

TRAVELERS' TALES

A-man's Peak.
In Ceylon there is a mountain over 7,000 feet high, which is named after the first man. The summit is a bare mass of granite, ending in a narrow platform, upon which is a hollow some five feet long and two and a half feet broad, bearing a rough likeness to a man's foot step. According to the Mohammedans, after Adam had been driven from Paradise, he stood on this very spot for one thousand years, doing penitence for sin, and so caused the mark. The Buddhists say this is a mistake, for the footprint was made by their holy teacher, Prince Buddha, when he left Ceylon. Not to be outdone, the Hindus claim it as the footmark of their god, Siva. However all that may be, every year crowds of devotees of these different creeds flock to the peak as to a sacred shrine.

The Hottentots.
When the Dutch landed at the Cape two centuries ago, the most important in number and most widely spread of the natives were the Hottentots, a small wily folk, with yellow faces, black wool in little hard knobs on the head, protruding jaws, low foreheads, and small eyes. Their condition of civilization was not high compared with that of many other African peoples; they had large flocks and herds on whose flesh and milk they lived, but they had little agriculture. Their round houses, made of slight wooden frames, with mats fastened over them, could

or three weeks ago. So were a number of other friends of the family. The master of the household presided over the dinner and the conversation was as lively and vivacious as the sanctity of the day would permit. The clergyman was, and is, one of the liberal-minded, up-to-date class of men who are bringing religion into closer touch with the masses, or the masses in closer touch with religion, than it has perhaps ever been before. His utterances when out of the pulpit are frequently punctuated with everyday expressions the use of which by a preacher would have been thought strange a decade ago. He also goes so far as to attend the theater occasionally. It was he who was talking at the table and all the others were interested listeners. The subject was the morning service at his church, the attendance upon which had been very large.

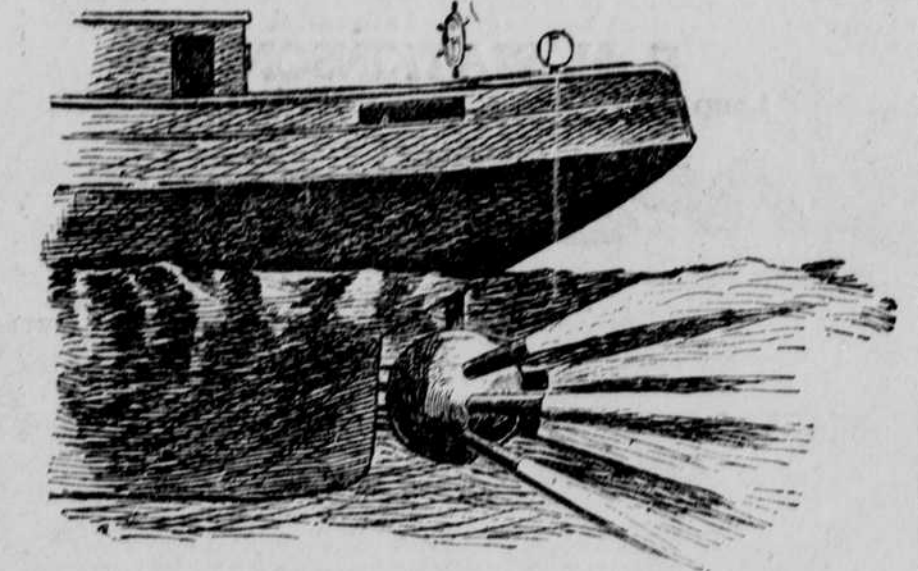
"Yes," he said, "I couldn't help remarking to myself as I entered the pulpit: 'Well, this is one time I've got a full house.'"

"That's pretty good," quickly came in all too distinct tones from the parrot's cage. "Take the money Dick!"

The presence of the preacher, the parrot's profanity and the fact that "Dick" is her husband's name sent the mistress of the house into a fit of hysterics, which nearly broke up the dinner. As it was, only the peculiar nature of the bird's sally saved the day.

Balfour and Harcourt.
A well-known London hostess, whose dining-room is neutral ground for politicians of all shades, says that

A NOVEL MARINE INVENTION.



