Agriculture.

Cattle versus Horses.

It seems hardly to be believed, but we can see on the streets of most any of our country towns on a public day, good plug-work horses, sound and not over age, selling for less than what good thoroughbred steers will bring. The farm horse seems never to be quoted higher than $30 to $60, while the bullock sells readily at $70 to $80. When we take into consideration the extra cost of the horse, it is to be wondered that so many farmers will pursue the policy of raising year after year a very common colt, and never saying once, "Here's your mule," or "here's your beef." There is an outlay of $7 to $15 for the breeding of the mare to begin with, and then more care is to be taken of a colt, and usually more generous feed is given it, even if it does not consume as much. Now if this first outlay were invested in a good grade steer-calf, and liberal feeding indulged in until he is three years of age, the owner can pocket more cash for him than he will get for the colt at four or five. There is another feature of this subject when stripped of its narrow limits; there is not a car-load of shipping cattle in the United States that can not be shipped, after being slaughtered, to Great Britain at remunerative figures, while probably one-half of the horses would scarcely sell for enough to pay freight to a sea-board city. Then the farmers will surely be more prosperous if they turn their attention to something for which there is a demand, and drop off that which seems overdone.

Some very fine coach horses bear transportation beyond the sea, and there is some demand for such in the Eastern cities, but it is limited and confined to stock into the value of which enters largely both blood and training, and more of the latter than the ordinary farmer can give. We do not intend to attempt to estimate a profit in raising common scrub cattle, lest it bring us to balance "over the left." There is no profit in raising, feeding or butchering a cat-horned, coarse-shouldered, tough-hide scrub. If beef be the object, the animal should be one just as near akin to short-horn parents on both sides as can be procured. Then he should never be allowed to get hungry for a day. Keep him eating and you keep him growing. At three years of age you may reasonably expect to produce a fine bullock, fit for the export market, weighing 1,500 or 1,600 pounds, and for which the price is 5 to 5½ cents per pound, live weight. Contrast this splendid animal with the little, pinched-up, thick-headed scullion that has no breeding, no feeding, no care. He is left to run too long, and his head and horns are thick and staggy. He has been half-starved during the winter, losing the flesh put on by the scant grazing of summer, and he comes to the stock-yard a brute of which, after the tanner, the soap-grease man and the glue-maker get their share, there is little left for the meat-stall, and that of a kind better suited to the glue factory than the table. Of course the price barely pays transportation and other expenses. Blue-grass is a great help, but it is not necessary to have it to make a good bullock. This can be done wherever corn and hay will grow, and that is all over our Western and much of the Southern country. Let farmers, then, who complain of the low price of tobacco and the want of a market for horses, turn their attention to feeding a few cattle of the right kind. This branch of business is not likely to be overdone in the near future, and when it does the demand will perhaps have caught up with the supply of horses, hogs, and other stock that will not bear export. A good calf properly stalled and fed is the "gintleman that pays the rint," as the Irish say.

The Secret of Good Butter.

Every one knows how superior is the reputation of Philadelphia butter, and many have been the attempts to account for it. Perhaps the most popular notion was that it was due to the prevalence of the "sweet vernal grass" in our pastures and hay fields—the grass which often gives so peculiar a fragrance to meadow hay. But it needed very little reasoning to demolish such a theory as this. This grass is one of the poorest for hay or pasture purposes, and scarcely exists, except on cold clay lands, in partially shady places near groves or low woods. Yet while this grass is the exception, indeed the very rare exception, in low pastures, or in the hay fed to our cows, good butter is the liberal rule in all our markets.

It has long been the opinion of our best agricultural generalizers of facts that we owe much more of the sweetness of our butter to the abundance of springs and spring-houses in our State, than to anything peculiar which grows in our pastures. Milk has a particular affinity for any odors in the atmosphere, and water has some, hence whatever impurities may get into the atmosphere of the spring-house is drawn out by running water, and the very best security is provided against their being absorbed by the cream.

