged in three drooping or nodding plumes, a tip of a very light shade of one color being mounted together with another of the darkest shade, as pale mushroom with dark brown. A great deal of gilt will be used for garniture, in lace, in wide braids, in wheat clusters, and in ornamental pins and clasps. There are also many silver pins, long and slender, with the head of a fish, dog, or bird, and there are larger silver brooches representing the head of a Skye terrier, or the face of a pug, or hunting dogs in the chase. A new and very effective lace called guipure de Genes looks like thick, heavy embroidery, and may be had in white, ecru, and other colors. It is put on the brim in fluted rows, or forms an erect fan in front of the hat. The Irish point embroidery of last year is used for children's pokes, with quaintly shaped crowns and box-colored front laid over pink or blue silk. There are also close cottage caps of pink or blue nill, shirred on cords and tucked like the white muslin French caps. Embroidered piques and muslin are also made up into children's caps with a large soft crown, and a full frill of embroidery on the edge. Fewer roses will be used than formerly, as small blossoms will be in favor, yet there are rose bonnets with the pinkish-yellow Satrap roses forming part of the brim and all the crown, while small unblown buds or leaves edge the velvet trim.—Harper's Bazar.

Poultry Farming.

The consumption of eggs and poultry increases with civilization. As cities multiply and become populous the demand for these articles of food becomes very great. Almost every country in Europe contributes to the supply of London and Paris. During the past few years millions of eggs have been imported into New York and other Eastern cities. A large proportion of them have come from Canada, but the importation of eggs from the countries of Northern Europe is steadily increasing. The price of poultry and eggs increases much faster than that of almost any article produced on farms. There is no better country in the world for producing poultry and eggs than the United States. The climate is very favorable. The water is generally excellent. Materials for shelters are cheap. The facilities for transportation are almost as good as could be desired. The natural vegetable productions required for food are abundant. They include grass, clover, wild fruits, the seeds of numerous plants, and some small nuts. As a grain-producing country it has no superior. It is somewhat strange, under these circumstances, that we should import eggs or that they should be at a high price. Still, during the present winter, large quantities of foreign eggs have been consumed in Eastern cities, while in Western towns a dozen of eggs has brought more money than a bushel of potatoes or oats. Many farmers, who keep few or no hens, have spent considerable time in denouncing foreign governments for excluding our pork products. They could have employed their leisure to better advantage in constructing poultry-houses and in getting ready to help supply the home market with eggs. There is apparently no danger of overstocking the market with eggs.

Many failures have been reported of the attempts to raise poultry on a large scale in this country and in England. As a rule the experiments have been very badly conducted. Attempts have been made to keep several hundred fowls in one building, and to supply them with food bought in the market. During the past few years reports of the success of several poultry farms have been published. Persons have succeeded in keeping a thousand hens, and in keeping them healthy. Their success has been mainly due to keeping but a small number of hens in one building and allowing them a wide range. One farmer in England tried the experiment of keeping ten hens on each acre of land he occupied, and which was chiefly devoted to grazing purposes. He found that by enriching the ground with the droppings of the fowls it would carry more stock than before, and he was able to derive two incomes from the same land. The fowls were sheltered at night and during storms in small houses that were supplied with wheels so that they could be easily moved. His practice was to move each house the distance of a rod each day. By that means he brought them to fresh grass and prevented the accumulation of droppings. By moving the chicken-houses but a short distance the fowls returned to them as readily as if they had remained continuously in the same place. Ample provision was made for supplying water as well as for ventilation. The food, aside from the fresh vegetables, was mostly obtained in the market, and was largely produced in this country. In addition to grain and vegetables the hens were supplied with scraps of meat and cheap fish. The eggs were sent to market every day, and as they could be warranted as "strictly fresh," they commanded a high price. The male chickens were sold as broilers as soon as they were of a size for the gridiron.

