TYMPANITIS.

A Disease From Which Hundreds of Cattle and Horses Die.

Every year, says The American Cultivator, there are hundreds of cattle and some horses die from the trouble known as tympanitis, hoven or bloat, which last name conveys a good idea of the nature of the disease, which is an accumulation of gas in the stomach or paunch. The cause may be eating too much green clover, growing grain or grass, particularly when wet with dew or fog or frost or by such fodder cut down and partly wilted and in some cases by having eaten too much meal, brewers' grains or distillery slops, as when an animal gets to the bin and greedily eats its fill. Partially decayed roots may cause it, or the presence of some obstruction in the gullet, that causes partial choking.

The breathing is hard, with moans as if choking, the eyes bloodshot and staring, and the body swollen, most especially in the left flank, and death will result in a few hours or sometimes in less than one.

If choking is the cause, the obstacle may be removed, either by finding some one with hand and arm small enough to reach down the gullet after it and take it out, often not very difficult, if it is an apple or root, or it may be removed by pushing it down with a probang, for which a whip handle if stout enough is not a bad substitute; by crushing it between a block and mallet or calling a surgeon to open the gullet and take it out.

If it is caused by food fermenting in the stomach, place the animal so that the fore feet are the highest, to take the weight of the stomach off the lungs. Put a bit or stick in its mouth, stretching it open well and pour buckets of cold water on the back, from some height, to cool her and check fermentation. Very likely the shock may start the gas upward, and even some of the food with it, and the open mouth will enable it to be discharged, giving relief quickly. A dose, two ounces of baking soda dissolved in a pint of warm water and turned down, will check fermentation, and it will be better if a half ounce of ginger or of carbonate of ammonia is added, or even two fluid ounces of extract of peppermint. These doses may be given once an hour if the bloating continues, but if they fail to result in an escape of the gas and no relief comes it will be necessary to puncture the paunch, using a trocar about one-quarter to half inch in diameter if it can be had, although we have seen it done, and well done, with a common jackknife.

Shropshire Sire.

The first and most important point to be achieved is early maturity; secondly, close, dense fleece of a medium length and fine staple. If the ewes are of a large, coarse character, the ram should be the reverse—fine in his bone, but stylish and attractive in appearance—but if, on the other hand, the ewes are small and fine, then a larger and heavier ram will be required. It is not the ambition of Shropshire breeders to get their pet breed to the size of an Oxford or Hampshire or as small as a Southdown.

However, in either case the ram should have a straight back, wide loin, well sprung ribs, shoulders well put on, with the tail set on a level with his loin; neck short and thick, head masculine in appearance and well supplied with wool down the nose and no tendency to grow horn; wide between the ears, which should not be heavy and drooping, but small, fine and erect; wide nostrils and prominent eyes. The face should not be of too black a character, but a slight shade of brown. Legs should be well outside of the body, with wool from the toes. There should be a straight, gay carriage, an active walk, no tendency to peel about the jaws or belly and the skin of a cherrylike pinkness.—Mr. Ward.

Forestalling Evolution.

All breeders of pedigree stock, says an English correspondent of The Breeder's Gazette, take upon themselves a most onerous and responsible task. They undertake to forestall evolution and to determine which animals are the fittest to survive. I can remember in a comparatively short time vast changes brought about in the Shropshire, and I may venture to say that the alterations have been great improvements, but in trying to improve some points there is a danger of deterioration in other qualities. Therefore breeders individually and collectively have to be on their guard to avoid serious mistakes, for the improvements and mistakes they make are spread broadcast over the land to the advantage or disadvantage of agriculturists in general. That man is fortunate who has learned by experience the animal he requires—that is, what faults he must always avoid and what faults he is content occasionally to put up with—for it won't do to repeat any fault too often—and also what points are essential. When he has acquired this, he has learned the art of breeding.

Our Cattle Abroad.

