GRAND OLD PARTY.

REPUBLICAN POLICY OF PROTECTION FULLY SUSTAINED.

By the Utter Failure of the Democratic Free Trade Policy—A Deficit Instead of the Surplus That Was Promised a Year Ago.

Chicago Inter Ocean: July 1 is New Year's Day in many highly important respects. Chief of all it is the beginning of the fiscal year of the government. In all statistics of debts, receipts, expenditures, or the like, of the United States government given by years, this midyear point of the general calendar is the beginning of the year. When, therefore, congress discussed at its last session, as it did often and much in detail, the probable surplus or deficit of the treasury, the base of calculation was July 1, 1895. Would the revenues and outgoes of the treasury for the twelve months immediately preceding that date show an excess or a deficiency?

The exact condition of the treasury, to the last penny, at the close of Saturday night was not known Monday morning, but near enough for all practical purposes. The surplus which Wilson and Carlisle predicted turned out to be, as everybody expected it would, a deficit. The shortage is $13,250,000. This is a pretty large sum. Forty-three and a quarter millions is a good deal of money, even for so big and rich a nation as the United States. It means that the government during the last fiscal year spent on an average over $100,000 a day in excess of its resources. Last year the deficit was $70,000,000.

It is precisely on account of this deficit that the government is menaced with a raid on its gold reserves. Those reserves are now over one hundred millions, and will be preserved intact, in all probability, until Oct. 1, the date at which the Morgan-Rothschild syndicate's agreement to protect the treasury from gold raids will cease. Should the receipts of the government from customs increase to an extent to make our revenues equal our expenditures the surplus will take care of itself. The jimmy with which the speculators hope to pry open the gold chest of the government will then be taken away from Wall street. Unless thus rescued the treasury will be after another three months, at the mercy once more of the raiders, and very likely the syndicate itself will lead in the raid, or, more likely, stand in the background, furnishing the capital and sharing greedily in the profits.

Whatever may be in store, one thing is certain: The United States is today presenting a spectacle of dependence which is a positive disgrace and humiliation. All through the stress and distress of the war the United States maintained its financial independence. Never once did it cry out to the banks or any syndicate, "Help, Cassius, or I sink." But in these piping days of peace, with a Democratic President, the United States presents the sorry spectacle of a great nation saved from drowning by a syndicate life preserver, thrown to it by J. Pierpont Morgan and his associates. It is enough to make the bones of Salmon P. Chase rattle in their coffin.

Mr. Carlisle may well look forward with some degree of apprehension to October, but let him be comforted. December comes pretty close upon the heels of October, and then a Republican congress will meet. That body will be untrue to the record of the party if it does not rise to the occasion, no matter what may happen. The speculators, who are counting on large profits in gold at the expense of the government would do well to remember that the Republicans are once more at the congressional helm, and that if the Caesar of the white house or the treasury department feels the waters of the Rubicon rising above his head he will have only to appeal to congress and find the necessary succor.

A Striking Comparison.

The banner year in the production of Bessemer steel ingots was 1892. Our furnaces in that year turned out 4,168,435 tons.

This was ample vindication of the Protective policy which in this instance the Free-Traders assailed with much bitterness, alleging that the McKinley Tariff was fostering monopolies and retarding the development of our export trade.

In 1893 the production fell to 3,215,686 tons. In 1894 there was some improvement, but the production stopped at 3,571,313 tons.

Of course, Free-Traders have an apt reply. They will tell us that this shrinkage was due to various causes and not mainly to the blight which the impending Free-Trade legislation cast upon the country. But the significant fact remains that the great gains in industrial production have been made under steady, openly avowed Protection of the McKinley kind, while our losses are all associated with Free-Trade. This is natural. When Congress lowers the barriers to admit wares and fabrics that might as well have been made at home, the paralyzing influence of that suicidal course is felt throughout our entire industrial system.

Of course, the production of rails of all kinds fell off likewise. When the general industries of the country are depressed, railroad building is suspended and track repairs are deferred as long as possible. In 1887 our rolling mills made 2,139,640 gross tons of rails; in 1894 they produced only 1,021,772 gross tons. Here was a decline of more than one-half where there ought to have been an increase. The inference is obvious. The trail of the low Tariff serpent was over it all.

Industrial Exhibitions.

Protectionists throughout the whole country should encourage industrial exhibitions. Large or small, such displays, when well arranged, are object lessons that demonstrate the wisdom and expediency of diversifying home industries and of establishing them all over the land. They show more clearly than books can do the close, harmonious relations that bind American producers, agricultural as well as mechanical, together by the bond of common interest.

