

THE HERALD

ARCHERY AND OUTFITS.

For target practice there should be at least four persons, but a larger number than that will make a merrier company.

The bows are purchased they should be of steel bows or metallic bows of any sort. The only bow worthy of the name is the long bow, made of some good live, springy wood, such as second growth hickory, hickory, lancewood, lemonwood, snake wood, or English yew.

Hitherto, English-made bows of yew have been held to be superior to all others, and deservedly so; but now there are manufactured in America fine lancewood, ash and snakewood bows, that are every whit as good as the English bows in quality, and far superior in artistic finish. And the same may be said of arrows.

Bows are of various "weights." By weight is meant the number of pounds in strength required to draw the bow, not the weight of the bow literally. A thirty pound bow is held to be about the right weight for a lady, one of ten or twelve for a child, and one able to draw it without too great an effort; in a word, steadily.

For a youth of sixteen or twenty, a fifty pound bow may prove the best weight. There are higher weights, running up to seventy-five, eighty, and a hundred pounds.

A hundred pound bow is a powerful weapon, sufficient to bring down a deer, a bear, or even a tiger. The old English rule that the bow should be of the same length as the person's height who uses it, is a very good one. This rule has its exceptions, however.

Arrows vary in length to suit the bow, from sixteen inches to three feet. The point or head of an arrow is called the pile; the shaft is termed the stem; the notch at the feathered end, the nock. All arrows must be feathered on two, or better still, on three sides of the stem near the nock, either with the feathers of birds, or with hair-cloth, and the stems of all arrows should be stiff.

Good well-finished bows of second growth ash and other American woods sell generally at from one dollar to three dollars, and six dollars according to size. Bows of lancewood, snake wood, yew and other foreign woods, cost from two to eight dollars.

Target arrows will range, according to their length, from one dollar to a half to five dollars per dozen. Hunting arrows with barbed piles for large game, are still higher in price; while light hunting arrows, with pewter heads, are cheaper.

Bow strings come at twenty, twenty-five, and up to sixty cents each, and targets range in price from one dollar to six dollars.

Quivers (with belt) made of tin and covered with light leather, cost from one dollar to two dollars and a half each. But the tin quivers, which are made of stiff harness leather, capable of holding two or three dozen arrows are best.

Bracers, or arm-guards, which cost about a dollar. These are to protect the left arm from the blows and chafing of the bow-string.

The three-fingered shooting glove for the right hand, made of the finest ends of some stiff smooth leather, is sold for a dollar. But an old kid or horse tanned glove will answer nearly as well.

The bows, the arrows and the entire outfit, can of course, be made at home, if for any reason a person does not wish to purchase them.

It is not necessary that the bow should be made from any one particular kind of wood. Mulberry, hickory and red oak, are all suitable, and I have seen good bows made of white oak, maple and even of poplar. There is not so much in the kind of wood as in having the piece well seasoned, and choosing a live, springy stick to start with.

Mr. Thompson says that the back of a bow should be made flat, and the inside round. The flat back must follow the grain of the wood, and the round much it should be shaved down can only be determined by trying it, at times, as you work it.

If horn tips are used, they can be carved from the ends of deer horns, having first soaked them soft in warm water. At the center of the bow, glue on a hand-piece of velvet or baize. It is then ready for stringing. Very good bow-strings can be made from common shoemaker's thread, or as it is generally called "shoe-thread." Bow-strings should not be very hard twisted.

In making arrows, the first thing to be thought of is to have the stave, or shaft, perfectly straight. Such can sometimes be obtained from straight-grained pine or northern spruce. The writer once made some good staves from the sprouts of a clump of green aspen.

Remember that I made the heads of these osier arrows heavy by boring out the heart of the sprout at that end with a gimlet, and inserting an ordinary tannery nail.

But if you wish to make arrows with barbed or bodkin points, it is better to buy the points, or have them made by a sawyer. These points can then be inserted in a groove on the stave and secured by a wrapping of twine or wire. For bird-arrows, blunt powder heads can be run, or moulded, on the ends of the shafts.

The most delicate part of arrow-making is to properly feather the arrows. They should be feathered on three sides, near the nock end of the stave.

First, mark the three sides each a third of the circumference of the stave apart. Then post up the stave with a goose wing feather with the broad vane attached, and glue one of these vane to each of the three sides.

Feathers from the wing of a duck, or those of a partridge, or common barn fowl, will answer, but those from a goose-wing are held to be best. The vane is sometimes dyed scarlet, which assist in finding the arrow.

A good target can be made of paste-board, and set up in a splint stick, stuck in the ground; and arm-guards can be gotten up on a splint of firm polished leather, with elastic bands to hold it upon the arm.

There is but one way to shoot well, and it is better to adopt that at the outset. First, brace the bow; that is to say, string it. For a bow should never be put away stringed. Then put the arrow nock on the string with your right hand, while your left grasps the handle of the bow, holding it horizontally.

With the right hand, turn the bow till it stands perpendicularly before you, your left hand extended towards the target.

Draw with your right and push firmly with your left hand, until the arrow-head rests on the lowest joint of your left forefinger. Your hand will now touch your right ear.

"Look straight ahead at the center of the target, but do not even glance at your arrow. Blindly direct your arrow by your sense of feeling. Let go. These are the directions given by Maurice Thompson of Indiana, than

whom there is no better living authority.

Never try to "take aim" nor sight along the arrow as if it were a gun-barrel, but shoot from your general sense of direction. Stick to this rule, even if your first shots are very wild.

When done shooting, even for an hour, unstring the bow. Give it a rest. Never put it away stringed. After each day's shooting rub and polish it with oil; or, better, with a mixture of oil and wax. A bow demands even more care than a rifle. It should always be kept in a dry chest, or closet, and will do better if wrapped in paper, in oil skin or green baize. The object is to keep all moisture out of the grain and fibre of the wood.