Our cattle are gaining in popularity with foreign customers, the exports of beef cattle having increased materially. On the other hand, those of beef, either fresh, canned or salted, have failed to show any increase. In most cases a decided falling off is noticeable. The exports of beef cattle during the first ten months of the fiscal year amounted to 879,663, against 310,478 in the corresponding months of last year. The value in the ten months of 1898 was $32,352,833, against $28,866,703 in the corresponding months of last year. Fresh beef in the same period fell from 242,168,034 pounds in ten months of 1897 to 227,434,373 pounds in the corresponding ten months of 1898, while salted beef showed a fall of 35 per cent for the year, and canned beef dropped from [illegible] for the ten the ten mo[illegible] of 1898.—Breeder's Gazette.

SEA BATHING.

How to Indulge In It to Produce the Maximum Benefit.

The length of time one should remain in the water depends, first, upon the temperature of the water, and, second, upon the condition of the individual, says the New York Voice. If the water is quite cold and the individual feeble, a dip lasting not more than one or two minutes will be sufficient to produce the maximum of benefit. A longer stay would prove exhausting and injurious. A person who is stronger may endure the same temperature for five or ten minutes without disadvantage, but few persons would care to remain in water at 70 degrees for longer than the time named and feeble persons may be injured by more than a hasty dip beneath the surface.

Fifteen to 20 minutes is as long as most persons can remain in the water with benefit, except perhaps on the very warmest days, when the temperature of the water approaches more nearly that of the body. The sensations experienced upon coming from the water are a very excellent guide to the duration of the bath. A feeling of well being, buoyancy and increased vigor is an indication that the bath has been beneficial. A sensation of malaise, languor or headache, prolonged shivering and weakness are evidence that the bath has been too greatly prolonged. Neglect to regulate the bath according to the temperature of the water, the temperature of the air and the patient's condition deprives a large number of people of the benefits they might otherwise derive from sea bathing.

We may also mention incidentally that those persons who resort to sea bathing for the benefit of health are not likely to derive very much benefit therefrom without at the same time correcting erroneous habits of diet, dress and other unhygienic practices which may be, more than any other cause, responsible for the diseased conditions from which they suffer.

How to Make Bavarian Cream.

For rice Bavarian cream, scald three cups of milk in a double boiler, add a generous quarter of a tablespoonful of salt and one-fourth of a cup of rice, well washed. Cook until the rice is tender, but unbroken. Soak one-fourth of a box of gelatin in a little cold water and then melt by setting the dish over hot water. Strain the gelatin into the rice, using a piece of cheesecloth for the purpose. Add half a cup of sugar and cool. In the meantime beat one cup of thick cream until stiff. Flavor the rice with vanilla and fold into it the beaten cream. Turn the mixture into a mold, chilled, and serve when thoroughly chilled, with orange or lemon jelly or with preserved fruit.

How to Make Liver Pate.

One whole liver, one pound butter, one-half teaspoonful onion juice, one pound fresh mushrooms, one small can truffles, salt and pepper to taste. Boil the liver until tender, pick it to pieces and take out all the fiber. Stew the mushrooms until tender. Melt the butter. Put all the ingredients together in a chopping bowl, add the seasonings and chop very fine. Press carefully into well buttered molds and let cool. To be eaten with salad or for late supper parties. It also makes delicious filling for sandwiches. One-half the quantity makes one large mold.

How to Keep Grapes Fresh.

The first requisite is that the fruit be in perfect condition. If the grapes bought in the market are to be used, they should be as fresh as possible when received. Remove any imperfect ones with a sharp pair of scissors, put a layer of cotton in a pasteboard box, then a layer of grapes, the bunches not touching each other, another layer of cotton, and so on until the box is full, with a layer of cotton on top. The cotton should be tucked down at the sides after each layer. Put on the cover, tie securely and put away in a cool, dry place. A good cellar does very well.

How to Cook Fish Rolls.