Among the novelties in marine engineering is an invention of Mr. James C. Walker, of Waco, Tex. His plan is to propel vessels by forcing water against water, and having found by experiment that his idea is practical, he is now securing patent rights in different countries. In a boat of any sort, a series of compartments are constructed in the hold. From these the water is forced, under enormous pressure, through pipes to a ball-like enclosure of armor-plate, situated where the screws usually are. From this big

steel ball nozzles extend in every direction, and through them a series of jets of water are forced under increased hydraulic force. This pressure-water, finding resistance against that in which the boat floats, urges the boat forward. The water used to propel it is acquired through tubes from the boat's prow. The discharge of the water, which furnishes the power, is controlled by a series of valves and levers situated at various points between the inner compartment and the nozzles, and are manipulated by the pilot or engineer.

at any moment be taken up and removed, and the little clothing they wore was of skins. But they were a versatile, excitable, lively little folk, as their few remaining descendants are to-day, rather gentle than fierce, and very emotional, and loving dancing and song.

Paper Making in Corea.

It is not generally known that the best kinds of paper met with in China and Japan are the produce of Corea. Varat says that "the Corean paper excels the very best that is made in China and Japan. It is produced entirely by manual labor, and without the use of any machinery. The raw material used for the better kinds is obtained from the bark of Broussonetia papyrifera, which is collected in spring and beaten in water containing a large mixture of wood ashes until reduced to thick pulp. This is taken in large ladles and spread upon frames of bamboo so as to form thin sheets. Another paper is made from old scraps trodden into pulp much in the same way that grape juice is expressed in some countries, and though this process of pulping is slow, it has the advantage of not breaking the fibre so much as when machinery is used. After the pulp has been made into paper the sheets are piled up to a height of six feet, and then cut into pieces, to be again subjected to the stamping with the feet. At the same time the roots and seeds of a plant called "tackpou" are added, the soluble parts of which are supposed to give tenacity and toughness to the paper.

The Parrot Knew a Good Hand.

Parrot stories are always good so long as they are true, says the Philadelphia Inquirer. And, of course, none but a true parrot story ever finds its way into print. A well-known resident of Tioga is telling one which he declares he is willing to stake a hard-earned reputation for veracity upon. This particular parrot is the property of a Tioga household, the head of which is inordinately fond of a quiet little game of poker. For years it has been his custom to get three or four of his friends together at least twice a week in the snug library of his house and while away four or five hours of an evening by means of 5-cent ante with a quarter limit. The parrot's cage hangs in the same library, except on state occasions, when it is taken into the dining room. The man's wife is as devoted to the church as he is to his favorite game. She never misses a meeting and as often as the good man will come, has her pastor at her house for Sunday dinner. He was there two

THE SUNDAY SCHOOL.

FIRST QUARTER, LESSON I,
JANUARY 3.

Golden Text: "While He Blessed Them He Parted from Them and Was Carried Up Into Heaven"—Luke 24: 51—On Christ's Ascension.



—Under this head we may have two minor divisions: 1. Christ leaving the earth. Here the reader will naturally picture the scene: the eleven (as is probable) in that upper room where they ate the paschal supper, and which became the headquarters of the infant Church (see 12th verse); then Jesus dining and "leading them out" (Luke 24: 30) by the old familiar road, over the Kedron, past Gethsemane, up Olivet, over toward Bethany; his farewell instructions—in connection with which their peculiar functions as "witnesses unto him" (Acts 1, 8) will be explained; illustrated by witnesses in law courts, etc.; and then his sudden rising into the air, waited upward from their midst, and lost in the encircling clouds. The prediction of the angels will be specially noticed (verse 11)—"shall so come in like manner as ye have seen him go." In what manner? (1) With clouds (see Rev. 1, 7); (2) Blessing his people (see Luke 24: 51; Matt. 28: 31, 39). 2. Christ entering heaven. Can we picture that? Well, we have an inspired picture of it. See Dan. 7: 13. The ascension took place quietly enough on Olivet. The great men of Greece and Rome knew nothing of it. Even close by, in Jerusalem, Pilate, Herod, Caiaphas, little dreamed what was going on. But in heaven it was a grand event. The Son of God had come back! Yes, and more than that; he did not return to heaven as he left it. He left it as God; he returned as both God and man. He had stooped to be "lower than the angels;" now he was exalted "far above all principality and power, and every name that is named." See Heb. 2, 9; 1 Peter 3, 22; Phil. 2, 7-11; Col. 1, 20-22. He left to seek and to save the lost sheep; he returned, as it were, with his redeemed people laid upon his shoulder, rejoicing. He left to fight the great enemy of men's souls, he returned "leading captivity captive." There was joy in heaven when he was born on earth; but how much more now!

