Agriculture.

Resources of American Agriculture.

While so much stress is laid upon the exportation of limited quantities of domestic manufactures to foreign countries, the great increase of our National commerce rests impregnably upon the raw products of the National domain, especially those of agriculture. To say that the cultivator is really the hope of the Republic is only to repeat what everybody knows and what no amount of clamor about other interests has ever obscured. And yet the policy of the government attaches so much consequence to other pursuits that the tendency of population has been perceptibly to the cities and towns and away from the tillage of mother earth. Our National staples—cotton, tobacco, wool, sugar, rice, corn, wheat and provisions—have become so prolific in supply that the nations of the world look to this country as a permanent and unfailing reliance.

The general discussion about the feasibility of making the Nation self-sustaining, has reference to industrial interests, for in agriculture the Republic is the greatest producer in the world. And whether our exportation of finished merchandize is destined to be great or small, there is no likelihood of restraint being necessary upon the crops of the farmer. The ease with which our Southern States resumed their natural position as the head of cotton-raisers in the world was but characteristic of the greatness of our national resources and the boundless future that lies before us. The diversity of our production is quite consistent with the immense magnitude of all interests, so that however vast may be the crops of cotton, corn and wheat, there is really nothing to prevent a corresponding progress in wool, silk, sugar, tobacco, rice, hides, provisions and fruits.

The key to this increase of all such interests is of course to be found in the command of the home markets, which are the richest and most valuable in Christendom. But as these productions become available for export, the magnitude of the crops soon attain imperial dimensions. No tariffs operate against them anywhere, and already they constitute an impregnable fortress of National commercial reliance at home and abroad. The world would be far better off if our exports of all articles of agricultural production were to attain the same importance as those of cotton. And such we expect will some day be the actual condition of things.

The famishing millions of the old world could all be well and cheaply fed from American crops, if the markets of Europe and Asia were permanently dominated by our merchants. These are the only conquests for which the Republic has really any need to struggle. Give us this great trade in American agricultural staples and everything else that we require will follow as a matter of course. Once in full possession of such a reliance as that, we should be able to show the world a foreign commerce of which it can have no conception at present. In the meantime we can only report that the greatness of the Republic truly rests upon the skill and industry of our farmers and planters.—*Germantown Telegraph.*

Corn Food at the Paris Exposition.

The New York Corn Exchange has provided a novel, and at the same time, quite important exhibit of our great western staple at the Paris Exposition. They have erected a building on the grounds, which is devoted exclusively to the preparation of food of all kinds from corn, for the purpose of teaching the French and other foreigners, who may be present, the merits of the article as human food, a use that but very few of them have ever known or thought of. The cooks at this corn restaurant have ready for their customers, the fragrant dodger, the sweet and tender pone, the crisp and inviting griddle cake, the substantial and satisfying round loaf, the good old dish—mush and milk—and the better one—fried mush—with corn starch pudding, custard and blanc mange, and all other of the corn meal preparations, that our Western housewives so well know how to prepare. We trust that the result will be a larger demand for our staple crop. This will certainly be the case, if the experiment is carried out according to the programme. When the corn food becomes popularized and its greater cheapness in proportion to wheat is known, its consumption among the lower classes of foreign nations, must become enormous.

How to Manage Grass Plats.

During the first and second season, the grass plat, by the kind of care it receives, may be made an eye-sore, or a spot of beauty. Frequent cutting and winter protection are absolutely necessary. The lawn-mowers, now within the reach of every one, make grass cutting on the lawn anything but hard work. During the first growing season, one should go over the young grass with the mower at least once in every ten days. Later in the summer, in spots where the grass is coming in sparsely, a forkful of yard manure should be scattered. Cut at intervals of ten days; it is policy to leave the cut grass on the surface as a mulch. Later in the fall, before cold weather sets in, the grass plat may be covered with horse or yard manure, the coating to be left on until the following spring, when the coarser part may be removed by the rake. This will leave the ground in excellent condition for the next year's growth.

Value of Guinea Fowls.