To each half teacupful of cooked fish (any kind) add a teacupful of mashed potatoes, butter size of a marble, a suspicion of mace, a dash of pepper, one-eighth of a teaspoonful of salt, unless the fish and potatoes have been previously well seasoned in cooking. Work to a paste with one beaten egg. Form into rolls three inches long with square ends, flour well and fry in deep fat to a golden color. Serve on a doily, with a lemon and parsley garnish.

How to Make Puree of Beans.

Soak one-half pint of small white beans overnight, drain, put into a saucepan and cover with cold water. Boil slowly for six hours. As water evaporates, add hot water. About an hour before time to serve, add small piece of salt pork or ham trimming, a little thyme and sweet marjoram and a half dozen cloves. When done, remove pork and rub through sieve. Thin with a little hot milk and serve with croutons.

How to Soften Cabbage.

Remember that cabbage, greens and savoys to be good must be cooked in plenty of boiling water, with a tablespoonful of salt to every half gallon. Boil them with the lid off the pan and very fast, constantly pressing them down under the water. If the water is very hard, add a very small lump of soda to a large potful of water. The stalks, when thick, should always be split in fours.

How to Clean Paint.

One of the best methods of cleaning ordinary paint work is to employ whiting mixed to a paste with water. It should be rubbed on with a piece of coarse flannel and then sponged off with warm water in which a very small portion of imperial soft soap has been dissolved. Paint which has a highly polished surface is best cleaned with furniture cream.

THE LISTENER.

Lord Dufferin is to act as judge in determining the best ten Canadian national songs.

St. John's college, Fordham, N. Y., has conferred the honorary degree of M. A. on Martin H. Glynn, managing editor of the Albany Times-Union.

Rev. Edwards A. Park, D. D., LL. D., of Andover, Mass., is the oldest living graduate of Andover university. He was graduated from the latter institution in 1826 and from the former in 1831.

Sir Arthur Sullivan's health is so poor that he has abandoned all hope of being able to compose the new cantata that he had promised to contribute to the Leeds festival next October. He will go to the continent for a rest of two months.

Jay Gould died in 1892, but his affairs are not entirely settled yet. The state of New York placed a tax of $587,000 on his estate, which was contested by the executors. The case is now before the court of appeals, which is probably the final step in its settlement.

James McIndoo of Madelia, Minn., is 18 years old, is 6 feet 10 inches tall and weighs 303 pounds. He wears a 24 shoe, a No. 8 hat and drinks a gallon of water at a time to quench his thirst. He is well proportioned and is very powerful. He is still growing very fast.

Ex-Secretary Richard W. Thompson of Indiana, who has been celebrating another birthday, the eighty-ninth, is the one man in the United States who has seen all the presidents save Washington and known most of them personally. He was a member of congress as far back as Tyler's presidency.

The new paper to be started soon by T. P. O'Connor of London will be called M. A. P, which means "mainly about people." When asked if it would be devoted entirely to personalities, "Tay Pay" said: "Entirely. There will be no politics, only politicians; no art, only artists; no literature, only litterateurs."

The will of William Keinath of Philadelphia provides that upon the death of his wife $50,000 be given to the Fuel Savings society of Philadelphia, to constitute the William Keinath coal endowment, the income to be expended in the purchase of coal for free distribution to worthy persons in quantities of not over one-half ton to one person at a time.

The Duke of Arcos, for whose sake Miss Lowery is said to have jilted Admiral Dewey and who is now Spanish minister in Mexico, is famous above everything else for the delicious little hams produced on his estate. The hams are those of pigs fed exclusively on vipers, and the meat has a perfume, a piquancy and a delicacy of taste unknown in other hams.

David Hillhouse Buel, the only son of the late General David H. Buel, who fought with distinction during the civil war, was recently ordained to the Catholic priesthood in Woodstock, Md., by Cardinal Gibbons. His father was a member of the class of '61 at West Point, which was graduated ahead of time, and his grandfather, Dr. Buel, was a well known Episcopal clergyman.