We notice this now through observing an inquiry whether the light of a kerosene lamp in a dairy could possibly affect the quality of the butter; we should answer most decidedly in the affirmative. All odors of every description should be carefully avoided, if the very best brand is desired.

There is one little incident in this reputation of Philadelphia butter which must never be forgotten. The followers of Penn made up a large class of our original farming population. With these people cleanliness was especially one of the virtues. It was not a mere sentiment that it was "next to godliness," but an every-day testimony in all they did. Aided in these cleanly practices by their numerous springs and spring-houses, we have little doubt we owe to them as much as to any other circumstances the eminent character which Philadelphia butter enjoys; and we believe that if other quarters would give especial attention to these little niceties, as good butter might be had in any part of the Union as here.

Nevertheless we are obliged to add that there is a great deal of poor butter sold in Philadelphia made in the Eastern counties, arising we think from those having a small dairy, churn only half as often as they should.—*Germantown Telegraph.*

Pumpkins Among Corn.

Whether it is a good practice or not to sow pumpkins with corn, is still a mooted question with the correspondents of agricultural papers. It would seem as if the practice of our farmers had settled the matter in the affirmative, for it is one of the commonest ways of raising them. Indeed we doubt whether any pumpkins to speak of are raised in Pennsylvania in any other way except by planting among corn.

It strikes us that the objections are more theoretical than derived from careful observation and experience. It does seem from this aspect that the land could not support two crops at the same time as well as it would one. But then we know that no two crops take up the same food exactly, and part of what the pumpkin takes up would not in any case be used by the corn. This may be one reason why little damage to the corn crop is noticed by pumpkin-growing in our State. Of course it requires very good land to raise pumpkins; but even though an extra lot of manure had to be applied to the corn ground for the especial use of the pumpkin plants, there is still the gain in the element of time—two full crops from the same land in one year.

We notice that one objector says the corn is a hot country plant, and requires all the heat it can get to bring it to perfection. Pumpkins shade the ground, cool it and therefore must be injurious. Here it is evident the objection is theoretical. Why must it be injurious if the corn crop fills the same bushel-measure without pumpkins as with them? As to the shade, the corn itself makes as much shade as the additional pumpkin vines would do.

We suspect that if in any case evil seemed to result to the corn crop it is either on very poor land, or under some special circumstances. At any rate a practice so universally followed must surely have some good points to recommend it.—*Germantown Telegraph.*

As illustrating the value of an orchard, a farmer in Montgomery county, Pa., the possessor of a farm of 100 acres, says that the three-acre orchard thereon is the most valuable portion of his farm. It has averaged a return of $600 per year for apples alone. He runs twenty or twenty-five hogs in it and eleven ewes with their lambs. The proceeds of the apples, hogs, wool and lambs reach nearly $900 a year. Who can beat this for three acres?

Domestic.

HOUSEHOLD EDUCATION.—It is a common saying that every child thinks his father the wisest man in the world. This is very natural; as parents are their children's fountains of knowledge. To them their children come for anything they want to know; and by them they are generally satisfied. But every wise parent has occasion to say now and then, "I don't know, my dear." The surprise of the child on first hearing that there is anything that his parents do not know, fixes the fact in his mind. When he has once discovered that his parents have something more to learn, he becomes aware—and this also ought to be fixed in his mind—that their education is not finished; and that it is their business, as it is his, to learn something more every day as long as they live. So much for knowledge. The case ought to be as clear to him with regard to goodness. It is not enough that in church he hears that all men and women are sinners. These things may set him thinking; but there will be, or ought to be, more light every day to clear up his ideas. The same parents who honestly own to their child that they are ignorant of things about which he questions them, will own to him that they are not nearly so good as they wish to be. Thus is the truth opened to the feeblest and smallest mind that education has still to go on, even when people are so inconceivably old as children are apt to think their parents.

THAT HOUSE will be kept in turmoil where there is no toleration of each other's errors. If you lay a single piece of wood on the grate and apply the fire to it, it will go out; put on another stick, and they will burn; add half a dozen sticks and you will have a blaze. If one member of the family gets into a passion and is let alone, he will cool down, and may possibly be ashamed and repent. But oppose temper to temper, pile on all the fuel, draw in another of the group, and let one harsh answer be followed by others and there will soon be a blaze that will enwrap them all.