Christ Ascended.—Under this head the reader may dwell on one or more of the four aspects in which his mediatorial work at God's right hand is regarded in Scripture. 1. Our High Priest. The Jewish high priest went once every year within the veil, into the Holy of Holies, taking with him (1) the blood of the great sin offering of the Day of Atonement; (2) incense to burn before God. A vivid picture of Christ's work. See Heb. 4, 14; 6, 19, 20; 8, 1; 9, 11, 24; 10, 12. He offered himself, the "one sacrifice for sins," and then went into the presence of God for us to present, as it were, (1) his blood, and (2) the income of his intercession. 2. Our Advocate. We are like prisoners at the bar of justice. Satan, the accuser of his brethren (Zech. 3, 1; Rev. 12, 10), lays grievous charges against us, and we have no answer to them, for we are verily guilty. But Christ our Advocate, and pleads our cause; and he cannot fail, for he has himself paid the penalty. See 1 John 2, 1; Rom. 8, 24; Heb. 7, 25. 3. Our Elder Brother. Heaven is called the inheritance of God's children (Col. 1, 12; 1 Peter 1, 4). How comes it to be prepared a place for us? 4. Our King. He is upon his throne. His proclamation has gone forth, with the promise of free pardon to all rebels who will return to their true allegiance. We have yielded up ourselves, our souls and bodies, to our King? And are we doing what we can to extend his kingdom?

We are to carry on "all that Jesus began." He promised that mightier works than he did his followers should do. The gospel story was not fully told when he ascended to glory; the Christian life was not fully lived. The early Christians were Paul's best epistles, known and read of all men, with a surer reading than was ever given to his manuscripts. We, in our personal lives should regard ourselves as "Christ's epistles"—his letters sent to cheer this world. We are his gospels, too, as well as his epistles; for the gospel is the story of Jesus's life, and we are living in the world to-day in Christ's stead. Therefore every humble Christian's life should be in verity another gospel. Do not be afraid that you will not be read. No book has as wide a circulation as a man or woman or child. Few, alas! read the Bible; not everybody reads the newspapers; but everybody reads his next-door neighbor. You are the next-door neighbor of somebody whose only conception of Christ is got from your life; and by holy living only can you fulfill the "doing" and "reading" which Jesus began.

The verity of the resurrection of Christ should be emphasized. It pervades our mental atmosphere as a deadly contagion sometimes pervades the air. Unadverted and not guarded against, it does deadly work. Let us emphasize the cardinal truth of our faith. It was by "infallible truths" that Christ "saved himself alive" after his passion. Every Lord's Day is a commemoration of the first Easter-tide.

The gist of the Gospel is that Jesus Christ lives to-day and personally directs his followers. He who regards Christianity as merely a reformatory influence, or the Christian Church as a bridge for souls to pass over from earth to heaven, has utterly misunderstood the Gospel story.

What Jesus talked about as a pertinent thought.—You need not be long employed in an office or shop to discover whether your fellow-workmen are Republicans or Democrats. If he does not show signs at first when reading his morning newspaper he will inevitably show them by the time election day comes around. Jesus talked of the things pertaining to the kingdom of God.

What a bad man hates, the devil hates. When men begin drinking, they generally stop thinking.

Most of us would help the Lord more, if we would smile more. Looking a difficulty square in the face, will often kill it dead. No prayer meeting was ever killed by the prayers being too short.

SUBMARINE SENTINEL.

Successful Test of a New Apparatus in France.