Guinea fowls are now being extolled for their destructive disposition towards the Colorado beetle. G. S. Scoville, of Hadley, New York, declares that they eat the Colorado beetles "as fast as other poultry eat corn," and that one Guinea hen will protect an acre of potatoes—which is giving the bird credit for large consumptive powers. These fowls also prey on other insect pests, lay more eggs than common poultry, and eggs of quality unequaled for cake, and, finally, are valuable as weather indicators, always setting up a terrible screeching just before a storm, and keeping it up till the storm bursts upon them. We will add that they are good protectors against thieves, as they will always give the alarm of anyone approaching the premises they occupy. But woe to the little chicks they may encounter. Carefully guarded against these, the Guinea fowl we should say was valuable to the general farmer.

Hog Products.

The business of raising and packing swine products is claimed to have risen to the rank of the third great industry of the United States, the value of the hog products exported last year having reached the enormous sum of $110,000,000. Considered under the appropriate heads: The export of bacon and hams, from 1870-71 to 1877-78, has grown from 71,446,853 pounds, valued at $8,126,683, to 500,000,000 pounds, valued at $50,000,000. The value of the lard during the same period has increased from 80,000,000 pounds, valued at $10,000,000, to 179,000,000 pounds, valued at $25,000,000. Pork proper has grown, in export, from 40,000,000 pounds in 1870-71 to 70,000,000 pounds, valued at $7,000,000. The total aggregate of hog products during this period has grown from 190,000,000 pounds to 700,000,000.

An Eccentric Farmer.

New Britania township, Bucks county, Pa., contains an eccentric old farmer by the name of Elias Black, who believes in keeping everything on his place. He has not sold anything for years, never thrashes more grain than he can use, and the rest is allowed to stand in the stacks for vermin to feed on. One field of about four acres is literally covered with stacks, some of them fully fifteen years old. Over 200 stacks may be counted on the place. It is the most novel sight ever witnessed on a farm to see hundreds of stacks all closely huddled together, reminding one of the pictures of an Indian lodge or an African kraal.

Agricultural Notes.

Pennsylvania supplies one-fifth of the rye produced in this country, or 3,577,641 bushels out of 16,618,795.

There are four million voting farmers in the United States. Ask unitedly and you can get whatever you ask.

Always feed your hands as well as you feed yourself, for the laboring men are the bone and sinew of the land and ought to be well treated.

A man who leaves a farm to spend his days in idleness proves conclusively that he is not adapted to any business and will be sooner or later a failure.

As a corn-growing State, Tennessee ranks sixth, though in 1840 it stood first. The average annual production of this great cereal is from 45,000,000 to 55,000,000 bushels.

At a recent farmer's meeting in Massachusetts a speaker gave a recipe for making farming pay, as follows: "Have but one business, and get up in the morning and see to it yourself."

The Oxford Down Sheep, of England, which are being imported into the United States, are beginning to attract attention, from their great perfection of form, good yield (from nine to ten pounds) of wool, and their docile disposition.

It is of more credit to a farmer to raise 120 or 140 bushels of shelled corn on an acre than it would be to serve a term in the State Legislature; and to be able to raise 167 bushels of shelled corn from an acre is more to be desired than an election as a member of Congress.

A German agricultural paper says that if dill be grown among cabbages, the ravages of the common caterpillar will be prevented. It bases its statement upon the experience of the steward of an estate near Hanover. The protective influence of dill is attributed to the odor which it emits.

Domestic.

How to Cook Potatoes.—*A Pleasing Variety of Dishes to be Made From Them.*—It is generally conceded that the cook who can always boil potatoes just right is a genius, and well she may be; for be it remembered that there are potatoes and potatoes, and no cook, be she ever so skillful, can dress a bad one into a good one. In our own experiments we have found the method pursued in cooking one variety—rendering it perfect—would be less successful with another. For all varieties the following rules should be observed:

For cooking at one time, select those nearly of a size, so that they will be done at the same time. Boil them in enough salted water to cover them in a close, covered kettle, and when done be sure that the water is thoroughly evaporated before serving. Very poor potatoes should never be boiled, but steamed instead; they should be taken up as soon as done and the water dried off as before directed.

Except for an occasional dish, with their jackets on, and for use in salad, or warming over, we prefer paring old potatoes before cooking; this should be done carefully and the eyes thoroughly removed, so that the snowy whiteness will not be marred by unsightly specks. When done, dry the moisture from them, and dish whole, sprinkling lightly with pepper, and basting with a little melted butter, or, put them in a tin pan on the stove, mash them—with the potato beetle, not the one that infests the growing vine, but a wooden one,—and when they are very smooth and free from lumps, add some hot cream, or rich milk, in which is melted a generous piece of butter. Now, with a fork, beat all together until you have a snowy puff. They must be kept hot during all this process; if not salt enough, add more; heap them on a hot dish and smooth into a mound with a spoon; dot the surface with a few spots of pepper of equal size and uniform distances, or, simply sprinkle the surface lightly with pepper, and press the bowl of the spoon in the centre, where may be put a small piece of butter. They should be served as soon as possible, else they will grow heavy.