There are now some very successful poultry-farms in New York and several of the New England States. The owners have an advantage in being near city markets, but they labor under the disadvantage of dearer food and more costly land. The West is evidently the best location for poultry-farming, as it is for grain and meat production. The production of poultry and eggs can be combined with stock-raising and grain-growing. The fowls can be kept in small houses in pastures while the grain is growing, and after it is cut they may be removed to the grain-fields, where they will pick up what is scattered on the ground. Many kinds of food that are very valuable to fowls are easily raised. Among them are sunflower seed, buckwheat, and sorghum seed. A liberal amount of vegetables should also be provided. Cabbages, onions, cress and roots, should be raised for feeding during the winter. There is no occasion for ornamental or expensive buildings for fowls. They should have a tight roof and be well lighted and ventilated. The floor may be of clay or common earth. It should be higher than the surrounding ground so that dryness may be insured. If kept covered with dry sand it will be clean and the droppings can be readily removed. They are as valuable for fertilizing as guano. Fowls kept in the manner suggested will require close attention, but this is called for in any department of husbandry. The care of poultry may be entrusted to persons who can not do hard work in the field. There is very little hard labor connected with feeding fowls, raising chickens, or collecting eggs.—Chicago Times.

A Narrow Escape.

A thrilling story is told of the narrow escape of Peter Scanlon and Tim Horn from being swept over the American Falls at Niagara. They were at work on a mill-race trying to raise an ice block, when they were thrown by the springing of some planks into the water. In a moment they were carried in the swift current above the Goat Island Bridge toward the falls. Near where the men were working and below the bridge was a large cake of ice, toward which they were carried. In their desperation they attempted to catch hold of the ice cake, and when found half an hour later they were hanging on to it for dear life. Ropes were procured and they were hauled ashore.—Buffalo Express.

The greatest oleomargarine fraud yet perpetrated is the labeling the buckets with a ferocious-looking billy-goat to indicate genuine butter.—Atlantic Constitution.

PERSONAL AND LITERARY.

A novel is being written in England by nine different persons, the object being to give individuality to each character.

Mrs. Susan Fenimore Cooper, a daughter of the novelist, is educating one hundred orphans at her home, in Cooperstown, N. Y.

Mrs. Joseph Cook, of Boston—wife of the reverend Joseph—has entered the lecture field, taking for her theme, "The Temples and Tombs of Hindostan," and illustrating her remarks with stereopticon views.—Boston Post.

Henry Ward Beecher, in his new lecture, "The Circuit of the Continent," boasts a little. It is descriptive of his trip last summer across the Northern boundary, down the Pacific coast, and back by the Gulf and Southern Atlantic States. He traveled 18,000 miles, returned upon the very day set, had seventy-five appointments, and filled every one of them.—Brooklyn Eagle.

Extra Billy Smith, the veteran ex-Governor of Virginia, has written to a relative in Troy, N. Y., giving a synopsis of the events of his life. In the letter he finds occasion to say: "Although I shave with my right and write with my left hand, I yet am so nervous in both that I write with great labor and difficulty." He was born two years before the death of General Washington.—Troy Times.

Miss Marion Langdon is now known as the most beautiful girl in New York. She is tall, her figure is exquisitely molded, and her eyes are superb. She is quite dark and extremely graceful. Whenever Miss Langdon consents to dance with the leader of the german the struggle for invitations is breathless and prolonged. Miss Langdon has been engaged several times, but in every instance the engagement has been broken off quietly and nothing more heard of it.—N. Y. Graphic.

Bishop George F. Pierce, of the Methodist Church South, celebrated his golden wedding recently at Atlanta, Ga. He was one of the first members of the Georgia Conference, which was organized in 1831. In speaking of his early labors, he said: "My home seemed to be constantly in the saddle. I preached twenty-four sermons every twenty-eight days, besides sermons on extra occasions, such as weddings, funerals and household services." In 1839 Bishop Pierce was appointed President of the first female college in the world, situated at Macon.

HUMOROUS.

A smooth sidewalk is a thing to be desired and is generally approved, but people are apt to get down on a slippery pavement.

Paradoxical as it may appear, the law prohibits keeping men in lunatic asylums when it is admitted that they are insane.

Jogg complains that he got nothing by complaining to his landlord. It was like putting a new piece of cloth in to an old garment. The rent was made worse.—Boston Transcript.