THINGS TO REMEMBER.—If your flat-irons are rough, rub them with fine salt.—If you are buying a carpet for durability, choose small figures.—A hot shovel held over varnished furniture will take out white spots.—A small piece of glue dissolved in skim milk and water will restore old crape.—Ribbons should be washed in cold suds and not rinsed.—Scotch snuff put in holes where crickets come out will destroy them.

Household Recipes.

COVERING FOR JARS.—A good water-proof paper for covering jars used in preserving, etc., may be made by brushing over the paper with boiled linseed oil and suspending it over a line until dry.

MINT SAUCE.—Chop some green mint fine; for every heaping tablespoonful of the chopped mint add one even teaspoonful of sugar, and a wine-glassful of elder vinegar; put the vinegar and sugar in a sauce-boat, and then add the mint; let it stand fifteen minutes before serving.

LIMA BEANS.—After shelling, let them lie in cold water for an hour, drain, and add enough boiling water just to cover. Cook until tender, or until the beans are nearly dry. Season with pepper and salt. Add a teacupful of milk, and a bit of butter, and let the beans boil up once before serving.

TO CLEAN CANE CHAIR BOTTOMS.—Turn up the chair bottom, and wash well, so that it may become completely soaked. If very dirty, use soap. A slight washing of the upper part with a sponge, or flannel and water, will suffice. Let the chairs dry in the open air, if possible, or in a place where there is a thorough draught, and they will become as tight and firm as when new, provided they be not broken.

TOMATO SAUCE.—Pare and slice one peck of *ripe* tomatoes, and one quart of onions. Sprinkle with one teacupful of salt, and let them stand two hours; then drain; next, add one half ounce of black ground pepper; one-fourth pound of whole, white mustard seed; one large spoonful of ground cloves; one teacupful of brown sugar, and one quart of vinegar. Boil all together for three hours. To be eaten with meats, like catsup. Omit onions, if not liked.

GREEN CORN GRIDDLE CAKES.—One pint of grated sweet corn; one teaspoonful of salt; one beaten egg; one large spoonful of sweet milk; two large spoonfuls of flour; and a little black pepper. Add a large spoonful of melted butter, and mix well with a spoon. Drop on a hot, buttered griddle, and fry until of a rich brown color on both sides. Shape the cakes so as to resemble oysters, which they are like in taste. Nice with meats for dinner, if served very hot.

SELECTION OF FLOUR.—In selecting flour first look to the color. If it is white, with a yellowish straw-color tint, buy it. If it is white, with a bluish cast, or with black specks in it, refuse it. Next, examine its adhesiveness—wet and knead a little of it between your fingers; if it works soft and sticky it is poor. Then throw a little lump of dried flour against a smooth surface; if it falls like powder it is bad. Lastly, squeeze some of the flour tight in your hand; if it retains the shape given by the pressure, that, too, is a good sign. It is safe to buy flour that will stand all these tests.

CRINKLED MUSLIN.—The secret whereby sheer muslin is made to assume the now desirable appearance of crape, is this. The dress, tie or bow, is washed in cold water, without the use of soap or starch. To the rinsing water is added a little clear coffee—only enough to give the muslin a faint creamy cast. Then wring out by twisting the goods into a rope, as tightly as possible, and winding it around the clothes line—like a vine—securing it at each end. In this way let it dry thoroughly. Then carefully unwind and shake out, and if successful, the muslin will have that creamy, crinkled look alone known in crapes.

CHURNING.—As soon as the cream shows signs of "coming," pour into the churn two or three quarts of water—as near ice-cold as it is possible to get—and the butter will gather a great deal quicker and come hard and firm. It is a capital idea and will save hours of churning in the course of the season. Butter will come in fifteen or twenty minutes, as a rule, if the cream is in the right condition and temperature. A cool cellar is cool enough to start the churning, and as near right as most farmers can get it without thermometers and ice, and cold well-water will lower the temperature for gathering. If the temperature of a cellar is 64 degrees, the butter will invariably come quick with the help of the cold water, which is probably two degrees colder. When the cream stands too long on the milk before skimming, the butter will not come so quickly and it is always poorer, and such butter will not keep well This is one reason, and the main one, why there is so much rancid butter. Better churn oftener and have good, sweet butter, and skim oftener also.