The "submarine sentinel" is the name of a new apparatus which has quite recently been experimented with by the French navy. The final tests were made in San Juan bay by a special commission, consisting of Capt. Fort, commander of the French armorclad Magenta; Lieut. Serres, the adjutant of Admiral Gervais, and a number of officers from the French Mediterranean squadron. The apparatus which was operated from the torpedo boat Sarrizin, succeeded in exploding two automatic torpedoes which had previously been placed in the channel of navigation, but without the knowledge of the commander of the Sarrizin. The successful result of this official test has been submitted to the French minister of marine and the adoption of the submarine sentinel by the French navy was strongly recommended by the commission to the higher authorities. In the report Capt. Fort stated that it was the only apparatus so far known offering the advantage of being able to clear the bottom of channels of hostile waters from explosive obstructions placed therein by the enemy. Details of the construction of the new apparatus are carefully withheld from the public.

Seeing a Rose Grow.

An ingenious Frenchman has suggested a way in which a rose, or other flower, could be caused to appear growing and unfolding in the presence of a roomful of spectators. He proposes to employ the kinematograph, a magic lantern so arranged as to produce moving figures on a screen by means of a series of photographs of living objects, each successive photograph having been taken only a small fraction of a second later than its immediate predecessor. But for the proposed new application of this instrument the photographs need not be made so near together, since they are to represent changes which require several months for their development. Beginning with the first appearance of the bud, several thousand photographs of a growing rose are to be taken, just near enough together so the change of form in flower is almost imperceptible, until it has attained its complete bloom, and then has faded and fallen to pieces. These photographs, being passed as transparencies, in rapid succession, through the kinematograph, there would appear upon the screen the figure of a rose visibly budding, growing, opening, spreading its petals, and finally shrivelling and dying, the whole process occupying but a few minutes. Many other applications of this principle to the representation of growing objects are suggested.

Barbers' Signs.

Barber shops put out a pole with red and white stripes around it as a sign. But where did they learn to represent their calling by such a symbol? In the old days the barbers were the blood-letters. Our ancestors were great believers in this custom, and when they were not feeling particularly well it was their custom to go to the nearest barber shop and have some blood removed from their veins. The operation of blood-letting required the use of a small pole or stick, which the patient held in his hand, and two bandages—one to wrap around the arm before the cut was made, and the other to bind the wound after the bleeding was over. Two bandages, ready for use, were kept wound around a red pole, and displayed in the door or window as a sign to the public. After a time instead of going to the trouble of winding strips of cloth about the pole, white stripes were painted on the pole to represent the bandages, and from that day until this barbers have always used this kind of sign.

She Had the Floor.

An amusing instance of presence of mind occurred at one of the meetings of the national congress of the Daughters of the American Revolution in Washington. In a moment of great excitement, when a hundred women, more or less, were shrieking "Madam President!" two portly dames who were unable to make themselves heard above the hubbub left their seats and rushed down the aisle to claim recognition, each bent on gaining the eye of the chairman. The result was a collision, and the less ponderous of the two went down under a shock that quieted the uproar. There was a moment of silence; the woman who had kept her feet was too much scared to speak, and lost her chance, for quick as a flash and without attempting to get up, Mrs. — called out, "Madam President I claim the floor!" It is needless to say that the lady was immediately recognized.—Pittsburg Post.

Up-to-Date Boy's Occupation.

The New York police have arrested Arthur Reppen, a 15-year-old boy, who made a business of smashing window panes and then giving the address of the houses to glazing firms.

Jesus's Deserted Village.

Twenty years ago Harnantown, N. J., was a village of sixty houses and a big glass factory. Now two families are living there. The whole village was recently sold for \$1,500.

Success.

Jenkins—"Had you any luck on your western trip?" Jackson—"Great luck! The baby cut four teeth while I was away."—Puck.

Population of India.

India's population, according to the census of 1891, is 287,225,431, an increase over the previous census of 23,429,917.

DAIRY AND POULTRY.

INTERESTING CHAPTERS FOR OUR RURAL READERS.

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



HARLES S. Flint, writing in his book on "Milk Cows and Dairy Farming," says: The introduction of clover among the cultivated plants of the farm has done more perhaps for modern agriculture than that of any other single plant. It has now come to be considered indispensable in all good dairy districts. White clover is also widely diffused over this country, to which it is undoubtedly indigenous. As a mixture in all pasture grasses it holds a very high rank, as it is exceedingly sweet and nutritious, and relished by stock of all kinds. It grows most luxuriantly in moist grounds and moist seasons, but easily accommodates itself to a great variety of circumstances.