A freshman wrote home to his father: "Dear papa, I want a little change." The paternal parent replied: "Dear Charlie: Just wait for it. Time brings change to everybody.—College Journal.

"Let us play we are married," said little Edith. "And I will bring my dolly and say: 'See baby, papa!'" "Yes," replied Johnny. "And I will say: 'Don't bother me now; I want to look through the paper.'"—Punch.

"I say, Jenkins, can you tell a young tender chicken from an old, tough one?" "Of course I can." "Well, how?" By the teeth. "Chicken don't have teeth." "No, but I have."—Harford Times.

A writer on electricity lucidly observes that "a current of one ampere results when one volt passes through a conductor offering a resistance of one ohm." We don't see how it could do otherwise.—Norristown Herald.

A young man who had been going with a Vermont girl for some time, and had made her several presents, asked her one day if she would accept a puppy. He was awful mad when she replied that her mother had told her, if he proposed to her, to say no.—Burlington Free Press.

A Cool Conundrum.—"Canst thou not tell the difference?" "Twixt a east and the other night." "Twixt clear and running waters." "And when its frozen tight?"

"I can," his wife made answer. "I'll tell you in a trice—" "The one's a flow of water." "The other a flow of—" —Youkers Statement.

"Did you hear the news about Blimmer?" inquired De Smythe of O'Jenks this morning. "No. What's happened to him, old boy?" "Committed involuntary suicide before breakfast." "You don't tell me! How?" "He swallowed four gallons and a half of fog, and died in the blessed hope of sunshine beyond." "Good morning."—Harford Post.

A Good, Healthy Snake Story.

In North Carolina there is a reptile known as the joint snake. When attacked it flies in pieces, each piece taking care of itself. A darky attacked one of them the other day, and to his utter amazement it broke all up, each section jumping off in a different direction. In the course of an hour he returned that way and was utterly amazed again to see it all together except the tail piece. After waiting a few minutes he saw the tail coming up to join the body, taking sharp, quick little jerks. It came nearer and nearer until within a few inches of the three-quarter snake, when it gave a sudden jump and hatched on in its proper place with a flash resembling the popping of a cap. The darky knocked it to pieces several times, and each time it came together again. He carried his amusement too far, however, in throwing the tail part of the snake across the creek, just to see, he said, "how long it would take it to catch up," but it never caught up. The snake, with its three joints, was carried to the house, where a new tail is beginning to grow to replace the lost one. A gentleman who knows much about this singular species says a head will grow on the detached trunk, and there will be two snakes instead of one.—Charleston (S. C.) News and Courier.

THE DAIRY.

A Canadian dairyman suggests that cheese boxes should be made of pulp, the same as paper pails, barrels, etc., as they would stand more hard usage and be practically airtight, and so less shrinkage and damage to cheese than in elm boxes.

The authorities of the Iowa Agricultural College make the following classification of the relative values of various foods as milk producers, according to the National Stockman: Corn per one hundred pounds, fifty cents; oats, sixty cents; barley, fifty cents; wheat, sixty-five cents; wheat bran, seventy cents; oil-meal, \$1.45; clover hay, eighty cents; timothy, fifty cents; potatoes ten cents.

The estimated value of Canada's exports of butter and cheese during the year of 1883 is \$7,500,000, being the largest amount of dairy products ever exported in a single year. The exports of cheese in the past year amounted to 888,131 boxes, an increase of 173,646 over the previous year. The exports of butter amounted to 100,179 packages, an increase of 3,179 over 1883. This showing indicates a healthy growth in the agricultural interests of the Dominion.

The Dairy says, or said, that sulphuric acid is a most effective anti-septic and anti-ferment and may be produced by burning sulphur upon live coals upon a shovel or a bed of coals carried into a stable with perfect safety. It will also be found an excellent method for freeing dairy rooms and cellars from the spores of mildew, which have a very injurious effect upon the milk and upon butter or cheese made from milk that has been exposed to them. In fact, from constant prevalence of these spores it might be useful to make a practice of fumigating dairies occasionally, especially after a bad damp spell of weather during the summer season.