From the modest New York exhibition of 1854 to the great World's Fair at Chicago, in 1893, each industrial display has served to inspire pride in American skill and labor. Persons who have read the practical lesson rightly have gone away from such places steadfast Protectionists, fully resolved to insure fair play for home industries, despite the sophistries of Tariff reformers and the like. They have been able to observe the several stages by which the raw material, be it mineral or vegetable, has been advanced until it appeared in all the fullness and beauty of the finished product—bearing irresistible testimony to the excellence of American labor when placed under favorable conditions.

The coming Atlanta exhibition or Cotton States Fair ought to be a powerful agency in winning the South and Southwest over to the side of Protectionists. The enterprise merits hearty encouragement from Northern and Western manufacturers. They should send to it the choicest products of their factories, with such information as will enable the farmers and the merchant to comprehend the gains which they derive from the development of home manufactures under a Tariff that will avowedly provide Protection as well as ample revenue.—American Economist.

Last year in March we imported from Canada 9,855 dozen eggs. This year, under tariff reform, in March, we imported from Canada 43,566 dozen. Of course it was good for Canada, but American hens are not cackling over it. —Ex.

The falling off of marriages during Cleveland's hard-times rule is estimated to be over 25 per cent. "Tariff reform" did not protect the American homes already built or encourage the makers of new ones.

1892—Cleveland.
1893—Panic, bread riots, Debs.
1894—Republican congress elected.
1895—Mills reopen, wages leap upward. Enough said.—New York Mail and Express.

"Americans should eat pie with the fingers," says the New York Sun. There are plenty of Americans who would be glad to do so if a place were only made for them at the pie counter. —Ex.

Mr. Depew says that "a philosopher might damn a situation, but he would not cuss an individual." We take it this refers to Grover and the Democratic party.—Des Moines Register.

Senator Hill the other day said: "It is time the Democratic party got on its mettle." It hired English gold bugs to get it on its metal. The trouble is to make it stand there.

Mr. Cleveland spends most of his time fishing. He is certainly having good luck if the fish were as hungry as the office-seekers.—Rochester Post-Express.

A New York paper says "the Tammany books are to be opened." Don't do it. The country has had enough of demoralization. Why uncork any more of the pollution.—Ex.

HIS APPETITE WAS GOOD.

Alligator Swallowed the Dog Whole as Slight Lunch.

Ever since last winter the Zoo has been closed and locked up, and during all that time the big fifteen foot 'gator, which makes his home in one of the miniature lakes, has had to shift for himself for something to eat, says Florida Times-Union. During the last few weeks hunger must have worried the old fellow, and in the dead hours of the night he told the neighbors of it and startled them, as well, by his loud bellowing, which sounds like a cross between the trumpeting of an elephant and the roaring of the lion. During the last few nights there has been no bellowing. The explanation of his silence is that he has been fed. He has feasted on the daintest morsel that ever tickled a 'gator's palate. For some time there has hung around the electric light and waterworks plant a mangy dog. The employes wished for the dog catcher to come around, but as he was busy elsewhere they concluded to dispose of the dog humanely and make the 'gator happy. So they collared the dog and therew him to the 'gator, which was taking a nap in the middle of the pond. The dog gave a frightened "Yep! yep!" as he spied the saurian, and swam toward shore with a speed that fairly cut the water. The 'gator blinked his eyes in astonishment and seemed to ask himself if he had been dreaming. Two flips of his tail and he had moved with the speed of a racing shell up to the dog, the immense jaws opened, the lower jaw slid under the dog like a scoop-net; down came the upper jaw, a suppressed yell from the dog and a smile of ineffable happiness from the 'gator and all was over, so far as the dog was concerned. The old fellow, however, did not seem to be satisfied, for he swam around the pond looking for more dogs. Finding none, he returned to his siesta, with an eye blinking open every now and then and a glace upward to see if the same thing were going to be repeated.

The United States sent about $30,000 worth of condensed milk to Japan last year.

BIRTHPLACE OF POTATO.

A Missouri Town Claims the Honor of First Producing It.

Jackson county promises to be famous in history as the birthplace of the Irish potato. Some of the local botanists of Independence have discovered this fact, and have traced the lineage of the vegetable, which is now known to every table in the world as the "Irish potato," back to its birthplace, Little Santa Fe, in the southern part of this county, says Kansas City Star. The botanists give the name of the plant from which the potato grew as "dioscorea batata," and feel confident in their assertion that the history of the potato can be traced back to the town of Little Santa Fe. Dr. Ballard, a well-known botanist and geologist, had in his possession yesterday a plant which he claimed to be a specimen of the "dioscorea batata," found at Little Santa Fe. By tracing the plant back some 300 years the doctor says that undoubtedly the dioscorea batata was the progenitor of the so-called Irish potato. It appears that the aborigines of this section knew the art of propagation of plants by cultivation from their wild state, and by such knowledge produced the tuber now so generally in use and found on every table.