ORCHARD AND GARDEN.

Let the hogs eat up the fallen fruit in the orchard.

Always prune to let light and air freely to all parts of the top.

Keep raspberries and blackberries pinched back in good season.

After raspberries get well established it costs but little to take care of them.

Do not work late among raspberries or blackberries, or they will not mature.

Large scars made in pruning should always be covered with paint or grafting wax.

With the grapes potash and phosphate manures tend to produce a fine quality of fruit.

A pound of hellebore dissolved in 25 gallons of water and used as a spray is one of the best remedies for slugs on fruit trees.

Common light manilla bags holding two pounds are best for bagging grapes. Pin them on and make a little slit in the bottom to let out the water.

The objections to using animal manure with the grape is that it tends to induce a rank, coarse growth of wood and foliage, which is unfavorable to the production of fruit.—Exchange.

LAW POINTS.

No custom or usage can justify the placing of an obstruction in the street.

A sale of personal property, if not completed by delivery, is void as to creditors.

A guarantee made after the delivery of a note must be supported by a new consideration.

A letter answering another letter and merely answering inquiries as to the price of goods is not an offer to sell.

A mortgage given to defraud creditors, although without consideration, can be enforced as between a bona fide purchaser and the mortgageor.

A hotel keeper to whom a prospective guest has given baggage checks is responsible for the loss of the baggage in the hands of an expressman to whom he gave the checks.

Where goods sold conditionally are destroyed by fire before title has passed to the buyer the parties cannot then, by a new agreement, change the transaction into an absolute one.—Recent Decisions of Highest Courts.

NEW DEVICES.

Artificial limbs have been constructed in Germany in such a way that those who are obliged to use them can ride bicycles.

A Russian has patented a rubber toothbrush which consists of a rubber sack provided with rubber bristles on the sides and ends, the device being slipped over the finger when in use.

Burglar proof glass has been invented by a smart manufacturer. It is made by pouring molten glass over a network of steel wire. It is specially adapted for skylights and jewelers' windows.

A fibrous preparation of steel made in the same manner as the so called "mineral wool," by passing an air blast through molten steel, is coming into use for cleaning, polishing, etc., instead of sandpaper.

THE VESUVIUS.

After the dynamite cruiser Vesuvius has fired a few more shots an entirely new map of the southern shore of Cuba will be needed.—Chicago Record.

The cruiser Vesuvius is something like the Missouri [illegible]ver. It has a careless and wholly unbusi[illegible] way of moving real estate.—Sioux [illegible]y Journal.

The Vesu[illegible]vius acts like lightning in some ways. [illegible]didn't strike twice in the same spot, e[illegible]y for the reason that the spot wasn't t[illegible]e.—Philadelphia Times.

CANNING AND PRESERVING.

How to Prepare Fruit So That It Will Remain Whole and Bright.

Of all woman's work there is none probably quite so hard as canning and preserving. The long hot days over the hot stove are bad enough, but the certainty that all the work may not be in vain is often the hardest part, says the St. Paul Globe.

The first requisite is to have the cans and tops perfectly clean and scalded with boiling water just before using. To prevent breakage rinse first in very warm water, wrap a wet towel around each and set in a pan in which there is an inch of hot water. Pour in the boiling water. Rinse well and put in the fruit at once. The same method may be used in preparing jelly glasses.

As an extra precaution after the tops have been screwed down as tightly as possible prepare a wax of three parts of rosin, two parts beeswax and one part tallow, melt and mix well, and when preparing to can put on the back part of the stove, allow it to warm and after each can is ready put a thick rim of this around the base of the top.

To have bright, soft preserves, boil thoroughly from three to four hours before adding the sugar.

To be sure the jelly will heat the sugar in the oven so hot that it will sizzle when added to the juice. To have clear jelly do not boil longer than from five to ten minutes after the sugar is added.