With respect to the mixture of grasses most profitable for the dairy farmer, no universal rule can be given, as they depend very much upon the nature of the soil and the locality. The most important point to be observed and one in which we as a body are perhaps most deficient, is to use a large number of species, with smaller quantities of each than those most commonly used. This is nature's rule, for in examining the turf of a rich old pasture, we shall find a large number of different species growing together, while if we examine the turf of a field sown with only one or two different species, we find a far less number of plants to the square foot, even after the sod is fairly set. No improvement in grass culture is more important, it seems to me. As an instance of what I should consider an improvement on our ordinary mixtures for permanent pastures, I would suggest the following as likely to give satisfactory results, dependent, of course, to a considerable extent on the nature and preparation of the soil.

Meadow Foxtail, flowering in May and June, 2 pounds; orchard grass, flowering in May and June, 6 pounds; sweet-scented vernal, flowering in April and May, 1 pound; meadow fescue, flowering in May and June, 2 pounds; red-top, flowering in June and July, 2 pounds; June grass, flowering in May and June, 4 pounds; Italian rye grass, flowering in June, 4 pounds; perennial rye grass, flowering in June, 6 pounds; timothy, flowering in June and July, 3 pounds; rough-stocked meadow grass, flowering in June and July, 2 pounds; perennial clover, flowering in June, 3 pounds; white clover, flowering from May to September, 5 to 40 pounds.

For mowing lands the mixture would, of course, be somewhat changed. The meadow foxtail and sweet-scented vernal would be left out entirely, and some six or eight pounds added to the timothy and red clover. The proper time to lay down lands to grass in the latitude of New England is August or September, and no grain crop should be sown with the seed. Stiff or clayey pastures should never be overstocked, but when fed pretty close the grasses are far sweeter and more nutritious than when they are allowed to grow up rank and coarse; and if, by a want of sufficient feeding, they get the start of the stock and grow into rank tufts, they should be cut and removed, when a fresh grass will start up, similar to the aftermath of mowing lands, which will be greatly eaten. Grasses for curing into hay should be cut either at the time of flowering or just before, especially if designed for milk cows. They are then more succulent and juicy, and, if properly cured, form the sweetest food.

Grass cut in the blossom will make more milk than if allowed to stand later. Cut a little before the blossoming, it will make more than after the blossoming, and the cows prefer it, which is not an unimportant consideration, since their tastes should always be consulted. Grass cut somewhat green and properly cured is next to fresh green grass in nutritive qualities. And so a sensible, practical, farmer writes me: "The time of cutting grass depends very much on the use you intend to make of it. If for working oxen and horses I would let it stand till a little out of blossom; but if to feed out to new milk cows in the winter I would prefer to cut it very green. It is then worth for the making of milk almost double of that cut green later." Every farmer knows the milk-making properties of rowen, which is cut before blossoming time.

Grains for Poultry.

With the majority of poultry keepers, grain constitutes the principal part of their feeding ration, at least in money value, says a writer in the Poultry Keeper. Of the grain used in this country, probably Indian corn outweighs the rest. It is fed whole, cracked, ground, raw or cooked. Corn contains very little bone-forming material, while it is very rich in fat-forming and warmth-giving substances. Although corn produces eggs with yolks of dark color and rich flavor, it is not recommended for layers unmixed with other grains. For fattening purposes it can not be excelled and should be fed in various forms to keep up the appetite. Oats are a good nerve food and are not fattening, but their sharpness is an objection to them, as is the amount of waste or useless matter in the husks, especially in poor, light rain. The first objection may be removed by grinding them very fine, but this is difficult to do. Oatmeal is an excellent food, but is rather expensive.