"It is a matter of history," said the doctor, "that the potato was first used as an edible by the Indians near what is now known as Little Santa Fe, Jackson county, Mo. From there it became an article of barter. The edible was so palatable that its use spread rapidly and became common among the Indians in Virginia. The potato fell into the hands of Sir Walter Raleigh in Virginia, who recognized a good thing when he saw it. Sir Walter took it on one of his trips to Europe, and by reason of the soil and climate of Ireland it at once became a staple article of food, hence the name Irish potato."

BIG VESSELS FOR THE LAKES.

They Will, Ere Long, Do the Great Bulk of the Carrying Trade.

Plans already formed settle the question whether lake steamships 400 feet long or upward, with a capacity of carrying 6,000 tons of freight at a load, will be common after the opening of the channels twenty feet deep through all the shallows between Duluth and Chicago, and the ports of Lake Erie. There is no longer a doubt that such monster vessels will rapidly multiply within the next few years, and they are certain to do a great part of the carrying trade of the lakes, perhaps most of it, before the end of the century. The steamships already contracted for and those which are certain to be built before next spring will undoubtedly so far surpass all vessels now in use in ability to make money at low rates for freight that other vessel owners will be forced to follow the pioneers in this latest step forward in the construction of splendid lake carriers. Even an over-supply of tonnage such as is very likely to be the result, will not prevent the work of replacing small craft with steamers of the largest size from going on steadily. In one sense it will hasten the change, says Cleveland Leader. Only the biggest vessels can make money in such seasons of general over-competition for cargoes, and in order to continue the business the owners of old boats must let them go and put in commission steamships equal to any on the great lakes.

ANATOMISTS ARE PUZZLED.

Here's a Colored Man Whose Vital Organs Are Everywhere They Ought Not to Be.

Herbert Place, a negro, 27 years old, walked into Bellevue hospital, New York, a recent morning and said he would like to be examined, as his heart was on the wrong side of his body. The clerks were incredulous, but, finding that Place was in earnest, he was referred to the house surgeon. Afterward, in the presence of the entire surgical staff, a thorough examination was made of him. It was found that not only was his heart on his right side, but that his right lung was on his left side, and the left lung on the right side, the liver was on the left side, and the spleen on the right side. Place is of medium height, strongly built, and has never been seriously ill for a day in his life. Last fall his wife urged him to have his life insured, and he underwent a medical examination. The insurance doctor discovered the misplacement of his vital organs and refused to pass him.

Climbing Mont Blanc.

It is an expensive as well as a very tiresome undertaking to ascend Mont Blanc. It costs at least $50 per person, for by the law of the Commune of Chamouni each stranger is obliged to have two guides and a porter. So far as the danger is concerned, it is now reduced to a minimum, but almost every year the mountain claims a victim. Bad weather is the chief thing feared by the guides, and so swiftly does it come that a cloudless sky may in fifteen minutes turn to a blinding snow-storm which beats you to the ground. Thus it was that some years ago a party of eleven persons perished. Five were found frozen stiff in the snow; the other six still lie buried in the Glacier des Boissons. Forty years is the time allowed for the glacier to yield them up in the valley below.

A French Idea.

In the French market and at the family grocery stores of New Orleans housekeepers desiring to make vegetable soup can, with 5 cents, obtain what is known as a "soup set," consisting of a section of cabbage, a few sprays of parsley, one large potato, carrot and onion.

DAIRY AND POULTRY.

INTERESTING CHAPTERS FOR OUR RURAL READERS.

How Successful Farmers Operate The Department of the Farm—A Few Hints as to the Care of Live Stock and Poultry.

How to Handle Patrons.

HOW TO HANDLE patrons just right is sometimes a serious question, writes A. Schoenman in the American Cheesemaker. It is well known that a cheesemaker, to be successful, must have ability to handle patrons with "gloves on," as it were. The Cheesemaker who simply examines the milk and accepts or rejects without ceremony has much to learn. When I was teaching school and attending teachers' institutes, conducted by our best state institute conductor, his advise, first, last and all the time, was: "Study your pupils. Each pupil is a law unto himself and must be studied, if you would get the best results."