Scientific.

The Planet Vulcan.—After twenty years of dispute, complicated by many doubtful and conflicting observations, the intra-Mercurial planet discovered by the Parisian physician, Lescarbault, will probably now have to be admitted to full standing among the planets.

Ever since Le Verrier completed his demonstration of the existence of a disturbing body somewhere between Mercury and the sun, not a few astronomers have been convinced that only a favorable opportunity was necessary to verify by sight the evidence of mathematics.

Among these was Professor Watson, whose confidence was so strong that he went to Colorado determined to make the search for Vulcan his chief business. He said to a townsman on his return: "I was satisfied that there was a planet within the orbit of Mercury, just as I am satisfied that there is one outside the orbit of Neptune. The perturbations of those planets, and some other phenomena, cannot be explained on any other hypothesis. So when I went there I fixed on my plan and stuck to it. I determined to sweep south of the sun, and to keep within a small space. We had but three and one half minutes, and the time was too short to try to get over too great a space. I meant to search that much thoroughly, and so reduce the amount for future astronomers should I not succeed. It was on the fifth sweep that I saw the object."

In his report to Rear Admiral Rodgers, Superintendent of the United States Naval Observatory, Professor Watson says: "I have the honor to report that at the time of totality I observed a star of the four and a half magnitude in R. A. 8h. 26m. dec. 18° north, which is, I feel convinced, an intra-Mercurial planet. I observed with a power of forty-five, and did not have time to change the power so as to enlarge the disk. There is no known star in the position observed, and I did not see any elongation, such as ought to exist in the case of a comet very near the sun. I will hereafter report to you fully in regard to observations made. The appearance of the object observed was that of a ruddy star of the four and a half magnitude. The method which I adopted prevents the possibility of error from wrong circle readings; besides I had memorized the Washington chart of the region, and no such star was marked thereon. By comparison with the neighboring stars on Argelander's scale, the magnitude of the planet would be the fifth, although my direct estimate at the time of the observatiou was four and a half, as stated."

Speaking of the discovery, the English astronomer, Mr. Lockyer, said that he did not look for Vulcan and did not see it, though he believed in Le Verrier's prophecy that it would be found at some time. He added: "We may rely upon Professor Watson's statement that it is not a comet, and it is certainly not a star, therefore it must be a planet, and, from its position, an intra-Mercurial one."

Much to Professor Watson's delight his discovery was in a measure confirmed by that of Mr. Lewis Swift, of Rochester, who was at a neighboring station. Mr. Swift's observation seems to have been, in a sense, accidental, yet there is no reason to question its scientific value. In giving an account of his discovery to the Rochester *Democrat*, Mr. Swift says: "About one minute after totality two stars caught my eye about three degrees, by estimation, southwest of the sun. I saw them twice and attempted a third observation, but a small cloud obscured the locality. The stars were both of the fifth magnitude, and but one is on the chart of the heavens. This star I recognized as Theta in Cancer. The two stars were about eight minutes apart. There is no such configuration of stars in the constellation of Cancer. I have no doubt that the unknown star is an intra-Mercurial planet, and am also inclined to believe that there may be more than one such planet."

Humorous.