If oats are to be fed whole or ground husks and all, the heavier they are the cheaper. Forty-pound oats contain but little, if any, more weight of husks than twenty-eight or thirty-pound oats. Very light or small oats will often not be eaten unless they are soaked and made larger. This does not add to their nourishment, but compels biddie to get out what little there is in them. If hens that should lay are too fat a diet of oats will reduce the fatness. Ground oats and boiled potatoes make an excellent food for producing fertile eggs and vigorous chickens. Wheat and its by-products, screenings, bran and middlings, may form a part of an economical ration in many parts of our country. If screenings are used they should be fed raw so the fowls should not be compelled to eat the dust, poisonous seeds and other foulness contained in them. Moistened bran is apt to produce scours, especially during the winter, and if fed at all should be alternated with whole grain. Though wheat is rich in material for growth, easy of digestion and stimulates egg production, it should be fed less freely than corn, as too much of it produces diarrhoea.

Milk And Its Changes.

Ordinary milk alters in character after being kept for some time, says American Dairyman. It usually loses its sweetness and perfect fluidity, and becomes soured and curdled. The rapidity of these changes depends upon certain circumstances, the chief of which, however, appears to be temperature. Milk kept at or a little below blood heat seems to change very quickly. That a favorable temperature alone cannot produce the changes referred to may be proved by the following experiment, says Biologist Houston of England: If milk be drawn direct from the udder into the sterilized vessel, extreme care being taken to prevent even the slightest contamination, and the mouth of the vessel plugged with clean cotton wool, the milk may be kept for days—yes, weeks—without the least turning sour, even during the warmest summer weather. If the plug be removed for a minute or so, and then replaced, the milk will gradually lose its sweetness, thus clearly showing that unfiltered air contains something that, if permitted to reach the milk, has the remarkable power of causing souring, and perhaps other changes, to take place in it. Now, what is in the air that possesses such potent influences upon the keeping properties of milk? Again an experiment will best answer this question. If a covered and sterilized dish containing a layer of nutritive gelatine be exposed to the air, either indoors or in the open, for, say, a minute, there will fall upon the surface of the jelly minute particles of dust, together with extremely minute spores of molds, and still more minute living particles of different kinds, collectively known as bacteria. By covering the dish and keeping it at a suitable temperature, there will appear—within forty-eight hours or less—upon the clear surface of the jelly a number of specks, each of which represents a colony of bacteria that has arisen by rapid multiplication from a single germ that originally settled on the jelly when the dish was exposed to the air. Immediately milk is drawn from the cow it is subject to this kind of contamination. Bacteria of different kinds and the spores of molds are constantly falling upon it, and the freshly drawn milk provides an exceptionally favorable medium for the growth and development of these fungal organisms. Milk is, unfortunately, a ready vehicle for the transmission of germs that give rise to more or less serious ailments in consumers of milk. Typhoid, tuberculosis, diphtheria, and scarlet fever may be mentioned as dangerous diseases that are too frequently disseminated by milk. In most cases the contamination comes from without, but there are cases where the milk is germ-laden before it leaves the milk gland of the animal. It is stated on high authority that a large number of milk cows suffer from tuberculous udder, and it is needless to say that such a state of affairs is a continuous source of danger to public health.

A Capon as a Mother.

Rearing chickens by artificial schemes was a subject of much importance before the brooder was invented, says Norbert H. Covert in American Poultry Advocate. The poultrymen of those days, as well as those of today, knew that the chickens reared by a hen bear no proportion to the number of eggs she produces. Therefore many artificial schemes for rearing them were attempted. The most successful, though by no means the most humane, is said to be where a capon is made to supply the place of a hen. He was rendered very tame; the feathers were plucked from his breast and the bare parts were rubbed with nettle. The chickens were then put to him, and by them running under his breast with their soft and downy bodies his pain was so much allayed, and he felt so much comfort to his featherless body that he soon adopted them, and fed them like a hen, and assiduously performed all the functions of the tenderest parent.

Missouri Poultry Products.

Statistical records from the state of Missouri show the aggregate sales of corn and oats for 1891 to be \$4,998,765; lead and zinc, \$1,749,290; coal and iron, \$2,753,393; poultry and eggs, \$4,213,361. Here we see the little side issue in excess and a close rival in money value with those industries which require skilled labor, expensive machinery to operate, and investments of large capital.

So far as is possible in making the poultry house arrange it so that it will face the south or southeast and have plenty of light.