Just so, I claim, is it with cheese factory patrons. The cheesemaker must study each patron and handle him accordingly. The cheesemaker who can make first-class cheese in every respect, but who frequently gets into a jangle with his patrons, cannot command the highest wages. Handling the patrons just right is a most important part of the cheesemaker's business.

I will tell you how I handled a cranky patron, this spring, where many a quick-tempered cheesemaker would have failed.

Early in April I received a vat of milk with a strong taint of rotten potatoes—in fact, I hardly knew whether the product would be potatoes or cheese. The next day I took pains to discover the rotten potato man, which was easily done, but I was at sea just what to do, as he was a valuable but cranky patron; and I knew I stood in danger of losing his custom if I should say: "This milk you must take back; it is way off." I said to my helper, "Run this milk into a can by itself and, if we can't make cheese of it, we will make potato dumplings. We must visit our patron this evening, and we'll have to handle him with 'gloves on.'" Promptly at 6 p. m., we visited his home. We found him at the barn and casually and pleasantly asked him to show us his cows. We talked cows and milk and tests for some time. He seemed pleased to have us take an interest in him and was, accordingly, in good humor. I said to him, "Did you ever hear of potatoes tainting milk?" "No," said he. I said, "Rotten potatoes give milk a worse taint than anything on God's green earth!" "Is that so? Say! I have my morning's milk in the cellar now, and there are potatoes down there and some of them are rotten." "Well," said I, "if that is so, won't you please put your ceilar milk in a separate can from the rest?" "Yes," said he, "I will." The milk was brought as promised and was "way off"—bad enough to sicken anyone. I gave him a sip and he made a wry face. "Of course," said I, "that milk I can't take." And he willingly took it home, a humbler and a wiser man.

Milking.

Under the head of milking may be comprised the cleanliness of the animals and the manner and time of milking. The introduction of separators practically revealed the necessity for cleanliness in a cow stable. At the termination of the process of separating, a peculiar slime is to be found adhering to the sides of the separator. Its color varies from gray to green, brown and even black. When examined under the microscope, germs, portions of plants, hair, soot, linen, have been discovered, and when exposed to the air for a short time it putrifies rapidly. It consists in reality of dirt, and as such must injure the quality of milk and butter. In order to keep the milk as free from the dirt as possible, the cows ought to be rubbed down with a straw whisk on their right hindquarters and udders before they are milked in the morning. During the day it is necessary to currycomb and brush each animal. The best kind of brush to be used is the one rather more open than an ordinary horse brush, but of the best hog bristle. The animals are first scraped over with the currycomb and then brushed. In addition the udders of all cows ought to be washed and dried before milking, and the milkers ought to dip their hands in cold water before milking each animal. Care must be taken to completely empty the udder when the cow is milked. In large establishments where several milkers are employed it is advisable to select one or two of the more careful persons to strip the cows after they have been milked. By this means the carelessness of some of the milkers may be corrected. Each milker should have his own stool and pail marked and numbered, and should be held responsible for the cleanliness of the same. The milk ought to be poured from the pail into the milk can through a double hair strainer, and the milk cans ought, if possible, to be placed outside the cowhouse.—R. H. Beamish in Connecticut Farmer.

Cost to Start.

In sharp contrast to the columns of rot which are published in the agricultural press regarding the large profits to be realized from a few dollars invested in the poultry business, is the following from Farm Poultry, in answer to a question from a correspondent, in which the editor clearly points out what margin of profit may reasonably be looked for:

"Can the poultry business be started with $350?"

"Yes, it can be started, but we imagine we can read between the lines that in that start and for that amount of investment our friend expects to be supported, and of course, wants all the other expenses met. It cannot be done. Three hundred and fifty dollars is no money at all to invest in any business unless the operator expects to 'find himself.' Three hundred and fifty dollars at 6 per cent interest would earn $21 a year.

"Is it not a good business that would give 12 per cent interest? Yet that would only be $42 a year. How many businesses are paying 12 per cent? Poultry will, but $42 not being enough for a living, the capital must be increased.

"How much of a henhouse can be built for $100? At $2 a running foot, it is easy to figure out a 50-foot hennry. Divide this into five pens, and put ten fowls in each pen, and there will be quarters for just forty-five hens and five cockerels.

"One hundred hens at $2 profit each would give but $200 a year clear money on the entire collection. Could one live on that amount?

"But there are more who only make $1 a head profit than that double the amount. It requires experience to bring out big results, just like any other business.

"Now, if our inquirer has some other occupation for a living and will start as we suggest he can gradually build up a paying business.