The dairy owes very little to science but very much to practice, says an exchange. Science seems to have bungled very much in regard to the many questions in dairying upon which light is desirable, and the present rapid advance in the dairy industry seems to be wholly due to the shrewd and sensible practical men who make use of their common sense and experience to improve their methods. Indeed, so far, in regard to some questions in the dairy, practice is wholly opposed to the opinions of scientific men: that is to say, men who do their dairy work in a library and laboratory, perhaps, but mostly in the former.

Professor Sheldon, the English authority on dairy matters, says: "As usual, we follow the lead of our American rivals in these things. Cheese factories and creameries we have copied from you, but we have not run them on anything approaching the thoroughness of America. In the art of breeding cattle for beef we may regard ourselves as quite ahead of you, but you are equally in advance of us in breeding for milk. You come to us for cattle, and then you define and develop their milking properties to a degree which bewilders us not a little. Few men in these islands have taken notice of the milk-yielding capacities of their cows."

Whatever tends to promote the comfort of the cow tends to increase her yield of milk and to improve its quality. The first consideration, says Henry Stewart, for the farmer should be to make his animals comfortable. As he knows how grateful on a cold morning a cup of hot coffee is to him let him provide a warm bran slop for his cows, and follow it up with a generous feed of oat hay and meal. The result will be seen in the full milk pail and the thick cream from the cows and the continuous and healthy growth of the calves. This comfortable lodgings and generous feeding is the key to successful winter dairying, and when butter is 35 or 40 cents a pound it will pay to give the cows the best of care.

The Extent of Our Dairy Interests.

There are few who realize what an immense industry the dairy in this country is. From statistics which have been compiled—and which we have reason to believe are correct—we find that there are in the United States thirteen million cows that are used for dairy purposes. It is pretty difficult to say what the average price of those cows would be, for some of them are very valuable, while some are pretty nearly valueless. Col. McGilney, the Secretary of the Illinois Dairyman's Association, estimates thirty-five dollars to be an average price, and, perhaps, that would be a fair average. That would make the cows of the country worth an immense sum of money—\$455,000,000. In addition to the value of the cows, there are the other necessary investments in the business, and it is estimated that the money thus invested will aggregate \$2,000,250,000; and when we pause to consider that the dairy has become prominent only in the last few years, the importance of and the energy displayed in the business should be the better appreciated. The East has given attention to the dairy for many years—some portions of it—but it has grown up in the West—and what a magnificent growth it has been—in a little more than twenty-five years, and the progress which is now being made in the West is greater than ever. To-day Minnesota is a dairy State. Four years ago she was not. Missouri has wheeled into line and is displaying great vigor in dairy matters. Dakota and Nebraska and Kansas and Montana will take high rank among dairy sections, and the three former are already taking steps in that direction. Even now there is almost fifty per cent. more money invested in the dairy than there is in banking. It is estimated that sixty million acres of land are devoted to the dairy; that there are seven hundred thousand men employed in the business; that there is paid to the laborers in the business a hundred and sixty-eight million dollars annually; that there are 6,750,000 gallons of milk annually produced. These figures can be carried further; and the yield of butter and cheese estimated, but they will be sufficient to give an idea of the proportions of the dairy, which has been our purpose thus far.

Three whole counties in Nebraska are occupied by Mennonites.

Temperance Reading.

MARCH OF THE SIXTY THOUSAND.

Not with a firm and measured step Moves on the mighty host, No well-trained soldiers in the ranks Does their grim leader boast; Oh, no; they've drained the poison cup, And in its depths have found The adieu to the serpent's sting, That gave the deadly wound.

Lured by the tempting cup, they drank, To 'seek it yet again; Quick to its work the poison sped, And ran through every vein; It quenched affection's tender flame For those once loved so well, And kindled in the heart instead The very fires of hell!

Furled reason from her royal throne, God's glorious image marred; Behold the wreck, no more a man, Bleeding and torn and scarred; Behold the soul! Oh! dreadful fate, Well may the angels stand Weeping at such a sight as this In our beloved land.

A vanquished army, on they move, With reelings steps and slow; Struggling into their yawning graves They fail, to rot be slow. O God! that such a thing should be, And to our doors be brought, And in the strength of God, our trust, We shall not fight in vain.