—Adam and Eve only began to live appley when they got into trouble.—*Hawkeye.*

—The Wheeling *Sunday Leader* tells of a murderer who was swung off into a pelting rain. Without an umbrella? What hard-hearted men these sheriffs are.—*Derrick.*

—He had been in the habit of standing on the curbstone in front of the church after service, and waiting for his girl. As he prided himself greatly upon his politeness in public places, he invariably, even after their betrothal, stepped up to her, and, doffing his hat, requested permission to see her home. The first time that they went to church together after they were married they were unable to secure seats together. This, however, did not worry him. He secured a seat for his wife, and at once sought his old quarters by the stove, and among some of his old cronies. After service was over he absent-mindedly walked out with the boys and took his old stand on the curbstone. With flashing eyes and glowing cheeks out came his wife. She would have passed him in indignant and scornful silence had he not stepped up to her as of yore, and raising his hat, said: "Miss L——, may I have the pleasure of walking with you?" He had the pleasure of knowing that he was very much married when she exclaimed: "You idiotic fool, put on your hat and come along."—*Danbury News.*

—It was amid the breakers at Rye Beach, and he held her hand as the rolling surf came in, and they let it dash its billows around them waist-deep, when a pretty thought occurred to him, and, turning his back to the surf, he said something about the "envious billows encircling her waist," and then, as he squeezed her dripping palm, felt emboldened to ask, "Should you not always like to have this hand to lead y ?" Just then a big roller which he had not calculated for came in, and he was rudely carried shoreward, over and over—a suspicious sound, as of feminine laughter, rising above the rattle of the shingle and the retreating billows, as he rose to his feet with his eyes full of beach sand and salt water, and one of those great clammy bits of seaweed that the boys call devil's apron clinging around his neck. It required nearly a quarter of an hour to get rid of the embarrassment of the affair and the sand in his ears, and when that was accomplished and he was again at her side, and ventured to remark that he had propounded an interrogatory. "I know it," she replied, "but I thought the question was waved." Just then he had to jump for another roller, and the guessed he had stayed in long enough.—*Commercial Bulletin.*

—In the big crowd of excursionists sitting on the City Hall steps for a rest, the other day, was a young man of excellent length and legs, and a girl with sixteen auburn curls hanging down around her head. They had scarcely settled themselves and locked fingers when she cautiously observed:

"I 'spose they have soda-water in this town?"

"I 'spose," he replied, "but the last thing afore we started I promised your mother not to let you drink any soda-water, It's the worst thing in the world to bring on consumption."

She was quiet for a moment, and then, pointing to the left, remarked:

"I see that Sarah is eating peanuts. I 'spose they have peanuts in this town?"

"Wall, yes, but your mother cautioned me the last thing not to buy any peanuts for you. The shucks are apt to git into your windpipe. The Queen of Holland was choked to death in that way.

Pretty soon a boy came along with some fruit, and the young woman felt obliged to say:

"Them apples and pears look awful nice."

"Yes, they do," replied the prudent lover, "but I promised your mother, at the depot, not to buy any fruit for you. Them apples look nice, but if you git the tooth-ache started on you, then the whole afternoon is busted."

The young man had just commenced to take comfort again, when she innocently remarked:

"When I came up here last summer with Jim, he bought more'n two pounds of candy."

"Yes, and what was the result?" he demanded. "You fell down cellar that very week, and didn't Jim have to light out last winter for bustin' in the school-house door?"

She had got down to water, and with considerable sarcasm in her voice she inquired:

"I can have a drink of water, can't I? Mother didn't say anything against that did she?"

"Wall, no, not exactly," he slowly replied; "but she gin me an appealing look as the cars moved off—same as to say that it ought to be kind o' warmish water, if any! You sot here and I'll borrow a dipper somewhere."

She "sot," and it was all of an hour and a half before he again succeeded in getting his arm around her.—*Detroit Free Press.*

The Hidden Reward.

BY ANNIE A. PRESTON.

A German Duke, of great renown,
Who dwelt quite near a famous town,
Clothed like a beggar, placed one day
A large stone in the king's highway.
'Twas near his grand old palace gate,
And there he sat him down to wait.

Soon came that way young peasant Bart,
With oxen strong and lumbering cart.
"This rock will not get moved by me.
This is the Duke's affair," cried he.

Next a gay soldier marched along,
With cockade bright and merry song;
Too high he looked the stone to see,
So fell, of course, and cried, "Ah me!
Misfortune take the blockheads all
Who caused like this a brave man's fall!"