HOUSEHOLD.

Trifles.—Roll out rich puff paste a quarter of an inch thick, brush over with icing, as made for cake, then cut in strips four inches long and one wide, and bake delicately.

Spoon Stains.—To remove stains on spoons caused by using them with boiled eggs, take a little common salt, moistened, between the thumb and finger, and briskly rub the stain, which will soon disappear.

Varieties.—Two eggs beaten light, with a pinch of salt, and flour stirred in till very stiff; then roll out very thin and cut into strips two inches wide and four inches long, wind round the finger, then fry in lard a delicate color.

Baked Milk.—Put half a gallon of milk into a jar, and tie it down with writing paper. Let it stand in a moderate place, until the curd is raised, and the whey is clear; then strain it through a cloth, and let it stand in a cool place until it is thick and pulpy.

Wig or Consumptive.—Cut stale sponge cake into thin slices, spread them with currant jelly or preserves, put two pieces together like sandwiches, and lay them in a dish. Make soft custard, pour it over the cake, and bake; then let it cool before serving.

Rice Bread.—Boil half a pound of rice in three parts of water till the whole becomes thick and pulpy. With this and yeast, and six pounds of flour, make a loaf. In this way, it is said, as much bread will be made as if eight pounds of flour without the rice had been used.

Economical Pastry.—To one pound of flour add a pound of lard, dropping water in a little at a time, in order that the flour will not be sticky; as you mix the water put the dough on one side, so that it will not get wet again; it spoils the paste. Add a teaspoonful of salt to the flour.

Coffee Cream.—Toast two gills of raw coffee till it is light brown and not a grain burnt, put it hot into a toaster, without grinding it, into a quart of rich, sweet milk; boil it, and add the yolks of eight eggs. When done strain it through a sieve and sweeten. If properly done it will not be discolored.

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Boiled Custards.—Boil a pint of milk with lemon peel and cinnamon, mix a pint of cream with the yolks of five eggs, beat them, when the milk tastes of the seasoning then sweeten, pour it into the cream, stirring it well, then give the custard a simmer till of a proper thickness. Do not let it boil, and stir it the whole time one way.

Egg Flip.—Put a quart of oil on the fire to warm, and beat up three or four eggs with four ounces of moist sugar, a table spoonful of grated nutmeg or ginger, and a quartum of good old rum or brandy. When the ale is near to boil, put it into one pitcher, and the rum and eggs &c., into another; turn it from one pitcher to the other till it is as smooth as cream.

Spice Cake.—Beat two eggs, yolks and whites separate, to a stiff froth. Then mix together one teaspoonful of sugar, a half teaspoonful of salt, the yolks of two eggs, and a quartum of good old rum or brandy. When the ale is near to boil, put it into one pitcher, and the rum and eggs &c., into another; turn it from one pitcher to the other till it is as smooth as cream.

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Careless Farmers.

It is amazing to consider the extent to which losses are incurred on the one hand, and sales and occupations afforded on the other hand by the inexcusable carelessness of people who know better and ought to do better. The loss of a well-bucket is a common occurrence, and the thoughtless man or woman never notices the trouble until the bucket is dropped in the well or the bottom is out. Then time is lost, the family inconvenienced, and perhaps a neighbor gets a job of work and the pay. The gate-latch is out of order; no attention is paid to it; the hogs or cows get in the slaughter; the garden; the gardener is employed, and the merrymen have an order. A tire is loose on the wheel; the wood is swiftly wearing away—a little care would set matters right; no pains are taken; away on the road, a wheel is crushed, and the wheelwright has some employment; a shingle is out of place on the roof; one nail would mend the trouble; that nail isn't driven; the rain steals in, and soon the plasterer is paid to use trowel and brush, and the family is worn; nobody thinks of examining either; a horse is drawn to one side, or a horse runs away; a vehicle is broken—and a cow or pig is lost. A stove chimney is profited, or perhaps a surgeon has a profitable engagement.

The water of a well is impure; those who use it complain, and no proper steps are taken; the family have serious sickness; the druggist sells his medicines and the doctor gets his fees. In the same way the cellar is foul, and the nightingales escape through the floor; the blood is poisoned, and the fever rages; some suffer, some die; the physician has a harvest, and even the undertaker and sexton find a business. A stove chimney is in dangerous condition, people have eyes to see but don't use them; the fire soon does its work. So of many things.

A white married woman at Evansville, Ind., was so fascinated by the banjo playing of a wandering negro that she eloped with him.

Dr. Richardson, of England, has found out that the rate of mortality among ministers, as compared with publicans, is as 72 against 138.

At a late sale in Paris a book by a modern binder, Frenzel-Bonnet, of the sort of the art of in-laying, sold for \$3,200, of which at least \$2,300 was paid in respect of the binding.

A benevolent Detroit dentist announced that on a certain day he would pull teeth free for poor persons, and provide laughing gas. He used 700 gallons of gas and extracted 271 teeth.

Boiled Custards.—Boil a pint of milk with lemon peel and cinnamon, mix a pint of cream with the yolks of five eggs, beat them, when the milk tastes of the seasoning then sweeten, pour it into the cream, stirring it well, then give the custard a simmer till of a proper thickness. Do not let it boil, and stir it the whole time one way.

Egg Flip.—Put a quart of oil on the fire to warm, and beat up three or four eggs with four ounces of moist sugar, a table spoonful of grated nutmeg or ginger, and a quartum of good old rum or brandy. When the ale is near to boil, put it into one pitcher, and the rum and eggs &c., into another; turn it from one pitcher to the other till it is as smooth as cream.

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