And we look calmly on, and hear, Throughout our stricken land, The wail of Rachel's comfortless, A sad, heart-broken band, "Why stand ye idle all the day?" The call rings loud and clear; "Thy brother's blood cries from the ground," Thou soon, alas! shalt hear.

Rouse, brother, sister, to the work! Spring quickly to your post! And hand to hand the conflict wage Against the fiendish host; Grim alcohol has long arrayed Against the souls of men, And in the strength of God, our trust, We shall not fight in vain.

A WARNING TO MODERATE DRINKERS.

The man who never was drunk in his life, who is a respectable member of society, and yet is a moderate user of alcohol, is nevertheless laying up for himself a quantity of material which ought not to remain in his system, and which is interfering with the healthy performance of some one or more functions. It is sufficient to deprive him of his right to the retention of his faculties in his old age, as well as leading to blocks in the circulation through the affected organs, which bring on disease at disagreeable and inconvenient times. Healthy physiological change is interfered with, and pathological change is established, for I hold that every cell which does not freely interchange the debris which is the result of its ordinary action, and which keeps that debris back, or sends it out only half altered, is commencing a pathological state which is disease. The line between the two conditions is somewhere. I contend that it commences as soon as the interference with cell action is greater than the power of repair, and a very moderate dose of alcohol daily will not be long in most instances before it commences a pathological change somewhere. But it is not only with cell action, as evidenced by altered endosmosis, that alcohol interferes with nutrition. Its action is shown in its influence upon the gastric juice; it precipitates the peptones which are necessary for digestion, renders them inactive, and deprives the stomach of a portion of its digestive power. It is true that its paralyzing influence on the blood vessels gorges the mucous membrane with more blood, and leads to a fresh secretion of gastric juice, and with it more of the peptones, but surely it can not be the right course to damage an organ for the purpose of increasing its action. To congest its vessels must be a damage which if persevered in will certainly lead to dyspepsia, and all its concomitants, instead of helping the digestive power. It may be right for a special purpose to do this, but to continue to do it to whip the tired horse too long. But it not only precipitates the peptones of the stomach, but it coagulates the albumen of the food, rendering it less digestible; it alters the fibrine so that the most important ingredients for the production of force are made less capable of assimilation; and yet, in spite of these manifest disadvantages, alcoholic liquors continue to be used by sensible men, and even by men highly educated in physiological knowledge, but who decline to carry out physiological and pathological facts to their legitimate conclusion. They are only in the same category as a large mass of so-called Christians, they forget the precepts of our faith when they see that those precepts are antagonistic to their worldly interest; or else they have never thought seriously upon the teachings of physiology in connection with the daily use of alcoholic liquors. Just as so-called Christians have never recognized the antagonism of a faith in the Gospel with their daily habits of life. They either do not know or they do not recognize the fact that they are leveling downward their powers of life, that they are reducing them to a lower capacity for purification, or to a diminished ability to resist evil influences. They say that liquor does them good, and that they feel the better for its use. The very confession that they feel all the better for it shows that there is a fault in their system which is already bearing fruit. To those I would say most earnestly: Face the mischief. The natural tendency which is inherent in the human economy to revert to health should be allowed full sway. Let the defective organ get up to the level of the rest of the body, and do not bring all down to the level of the weak one.

Temperance Items.

CINCINNATI has six miles of rum-holes. New York has seventeen and London seventy-three—almost a hundred miles in but three cities. And what a road to travel! Flooded by scalding tears, lined with broken hearts!—Exchange.

SAINT AUGUSTINE called wine drinking "the whirlwind of the brain, the overthrow of the sense, the tempest of the tongue," and Seneca declared that to imagine that a man can "take much wine and retain a right frame of mind is as bad as to argue that he may take poison and not die."

If you should catch your wife loafing around a saloon, you would apply for a divorce inside of twenty-four hours; you would think, if she were guilty of such an infamous thing, she would be unworthy such a specimen of manhood as yourself; and yet for all this, you can linger about these places week after week.—San Francisco Rescue.