A NICE BREAKFAST DISH

May be made by placing fried sausages or broiled mutton chops in symmetrical form around a bed of mashed potato. It is not only a pretty looking dish, but both meat and potato are improved by the combination.

POTATO SHORT CAKE.

Make a crust as for strawberry short-cake. When this is baked, have ready some nicely mashed potatoes, light and creamy, and when the cake has been carefully split open and buttered on both sides, spread in a half-inch layer of the potato—which must not be too stiff. Over the potatoes pour a little ham or sausage gravy, then replace the top of the cake, and set it in the oven for just five minutes. It will be very generally pronounced a pleasing variety in a breakfast bill of fare.

POTATO PUFF.

To the above preparation of mashed potatoes, add eggs beaten separately. Mix all together until very light, keep it on the stove so that the eggs will be slightly cooked. Turn the mixture into a buttered mould, and have it thin enough so that it will settle into shape without pressing. When perfectly cold, loosen the edges from the mold and invert it on a platter; if put in properly it will come out in perfect shape. Brush the surface with beaten egg and sift fine cracker crumbs over it; remove all superfluous crumbs, and brown the potato in a quick oven. Serve it on the same dish.

POTATOES SCALLOPED WITH COLD MEAT.

Veal or mutton are the best for this dish, but the remains of any cold roast meat may be used. Mince the meat—not too fine—and add to it some well-thickened gravy. If you have no gravy, put a tablespoonful of butter into a saucepan, and when it is melted, mix in two teaspoonfuls of flour; let this cook—stirring constantly until it is slightly brown, then add by degrees almost a pint of broth, made by boiling the bones, skin and refuse scraps—all but the fat—is enough water to cover them. Season well with pepper, salt and onion if liked. For mutton, some tomatoes or catsup may be added; veal would be improved by a little lemon juice, and beef is better seasoned with mixed mustard or Worcestershire sauce. Place the minced meat in a neat pudding dish; pour the gravy over it—there should be enough to cover it well. Over the top of this spread a smooth layer of potato, prepared as for potato puff. Brush the top of the potato with beaten egg, and bake in a quick oven until it is nicely browned. Allow a heaping tablespoonful of butter, two eggs, and a teacupful of cream or rich milk to two cups of mashed potato, and make the layer over the meat at least half an inch thick.

SCALLOPED POTATO WITH FISH.

Prepare some potato as directed in the foregoing recipe; when it is perfectly cold, arrange it on a platter like a wall with a deep hollow in the centre. Boil some fresh fish with a little vinegar and onion in the water. Put it in cold salt water and when it boils allow five minutes for each pound. Pick the fish in flakes—removing the bones and skin—and lay it in the centre of the potato. Over it pour a bechamel sauce. Brush the potato with beaten egg, and sift fine cracker crumbs over all. Brown in a hot oven, and send to table garnished with slices of hard boiled eggs. This dish will be found a convenient one for an early breakfast, as it can be prepared the day before, but the sauce should not be added until it is to go into the oven.

LYONNAISE POTATOES.

Put a tablespoonful of butter into a frying-pan, and, when melted, throw in two tablespoonfuls of chopped onion. Have ready, sliced, a pint of cold boiled, or steamed potatoes. When the onion is turning brown put in the sliced potato, and a little chopped parsley, season to taste with pepper and salt and turn the potatoes over with a broad-bladed knife until they are well heated, and very slightly colored, when they should be served immediately.

POTATOES WITH CREAM.

Put an even tablespoonful of butter into a bright pan, and, when it melts, add an even tablespoonful of flour; mix well, then add by degrees half a pint of sweet cream, and a tablespoonful of chopped parsley. Season to taste with salt and white pepper, and when the mixture boils add a pint of cold sliced potatoes, that have been boiled or steamed. Serve as soon as the potato is well heated through. Milk may be used instead of cream, in which case more butter and a little more flour may be used.