To have whole, bright berries, currants, cherries, grapes and crab apples, carefully pick them over, then rinse in tepid water and put into the cans, using about one-half cupful of sugar to each pint, fill as closely as possible without mashing the fruit and cover with cold water. Put on the rubbers and screw the tops on loosely, put in a boiler in which is sufficient cold water to come to two inches from the tops of cans and boil about 20 minutes. Screw the tops tight and add the wax.

Apples, peaches and other such fruit may be peeled, cut in halves, cored or pitted and canned the same way.

If the fruit is desired sweeter, a thick sirup may be made of white sugar and water and used instead of above method. The fruit will keep if less sugar is used.

How to Prepare Potatoes a la Marie.

Peel eight raw potatoes, then cut them around as an apple is peeled. Let the paring be as near the same thickness as possible, and the longer they are the better. Put them in a frying basket and plunge into boiling lard. When they are a golden brown, drain them in front of the fire. Dish on a very hot plate, sprinkle with salt and serve immediately.

How to Broil Mushrooms.

Select a dozen medium sized fresh mushrooms, cut off a portion from the stalk and peel the top. Drop as soon as peeled in cold water, with the juice of a lemon and a teaspoonful salt. Fifteen minutes before serving drain the mushrooms and wipe dry. Season them with half teaspoonful salt and one-eighth teaspoonful pepper. Brush each one over with melted butter, lay them on a hot broiler and cook over moderate fire five minutes on each side, turning them twice while cooking. Dress them on six slices of buttered toast, spread over each a little maitre d'hotel butter and serve. To prepare the maitre d'hotel butter rub a teaspoonful butter to a cream, add a teaspoonful lemon juice, a teaspoonful fine chopped parsley and a sprinkle of nutmeg.

How to Make Ham Croquettes.

Take two cups of fine mixed ham, or, better, one cup of ham and one of veal, mix well with one-quarter cup of bread crumbs. Add two tablespoonfuls of stock or gravy and season with one teaspoonful of pepper. Add the yolks of two eggs, make into small balls, cover it with egg and bread crumbs and fry.

How to Serve Artichokes.

Allow one artichoke, if small, for each person. Trim them neatly, cutting off the ends of the leaves, and put them in a saucepan with plenty of boiling water, salt, a tiny bit of soda and the juice of a lemon. Keep the lid of the saucepan on, and when the artichokes are done put them on a dish to drain thoroughly and get cold. Serve with the following sauce in a boat: Beat up together in a basin for a few minutes six dessertspoons of salad oil, two ounces tarragon vinegar, half a teaspoon of salt, the same quantity of French mustard and pepper to taste; then add some finely chopped tarragon.

How to Stuff Mussels.

Take two pounds of mussels, wash and clean same, place in saucepan over slow fire and cover tightly. When they burst open, strew a half cup of rice over them, adding a half cup of water. Cover and let steam. Take a fry pan, put in two tablespoons of butter, one of chopped onion, one red pepper and small piece of garlic. Fry until light brown and put contents over the mussels, adding a cup of canned tomatoes. Cover tightly and let steam for half an hour. This is a delicious dish.

How to Make Japanese Potpourri.

Lavender flowers, one pound; rose leaves, one pound; ground orris root, half a pound; crushed cloves, two ounces; crushed cinnamon, two ounces; crushed allspice, two ounces; table salt, one pound. Thoroughly mix these several ingredients, and then keep in a tightly sealed jar till required to be used. For sachets to place among clothing and house linen this potpourri will be found very fragrant and refreshing.

How to Make Smoked Herring Salad.

Skin three smoked red herrings, remove the bones and flakes and soak in milk overnight. When wanted, add three boiled potatoes, a small boiled beet and half a cup of cold veal roast, all diced; a small boiled onion, two boiled eggs and an apple—these to be sliced. Mix thoroughly and pour over it a simple French dressing.

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