"Moral—Begin small; go slow; don't expect too much with little. Rather reverse it."

Pekin Ducks.

There is probably no branch of the poultry business more profitable than duck raising, yet but comparatively few farmers will admit these big white beauties to their premises. The wives would like to keep them, for their feathers are light and elastic, and every way as desirable as goose feathers, and while the goose lays but few eggs the duck lays a great many. The great objection raised against ducks is that they foul the horse troughs, and the majority of the eggs are lost, for it is of no use to give a Pekin duck nest or nest eggs. She lays wherever it happens.

To keep ducks successfully and without annoyance about watering troughs a small pen is necessary. Their house need not be a fine affair nor the yard expensive. A fence two feet high will hold them, and twelve feet square is ample for a dozen or fifteen ducks. Inside the yard may be placed a trough. An inexpensive trough may be made by taking two pieces of 2x10 scantling four feet long. Round them up at each end like sled runners. Take a piece of galvanized iron two feet wide and nail it to the rounding sides of the scantling. To make it stronger nail pieces of 2x4s across each end. This makes a very convenient trough to clean, for it can be rocked back and forth to clean it. A pipe from the windmill supplies ours with water. Our trough has been in constant use for six years and looks good for several years more. Ducks soon become accustomed to their home, and after their gate is opened in the morning—it ought not be opened before 10 o'clock during the haying season—they will go forth in search of bugs, etc., but frequent return visits will be made to that trough. The eggs should be gathered before they are given their liberty, and they should always be given breakfast in their pen.

The best food for laying ducks is scalded bran and the table scraps. Ensilage will be eaten greedily by the ducks. Raw carrots are good food. Very little grain will be consumed if green food and table scraps are furnished. Ducklings are very easy to manage, but a mistake sometimes costs the loss of a large flock. They are best raised in brooders even if hatched under hens. For years we have no artificial heat for ducks, but we would do so if we raised them in large numbers. They can stand more cold than a chicken, but we cover ours when the weather is bad, only letting them out of their box to eat. We feed them every two hours until they are several weeks old. Open water dishes are disastrous to ducklings. They get wet, roll over on their backs and die. We have never been very particular what we fed the ducklings—bread crumbs, cold potatoes, scalded corn chop and table scraps; only feed often and keep them clean. Lice is sure death to ducklings. If hatched under hens oil their heads as soon as hatched. Inbreeding is a great cause of failure in duck raising. You may inbreed chickens and have fair success, but ducks never. They take fits and die. It is poor economy to try to get on with the stock on hand to save expense.—Betsy Trotwood in Western Stock Journal.

Dairy Form.—One point must always be kept prominently in mind. We may not know exactly how milk is produced, but we do know that it comes, somehow, from the food. The great dairy cow must be able and willing to eat, digest and assimilate large quantities of food. A large abdomen is important, as it is an indication of health, vigor, vitality. This suggests the danger of going to extremes in insistence on "dairy form." The cow must be a good animal first, that is she must have ability to weil perform all the functions necessary to preservation of life and health. Fineness of bone or general delicacy of structure may be carried too far. Another common complication in judging pure bred cows is the difficulty in properly apportioning the relative importance of breed characteristics and general dairy characteristics. There is no reason to believe that color, or the size, shape or absence of horns materially affect the ability to give milk, but such things are taken into account by the breeder. There must be a considerable modification of definition of terms in judging different breeds. That which would be called small or fine in one might be called large or coarse in another breed.—Ex.

Cross-Bred Fowls.—In England quite a demand is annually created for cross-breds by the poultrymen there advertising such, showing that they are of a more hardy nature, and that as meat and egg producers they excel the bird in its purity. Until a few years ago, on account of fanciers sacrificing the utility points of the breeds to gain high scoring fowls, it looked as if a similar step had to be taken in this country. But the fanciers are more careful now, and we believe that better and hardier stock is being grown. We prefer pure-bred poultry, but want them profitable. We do not care for high scores when we are aiming at supplying a market for table poultry and eggs, and for that reason the cross-bred question was raised. But let the fanciers continue to aim at utility and hardiness, and the bottom will drop out of the idea of crossing for profit.—Iowa Homestead

The government reservation Mackinaw Island, which was presented to Michigan by the last congress, has been formally accepted by the state and Gov. Rich has appointed commissioners to have charge of it.

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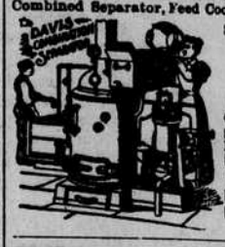

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