Firm Butter Without Ice.—A good way to have the butter firm without ice is by the process of evaporation, as practiced in India and other warm countries. A cheap apparatus is a very large-sized porous, earthen flower pot, with an extra large saucer. Half fill the saucer with water, set it in a trivet or light stand—such as is used for holding hot irons will do—upon this set your butter; over the whole invert the flower-pot, letting the top rim of it rest in and be covered by the water; then close the hole at the bottom of the flower pot with a cork and dash water over the flower pot. Repeat the process several times a day, or whenever it looks dry. If set in a cool place, or where the wind can blow on it, it will rapidly evaporate the water from the pot, and the butter will be as firm and cool as if from an ice house.

Scientific.

Artificial Fuel.—Among recent patents granted in England for the important object, we notice one to Leberecht Tralls, of Fustenwalde, Prussia. The invention relates to the process of drying the wet rough materials, as coal, peat, or other fuel-dust, and to the forming of the so prepared mass into blocks or bricks; and the object is to shorten the time used for preparing the rough materials for the final operation of forming them into blocks or bricks, and to finish the latter into a more compact and homogeneous state, making them very nearly as good as the best fuel of similar kind in natural pieces or lumps. To accomplish this object the coal or other fuel-dust is filled in its natural state, or, if too dry, artificially moistened afterwards, in one of two long cylinders, in which it is agitated by an Archimedean screw, receiving the material at one end and delivering it at the other to a third central vessel of the same construction as the two before-mentioned ones.

The action of the steam heating these three vessels and their contents is completed by acting upon them by means of a powerful air-pump, driven by steam or other available power. The pump removes the air, and with it all the aqueous vapors created through the heat of the steam contained in the jackets of the vessels. The speed, however, of the screws during the time which the mass is subjected to the action of the steam and of the air-pump is arranged in such way that not only the aqueous gases are removed, but that the material under treatment commences to distill to a certain degree—that is to say, that some tar is formed which, impregnating the whole mass, makes it plastic and cohesive. When this point is arrived at, the third vessel delivers the material to the press itself in quantity sufficient for one block at a time. The press is a steam heater press or ram, the force of which is increased by the air and other gases being pumped out of the press-room or cylinder by means of the air-pump. Besides this advantage, all air-bubbles are hereby removed from the blocks, and the blocks are produced in a very compact and cohesive state, in many cases superior even to the best form of the natural material.—*Saward's.*

Healing Raw Surfaces.—Nearly a year ago Dr. G. F. Waters, of Boston, stated that bicarbonate of soda, if applied to a burned or scalded surface, promptly subdued the pain. He performed a somewhat impressive experiment to prove his discovery; he scalded himself severely, on a space seven centimetres broad, all round his wrist. The application of the bicarbonate immediately relieved the pain, and if all had gone well the burn would have been cured in a week. But the doctor was careless, and permitted his cuff-button to catch and tear the blistered skin, and further trouble of the same sort was caused by friction on the end of the cuff. The result was that while the rest of the burn was soon cured, the part thus torn became a troublesome, suppurating wound. Studying the subject, Dr. Waters thought that possibly vegetable albumen might answer the same purpose that animal albumen is supposed to, in the formation of dermal scales. He proceeded to test this theory by removing the scab from a portion of the wound, drying the surface with blotting-paper, and then immediately applying the white juice of the common milkweed (*Asclepias syriaca*). Space after space of the sore surface was thus treated, each portion being allowed to heal successively before the next part was tried. According to the depth of the sore, the time of healing varied from twenty-four to thirty-six hours, but in each instance new skin formed completely across. The doctor states, as to this new discovery, that the only essential point is to dry the wounded surface gently and thoroughly with blotting-paper before applying the milkweed juice. From the description it appears that after the juice was applied and while the healing was in progress, a piece of blotting-paper was also used to cover the surface.

Hardening of Cast-Steel.—The following recipe for hardening steel for cutting tools is said to give the details of an operation that has long been secretly employed in Switzerland. The results are said to be excellent. We glean the facts from the *Deutsche Metall-Industrie Ztg.* (ii. 169):

Mix, in a suitable vessel, 4 parts of pulverized resin, 2 parts of train oil. Mix well into this 1 part of hot tallow. Into this mixture the article to be hardened is plunged at a low red, and held therein until thoroughly cooled off. Without cleaning off, the piece is then brought again into the fire, and suitably tempered in the ordinary way in water. An examination of steel thus hardened indicates that the hardening is deeper and more uniformly distributed than is commonly the case, and that the steel is less brittle. Articles thus hardened have excellent and durable cutting qualities.