SENATOR WILLIAM P. FRYE, in a letter to the Maine Temperance Alliance, written a few weeks ago, says: "In this matter of Temperance, the Washington of to-day hardly resembles that of twenty years ago. Then on New Year's Day the open house without the hospitalities of the side-board was almost unknown. Now its tempting display of wine that mocks is almost forgotten. Then the Government official who was not lavish in his offer of liquor to every caller was looked upon as a fanatic unworthy of his high position. Now nothing would be more discreditably. Then the public man who refused was regarded as eccentric, impolitely odd. Now the majority decline. In this reform Maine took the lead."

ne are not swept, if the water supply is fouled, if the depots are not replenished, there is discontent and suffering, want, disorder and disease. The teeming population of a great city requires that the sanitary arrangements shall be kept in order, the roads open, and the food supply satisfactory, if business is to prosper, and sickness be kept at a low point. It is precisely the same in a single individual. No man can live for a single minute without producing excreta, which, if it be not removed, will choke up his natural sewers, foul his blood-stream, diminish the draught in his furnace of life, and interfere more or less with the activity of every function and every faculty which he possesses. It is possible that the minute particles which make up the sum of excretory product may be sometimes dried up, so to speak, and form very microscopic points lying dormant for years; out when some change takes place, some microcosm is introduced which lives upon these dormant particles, they spring into activity, and it is discovered but too late that the whole structure is permeated with a condition like to that which sometimes we see in an apparently noble forest tree which is suddenly prostrated in a moderate gale of wind, but which reveals to us the fact that its trunk is rotten to the core. The way in which alcohol shows its influence is by diminishing some of the actions which are necessary for the perfection of health. It tends to keep excreta within the precincts of the body, instead of washing them away, just as our forefathers kept them in cesspools close to their dwelling houses. There is not a point in its daily use which can in any single way obviate the mischief which it produces by its pathological action, unless it be to counteract some diseased state, when its services may be legitimately employed. Just as a dose of castor oil may be beneficial when administered at the proper time, but if one persists in taking castor oil every day for the rest of one's life, it stands to reason that Nature will resent the action, and some day refuse to accept the dose. There will be a natural disgust for the remedy, or some action will be set up which will bring about a change of custom. Not so, unfortunately, with alcohol; it seldom excites a disgust for its renewal, but on the contrary produces a want for more, which can only end in decay and ultimate dissolution. To those who think they feel the better for its use, I say earnestly: Be warned in time, for you will shorten your days on earth and diminish your capacity to enjoy the world, if you benefit your fellow-creatures.—Dr. Alfred Carpenter.

A Family's Misery and Wreck.

A pitiable case of neglect and consequent destitution came to the notice of Officer Dudley, of the Humane Society. James Hyland is a shoemaker living at No. 359 South Jefferson street, who of late has thrown away his last and confined his attention to the bottle. Mrs. Hyland was sent to the County Hospital several days ago, seriously ill from neglect and half starved besides. Hyland has been drunk ever since that time, and has left his three children, the eldest eleven and the youngest five years of age, to amuse themselves as best they might, but there was nothing in the house to eat. Saturday the children were driven by hunger to seek a crust of bread at a neighbor's, where a few questions drew out the story of the family's misery. Mrs. Hyland's brother, Philip Waters, who has for some time cared for another of his sister's children, a boy, was informed of the state of affairs. He communicated with Officer Dudley, and by his advice procured the warrant for Hyland's arrest. On visiting No. 359 with the writ Constable Williams found the three children occupying the basement, a miserable place, damp and unwholesome. There was some fire, but the ceiling was only a little over four feet high, and the stable was compelled to enter the place almost bent double. Hyland, a shattered wreck of a manhood, was found lying in a corner stupefied with the liquor he had been drinking. The place was wretchedly furnished and there was not a particle of food or provisions to be found there. The slave of drink and the children were taken before Justice Russell, who, after listening to the sad story, sent the besotted parent to the Bridewell on a fine of \$30, and the children to the Home for the Friendless. Hyland himself admitted the justice of the sentence, and said that it would either make a man of him or drive him sooner to destruction. Mrs. Hyland is still very ill in the County Hospital.—Chicago Inter Ocean.