Soon merchants came bound for the fair
With horses fine and offerings rare;
To 'scape the stone they filed each side
(The loads were broad, the road not wide).
"How long," they jeered, "will that rock stay,
And thus impede the Duke's highway?"

The Duke sent out his writ of state
For all to gather at his gate.
The place was thronged on either side
By rich and poor from far and wide.
Then in the road, in rich array,
Appeared the Duke, and thus did say:

"This rock, good friends, was placed by me,
That I your shiftlessness might see."
With his own hands aside he rolled
The stone, and showed a pot of gold
That lay beneath, a precious gift
For him who should the stone uplift.

—*Youth's Companion.*

REGISTER'S LINIMENT is unequalled for man or animals.—See advertisement in another column.

The Fashions.

A GLIMPSE OF THE AUTUMN FASHIONS.

THE LATEST NOVELTIES IN MILLINERY, COSTUMES, AND LADIES' WEAR GENERALLY.

The first importations of millinery goods for autumn and winter have arrived, and consist mainly of novelties in velvet, plush, and other fabrics with deep pile. Plain velvets will be generally used for covering the frame of bonnets, and the new figured velvets for trimmings, though in many cases the latter will be used for the whole bonnet. For plain velvet, that known as mole-skin is preferred; this has longer pile than ordinary velvet, but shorter than plush.

The *rayé velours*, or striped velvet, is the first novelty shown. This has satin ground, with lengthwise raised stripes of velvet. The groundwork of satin may be of one color and the raised stripe of another, or else one tint appears in both. That with two colors in contrast is far more showy than the plain, and will be very handsome for garniture; the groundwork may be Jacqueminot red and the stripes black, or else the satin back is the shade called old gold and the stripes garnet; black stripes are raised on white and on cardinal, on old gold and on garnet. Pale blue forms a background for dark Jacqueminot red, white for myrtle green, old gold for the same dark green and for marine blue, white for prune-color, and old gold for hazel brown. Stripes of various widths, from a hair line to half an inch, are shown in these velvets. In solid colors the richest shades are shown, such as dark red Bordeaux of two shades, the clear, deep *national* blue, moss and bronze tints, beige colors, marron and hazel brown, and Jacqueminot red.

Another very handsome fabric is velvet *lamine*, or with tinsel groundwork, showing brilliant lines or dashes of color amid the rich black pile. These are dashes and dots of gilt, silver, of cardinal red, of pale blue and of green, lightening the black velvet very effectively, without giving the tawdry appearance tinsel produces when used in larger masses.

Brocaded velvet has quaint irregular figures, partly of cut and partly of uncut velvet, showing the satin groundwork in the spaces between. This is imported in white for dress bonnets, in pale blue and in Jacqueminot red. Still another novelty is the corduroy velvet with curled pile in the stripes. This, like all the others mentioned, has the lustrous satin back, which is now preferred to the silk-back velvet so long in use. This is called satin *pékin* by the dealers. For trimming bonnets a novelty is bourette velvet with an irregular fleece and occasional knotted threads. A great deal of plain plush is shown for covering the frame of bonnets. This will be stylish in black, with gold or else Jacqueminot trimmings.

Ribbons two inches wide, known to milliners as No. 12, will be much used for trimming bonnets and for strings. These ribbons are reversible, being plush or velvet on one side and satin on the other; the sides do not differ in color—merely in fabric.

NEW COLORS.

Red is the prevailing color in millinery goods, and is shown in various shades. The Jacqueminot is most often seen, and has more of the Magenta shades than that worn last season; next comes Thiers red, which is darker, and the Bordeaux or claret red, darker still. The *grenat*, or garnet, is a familiar shade, and cardinal has more scarlet tints than formerly, resembling the dull Egyptian and Pompeian red. The new blues have peacock shades, and are dull, like turquoises; these are called gensd'armes blue, and differ from the clear *nationale* and sapphire shades. The stylish green is so dark that it is mistaken for black. The brown shades are red hazel, seal and felt-color, which is drab.