Concrete Bridges.—It would seem that a thoroughly well-constructed arch of concrete may be made absolutely stronger than a similar one of brick. This has, in fact, been proved in the case of a structure spanning an open cutting in one of the London railways. It is a flat arch of seventy-five feet span, and seven feet six inches rise in the centre, where the concrete is three and one half feet in thickness, increasing toward the haunches, which abut upon the concrete abewbacks. The material of which the bridge is made is formed of gravel and Portland cement, blended in the proportions of six to one, carefully laid in mass upon close boarding set upon the centering and inclosed at the sides.

A canal is to be made from Amsterdam to the Texel (the southern branch of the Ruhr), an undertaking which will obviate heavy dues of considerable importance to the towns on the Yssel.

Humorous.

Always put off till to-morrow whatever you can't do to-day.—*Breakfast Table.*

His name was Wrath, and when he asked his girl to marry him, she gave him a soft answer, and the soft answer turned away wrath.

"Mr. Smithers, how can you sleep so? The sun has been up these two hours." "Well, what if he has?" said Smithers. "He goes to bed at dark, while I'm up till after midnight."

A man in Illinois committed suicide by drowning lately, in six inches of water. He couldn't have done it alone, but his wife, with that self-sacrificing devotion and hopefulness so characteristic of the sex, sat on his head.

—Never fear, young man. Never falter. Press forward with living courage burning in your heart. "There's room at the top." No. 2839, five stories beyond the elevator, right under the tin roof, thermometer 129 in a cool place, no fire-escape, no bell, no water in the pitcher, only one towel and no soap, and the only window in the room opening into a dark hall. Yes, young man, there's always room at the top, and the dustier you are, and the more weary and travel-worn you look, the more absolutely certain is the clerk to send you there.

He Changed His Mind.—A man wanting work went into Pulitzer's shop the other day, and insisted that he ought to have a job at once.

"We can't do anything for you, my good man," said the proprietor. "We have more help now than we need, and shall have to discharge two or three hands Saturday night. Sorry—but we can't do anything for you."

"But I *must* have work," said the man. "I don't want to steal, and I'm too blasted proud to beg. I tell you I'm a rusher—not a lazy bone about me. Give me something to do, I don't care what, and pay me what you please. I don't care if it ain't more than forty cents a day—it'll keep me from starving. If you don't, I'll come around in a couple days and die on your doorstep. You wouldn't like that, would you?"

"Well, you're wrong, I would. That just suits me. Come on, and you'll find a nice little bed, all pleasant and comfortable on the sidewalk for you, and a man on hand ready to box you up and scoot you down to the express office as soon as the breath leaves you. Don't you worry, we'll get you there while you're fresh, and come out forty dollars a head by it. Forty dollars is a good deal of money in these times. Ain't you got a few friends you could persuade to come around and drop off with you? I suppose I could get about three of you in one barrel, and save something on express charge. I'd gain by it, of course; but then you'd have company. That's something, ain't it? Don't miss the house. Be sure you strike the right doorstep. I'll have everything snug and ready for you. You couldn't find a better place to die—it's prime; and if you'll be on deck without fail, I won't mind having tan-bark put down in front of the house to make it quiet for you," and Pultzer rubbed his hands and beamed on the man, who stood with gaping eyes and shaking knees.

"Gracious mercy! What do you mean," said he.

"Mean? Well, bless me, that is good! What could I mean but that I'll slap you through to Ann Harbor by lightning express, C. O. D., for forty dollars, and have you nicely pickled before you're cold, nearly. It'll surprise you."

"Well, I should say it would," said the man, with a long breath, as he started for the door. "Come to think over it, though, I don't think I'll be in a hurry about dying just yet. I say—you couldn't lend me a shovel, could you, and go snacks? Wonder I never thought of body-snatchin' before—I've tried to get a job at about everything else. Forty dollars! I'll do it, by jingo!"

A WALRUS HUNT.

Captain Markham thus speaks of a walrus hunt in the "Great Frozen Sea:"—

"Three of these large animals were observed on a piece of ice, their large, ungainly forms stretched out, lazily enjoying their siesta. Volunteers were not wanting for the purpose of attempting their capture; but, as an indiscriminate attack would only lead to failure, it was determined to dispatch one of the whale-boats, specially fitted with a harpoon gun and all the necessary implements and gear for securing these animals, in order to effect a more organized and skilful manner the objects we had in view. Great difficulty was experienced in approaching our prey, as the boat had to be hauled over loose fragments of ice, and pushed through a sludgy consistency of soft ice snow and water, in which the oars were useless; so that it was feared the unavoidable noise would disturb and frighten them away. At length, after much trouble and no little exertion, we succeeded in getting within about eight yards, so sound was their repose, without exciting the least suspicion in their minds that danger was lurking in their vicinity. At that distance, however, they evinced a degree of restlessness, by lifting their shaggy heads and uttering jerky spasmodic snorts, that showed us only too plainly a retreat was meditated. Selecting the largest of the three of his victims our harpooner carefully laid his gun. A moment of breathless suspense followed, to be relieved by the report of a gun, a roar of pain and rage, and the disappearance in the water of the three walruses, while the piece of ice, on which a moment before they had been reposing, was covered with blood, convincing us that our shaft had taken effect. If any farther proof was required in corroboration of this fact, a tugging at the line and the sudden moving of the boat was sufficient. Lances and rifles were quickly seized; for these animals, when wounded and maddened by pain, are fugly and dangerous customers, and have frequently been known to rip the planks out of a boat with their formidable tusks, and thus seriously endanger the lives of the crew. We had not long to wait; a disturbance in the water close alongside denoted that our victim was coming to the surface. An instant after, his bearded face, with every expression of infuriated rage and demoniacal hate, his fiery eyes glaring with vengeance, appeared, and was immediately saluted with two or three rifle bullets. This warm reception served only to incense and irritate him, and he tried hard to wreak his vengeance on the boat; but his enemies were too powerful, and with the united aid of bullets and lance thrusts, the unwieldy beast was forced to succumb to the superior power of his human antagonists. Towing the great carcass back to the ship, it was hauled on the floe and quickly flinched. The blubber and flesh were packed in barrels, making a very welcome addition to the small amount of food that we had on board for our dogs."

THE PARTITION OF TURKEY.

The *London News* gives a statement showing, with approximate accuracy, how Turkey is divided by the provision of the Berlin Treaty, and the superficial area of the portions annexed to the various states. As it is a matter of no little difficulty to trace out the numerous boundary lines laid down in the treaty and determine the exact area of the several portions set aside, it will be interesting to give, in brief, the results as indicated by the *News*. Bosnia—whose occupation by Austria has just begun—has an area of 30,000 English square miles, and a population of more than 1,000,000 souls. Austria receives also a small piece of territory, covering about thirty square miles at the south-eastern angle of Montenegro, leaving a sea divided, one portion lying on the northeast, and a frontage of only about seven miles to that principality. The accession to Montenegro is the other portion forming a long narrow strip on the southeast and reaching to the sea, with the harbor of Antivari, a small and sandy landing-place, suitable only to fishing craft, and forbidden to all ships of war. Montenegro had, previously, an area of 1600 English square miles, and a population of 190,000; by the accession she gains nearly 1500 square miles and a population of 40,000. Servia receives an area of upward of 3000 square miles and a population of about 200,000; and she already has an area of 17,000 square miles and a population of 1,367,000. Roumania receives the Dobrudscha but forfeits Bes-arabia. The exchange is pretty evenly balanced in point of population, and the net gain in territory is only 1700 square miles, so that she actually gains less than either of the small principalities. Montenegro, Servia and Roumania are declared independent, on the conditions of absolute and civil equality among their subjects, of whatever religion. Russia, by the acquisition of Bessarbia, gains an area of 3300 square miles, and extends her frontier to the Pruth and the Danube.