Felt bonnets will be worn again, as they are too popular for medium dress hats to be willingly relinquished. The beaver felts with long nap are very handsome, and are also becoming. White beaver felts will be much used by young ladies for full-dress and reception bonnets.

Various shapes of bonnets are imported, and the milliners are providing themselves with the two extreme styles, viz: very large bonnets with broad crowns and flaring fronts, while for faces that cannot wear such shapes they have the close Quaker and cottage bonnets. The tendency, however, is toward larger bonnets of gypsy shapes. Very little face trimming will be used; the most flaring fronts have sometimes merely a piping fold of velvet above the forehead. A curtain band is below the broad crown, and strings tied under the chin will be the comfortable fashion.

Feathers in cashmere colors are the novelties. Small ostrich tips are bunched together in the shades seen in India cashmeres, and all bright plumage, like that of the peacock, the tanager, the lophophore and oriole, is mingled in the colors and also the designs of cashmeres. Jet and gilt beads will be used again in novel designs, and there are a great many ornaments made up of rainbow beads and of gaily colored tinsel powder. In the revived fancy for Scotch plaids these bright-hued ornaments are called Ecossais, and will rival the ostrich cashmeres.

AUTUMN DRESSES.

The earliest importations of French dresses for autumn confirm the rumors of coming changes, in that the draperies are more elaborate and the back slightly bouffant. The panier so much talked of is formed of a series of folds curving from hip to hip across the back, and is not so prominent as to be unsightly, nor is it supported by an artificial tournure of wires or of crinoline. It is arranged in various ways in scarf-like drapery, or as a short upper skirt, and is seen on the short skirts for the street as well as on trained dresses for the house. There is also a fancy for long overskirts arranged in elaborate folds on the sides and back, with deep apron fronts. Many dresses are trimmed straight down the front, either with a broad flat plastron with curved folds up the sides, or else this arrangement is reversed and the sides are laid in plain panels or else pleated. There are many pleated skirts, some of which have pleats in the front only, with a single broad width passed around the figure as a scarf-apron; this is prettier than the pleated scarf now worn, and is usually bordered top and bottom with embroidery; the back is then laid in even folded curves like those seen in upholstery. The flounces are pleats trimmed above the hem with a bias band or with rows of braid. A single wide ruche of silk, pleated in clusters and notched on the edges, also trims the bottom of dress skirts.

Many short dresses have the appearance of being cut all in one in princess style, and are really joined together as one garment; but the plain close waist is cut separate from the full pleated skirt, and the join is concealed by the panier scarf. The yoke waists, pleated in basque shapes and worn with broad belts, are shown in various materials, in rich goods as well as in plain cloths and plaids. Vests are added to many pleated waists; others have revers, and some have the yoke merely outlined by rows of braid, and the pleats beginning at the throat; the latter style is becoming to slender figures with narrow chests.

Many basques are double-breasted, and open over very long vests in the Franklin and the Louis XIV. styles.

Two or three materials appear in a single dress. Thus a costume of India cashmere in plaids of prune and bronze shades will be combined with prune-colored silk and bronze velvet; the velvet will be used for vest and sleeves, the plaid for the foundation of the dress, and the silk for pipings and facings. Another India cashmere of blue, red, and green plaid, has Bordeaux velvet and Bordeaux gros grain combined with it; An elegant dress of brocaded satin, with hazel brown ground and quaint-looking flowers of pale blue, bronze, and Jacqueminot red, is trimmed with bronze satin and velvet. A rich costume of bronze velvet has diamond figures on black satin and is trimmed with black satin. Sapphire blue and gens-d'armes blue will be fashionable colors for India cashmere costumes.

Very rich fringes are imported for trimming black velvet, satin and silk. Some of these have chenille strands, and others have tassels made of finely cut jet beads; a great deal of crimped and twisted tape and grass fringe is shown, and other fringes have drops and buttons pendant from a broad heading. Passementeries have fringed edges, or are embroidered with jet beads, or else they have pendant drops.—*Harpers' Bazar.*

FASHION NOTES.

Side bags are almost universally worn; beside those of handsome velvet, with chaste silver tops, Tiffany exhibits some made of fine crochet work in different colored silks, finished with bead fringes.

A new cloak is called the "Turkish," on account of a peculiar front formed by revers. It has a very graceful back cut into the figure, and is finished with a narrow piece set on down the middle of the back.

For fanciful short costumes for out-of-door fêtes and for short walking dresses Worth has revived the casaque. This casaque is a long close-fitting coat in Louis Quinze style, with large pockets, large pearl buttons, and a lace jabot. The casaque falls so low on the skirt that an over-skirt is not required.

Large square buckles for belts, from two to three inches broad, are imported in engraved silver, in pearl and in jet, mixed with steel. Everything indicates that belted dress waists will continue in favor. New belt ribbons are elaborately embroidered by hand, or else brocaded in the loom.

The newest earrings represent a web made of fine threads of gold, in which a fly in iridescent enamel is loitering; the historical spider is not visible, but is left to the imagination; the fly itself is very real looking; one almost expects to see him give his wings that rubbing down process in which flies delight. The narrow gold bracelets worn have all the designs set on them by way of clasps which are seen in the pins, a garden hat laid over crossed rakes or a fishing bag over rod and line, and all the many pretty conceits.

The style for dressing the hair varies according to the occasion. For walking it is dressed high in the neck and flat on the top of the head. For dinners and ordinary evening wear at home, the hair is rather more elaborately arranged, and for full dress all fanciful styles are resorted to, such as long curls and puffs, the hair generally being more becoming when falling over the shoulders, especially with low-neck dresses. In the country the hair can well be worn falling loose in a net. A pretty way of dressing the hair for a dinner is to have it crimped and flat in front, and the whole back of the head covered with very light puffs. A style for full dress is to have the hair curled falling gracefully down the back, and long puffs on the top of the head.

Aprons formed of ruffles or fringes, placed in lines one above the other, are still made upon the most elegant dresses. A suit made in this style is of black grenadine, with transparent and Pompadour stripes. The apron is composed of black and white lace ruffles, with a band made of the Pompadour stripe over each heading. The same trimming is down the sides of the apron. From the sides fall draperies of bias grenadine, which terminate in the back. The tunique falls over the short skirt in draperies fastened up under bows. The borders are trimmed with lace ruffles. The baby waist, which means plaited front and back, is trimmed with black and white. The sleeves terminate at the elbow, and are also trimmed with lace. The belt is of Pompadour ribbon.

AFRICAN VILLAGERS.

In well nigh every village we saw men spinning cotton, while others were weaving it into strong cloth, in looms of very simple construction. Both spinning and weaving are very tedious processes. They are all anxious to trade. The women were often up all night, grinding their corn to sell to us. One village we passed without halting. The inhabitants followed us, calling upon our guide to return to trade with them. As a last argument they shouted, "Are we to have it said that white people came to our country and we did not see them?" They are by no means tetotallers. Large quantities of beer are manufactured by them, and they are as fond of it as our people are of whiskey. The chief of a village almost always presented us with a pot of beer. We passed a village one day, and saw a large party of men sitting smoking in the public square, who did not seem at all communicative. After resting a little under a tree a short distance from them, they sent us a calabash of beer to see if we were friends, which was to be manifested by our partaking of it. We saw many partially intoxicated people—tipsy chiefs—and even members of the learned professions get "a little elevated at times." A native doctor, with his cupping-horn hanging round his neck, who had evidently been making some deep potations, came out and scolded us severely—"Is this the way you enter a man's village, without sending him word that you are coming?" Entering a hut, he came out staggering under a large pot of beer.—*Mr. Charles Livingston (in a letter to Mr. William Logan, Glasgow.)*

THERE is a chief fatal danger in family government from which we would warn every parent, and that is partiality. It is too often the case that fathers and mothers have their favorite child. From this two evils result. In the first place, the pet usually becomes a spoiled child; "and the flower of the family" seldom yields any other than bitter fruit. In the second place, the neglected part of the household feels envy toward the parent that makes the odious distinction, and has not unfrequently given rise to a lack of affection which is never restored.

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