The new tributary principality of Bulgaria extends from Sophia and Widden on the west to Varna and Silistria on the east, includes an area of 23,000 square miles and has a population of nearly 1,800,000. All the fortresses within this area are to be razed and the Sultan is to dispose of all the war material. The provisional organization terminates in nine months, at about the same time as the Russian occupation. South of Bulgaria, and extending in a long parallelogram from near the Little Kara Sea to the Black Sea at Burgas Bay, is the new province of Eastern Roumelia, which will have a conditional autonomy under a Christian governor. Within this province the Sultan is to have the right of erecting and maintaining fortified places and keeping regular troops. The Governor-General is to be appointed for five years, and the organization of the province is to be determined within three months of the signing of the treaty. The finances are to be administered by a European Commission, and the Russian occupation is limited to nine months. For Greece nothing has been done actually, but the Porte is recommended to rectify the frontier on a line foreshadowed by the Congress, although not embodied in any article of the treaty. The Powers, indeed, "offer their good services" in the event of the non-agreement between Greece and the Porte that appears to be expected. This frontier will probably be advanced to a line running from the Adriatic shore near the southern end of the Island of Corfu, across Mount Pindus, a little to the north of east, to the mouth of the Salamvria river, which, coming from the slopes of Mount Olympus, falls into the Ægean Sea.

On the Asiatic frontier, at the eastern end of the Black Sea, Russia receives an area of nearly 9000 square miles and a population of about a third of a million. Batoum is made a free port and all the tortifications are to be razed. The Alashkerd valley and the town of Bayazid, annexed to Russia by the San Stefano treaty, are restored to Turkey; and the town and valley of Kotur are restored to Persia. The Armenians are given a "Turkish guarantee" of security against Circassians and Kurds, and Crete is to have the organic law of 1868 rigorously applied. The entire territory alienated from Turkey by the treaty is about 71,000 square miles, or more than the whole area of England and Wales, and the population lost to her is more than three and a half millions.

AN ELEPHANT'S REVENGE.

Elephants have so much sympathy with depraved human nature as to think with Byron, "Sweet is revenge." An anecdote of an elephant's revenge, translated from the French, is as follows:

Upon one of the plantations was an English overseer named Bennett, an exceedingly cross and disagreeable man, who was employed by the master because of his great capability in directing affairs. Upon the plantation was an elephant named Dourga, that Bennett greatly disliked, and upon whom he often played mean tricks. His employer, after reproving him several times for his unkindness to the animal, warned him that if he carried his tricks too far, Dourga would pay him back with interest. Finally the time came when Dourga's patience was tried beyond endurance. He was in the habit of receiving every morning from his driver a huge corn-cake covered with molasses, of which he was very fond. One morning, as this cake was being carried to him on a bamboo hurdle, Bennett, who was passing with a pot full of red pimento, threw it upon the cake, and then stopped to watch and mimic the grimaces made by the elephant when he swallowed it. The result was easy to see. The poor animal, his mouth on fire, passed the day in a marsh trying to calm the thirst that was devouring him, and to appease the inflammation produced by the fiery dose he had swallowed. When evening came, the hour when Bennett brought the coolies from work, the elephant pounced upon him, picked him up with his trunk and pitched him headlong in a large reservoir or pond of water, which was thirty or forty feet deep. Bennett, who knew how to swim, quickly swam to the edge. Dourga allowed him to climb up the bank, when he picked him up again as if he had been a wisp of straw, and threw him back in the water. This was repeated as many times as Bennett attempted to escape, until he was compelled to remain in the water, keeping his head up as well as he could. The affair would have ended with sure drowning for Bennett, if one of the coolies had not come to his rescue and forced Dourga away.

The elephant never forgot the injury done him, and rarely allowed an opportunity to escape to still further revenge himself upon the over-seer. Sometimes he would throw a paw full of sand slap in Bennett's face; again it would be a spout of water thrown over him; at another time he would be pitched into a cactus bush, from which he would get out scarcely alive, so horribly scratched would he be. It was impossible to correct Dourga and make him behave. The upshot of the whole affair was that Bennett was obliged to leave the plantation, which was not large enough for him and Dourga together, and his employer valued the elephant more than he did his overseer.

Squatting on Pre-empted Ground.—She was a young lady from Duckwater, and had enjoyed her visit to Base Range metropolis immensely. She was pretty and piquant, and one of her well-known gallants had done his best to make it pleasant for her during her stay. The exciting cause of the following was an attempt on his part to snatch a kiss from her pouting lips. Then she arose in all the dignity of offended maidenhood and said: "See here, mister, just don't. You've done the handsome thing in circuses, ice cream, candy and sich, but you can't take no liberties. My Jake, out to the creek, he's got a quit claim deed to the premises, and don't you forget it. You can't squat on this location, and you'd better hunt for a quarter section in some other direction, where you can set a better title and gather your own crop." The young man recognized the force of her argument and hunted.—Eureka (Nev.) *Sentinel.*

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