Agriculture.

Cooking Feed for Stock.

We have received a copy of the report of the last meeting of the Montgomery County (O.) Farmers' Club, with a request that we publish the part relating to the above subject. This was a paper read by Simon Emerick, and consisted mainly of extracts from the published opinions of various persons who had tested the matter. It can not fail to be interesting to all farmers who have given this subject any attention, but who are still undecided as to whether it will pay to cook food for stock or not. We give a portion of the essay this week, and will conclude it next week. The question was the same discussed by our Farmers' Club last winter—"Does it pay to feed cooked food to stock?"

The one chief obstacle that men in business have to contend with these stringent times is, that there are no profits. This is no less true with those commanding an extensive trade and employing large capital than it is with persons conducting a small business; no less true with the farmer than with the manufacturer. The complaint is well nigh universal that there is no margin in business or trade. The cost of production of an article seems to be about equal to the price obtained for it, though often it does not bring so much as that. Now, with a view to solve this problem for myself, as a farmer I have been induced to investigate whether cooking food for stock would not yield the much sought for profit.

I take some statements from the evening discussions of the New York State Fair, 1867—Subject: "Cooking food for domestic animals." Hon. G. Geddes of Syracuse, New York, said that "there was no branch of farming that was less understood, and promised more advantages than the preparation of food. He had thoroughly proved years ago that cooking food, whether ground or not, doubled its value for animals." George A. Moore of Erie county, said "he had fed two hundred sheep on cooked food, and had fully satisfied himself that the value of food was tripled by cooking." Mr. E. W. Stewart, who had eleven years' experience in cooking food for stock, said that "the cooking rendered the food soft and in a condition to be eaten even in the more perfect manner than by cutting, and proved by experiment that two bushels of steamed hay were equal to three of unsteamed, and that steamed fodder was similar in its character to fresh pasture, and that horses diseased by coughs or heaves have been cured by such food."

Professor Mapes says—Transactions American Institute 1864, page 373, "the experiment ofted tried has proved that eighteen or nineteen pounds of cooked corn are equal to fifty pounds of raw corn for hog feed." Mr. Mason of New Jersey, says that "pork fed on raw grain cost 12½ cents per pound, and that from cooked 4⅞ cents; that cooked corn stalks are as soft and almost as nutritious as green stalks; that cattle can be fattened at about half the expense upon cooked food as upon uncooked."

The American Agriculturist for January, 1860, says: "Experiments made by C. M. Clay of Kentucky, showed that one bushel of dry corn made 5 pounds 10 ozs. of pork; of boiled corn 14 pounds 7 ozs., and boiled meal 16 to 18 pounds."

The Practical Farmer (published in Philadelphia), in October, 1868, says: "We consider the cooking of food for stock as no longer an open question; its economy has been demonstrated by scores of our best practical farmers."

I could add much more like this—enough, it would seem, to settle the question, but how is it that so many farmers who have incurred the expense of fitting up for cooking food for their stock, have discontinued it? I have interviewed some of those farmers in this way: Does it pay to cook food for stock? The answer generally is, "Yes." Well, why don't you continue it? "Oh, it is too much trouble." Now, this disposition of the cooking business won't do. If the above statements are correct as to the gain by cooking food for stock, it would certainly be too much trouble to raise grain, and then throw fifty or even twenty-five per cent. of it away, when there is always a cash market for it.

Mr. Dodds of Bloomington, Ind., in replying to my inquiries in the agricultural columns of the Cincinnati *Gazette* on this subject, states that he fed six steers last winter one and a half bushels of boiled corn per day, and they gained 1,810 pounds in three months. The business of stall feeding cattle for market I am familiar with, and I do not hesitate to say that if farmers could obtain such results as Mr. Dodds did by cooking food, that would be a good margin for profits. But as young converts are proverbially zealous, this testimony is insufficient to put this question at rest, so to obtain the experience of others, I addressed numerous farmers living in ten different States, who have been engaged in cooking or steaming food for their stock, these questions: How long since you commenced feeding cooked food to your stock? Have you discontinued it; if so, for what rerson? Have you made any tests to ascertain the approximate gain by feeding cooked food?

In order to better understand and determine the proper value of the replies I received, I will first give a summary of those from parties who have but recently commenced the business.

A gentleman of Fulton county, Indiana, writes that "he commenced feeding steamed food last January to his cattle, and continued till he turned them out to pasture; expects to use it again this fall for both hogs and cattle; thinks that one cord of wood will steam one hundred bushels of corn on the cob—steam ten bushels of corn in one hour by renewing the fire once; has not made any test to ascertain the relative value of steamed food, but thinks there is a saving of one-third by steaming."

Another gentleman, of Knox county, Ohio, says that "he has been using steamed food the past season; has not discontinued it nor does not expect to as long as he has anything to do with stock feeding; thinks that a practical test would show a saving of one-third by feeding steamed food." A party in Michigan writes that "he has been using steamed food for one year and considers that fifty per cent. is saved by its use; has not made a practical test."

Another party in Indiana states that "he has been steaming food a few months; is confident that it is healthier for stock, and that one-third less grain is required." Another in Pennsylvania writes that "the steaming of food would result in great benefit to all farmers who are in the stock raising business." I might add extracts from other letters, but the statements here given are a fair sample of those who wrote me who have been but recently engaged in steaming food. Now, to properly estimate the value of these statements, it is well to bear in mind that it is natural for men to recommend that in which they think they are more progressive than their neighbors, and also that when a party purchases an implement and takes an agency to sell it, he will recommend it as a matter of business. I notice that some of the gentlemen who wrote me are acting as agents to sell the machine they are using for cooking food.—*Practical Farmer.*

Feeding Milch Cows.

As the time is approaching when farmers and others, who may luxuriate in home-made butter and real milk and cream of home production, find it necessary, in order to keep their cows up in the amount and quality of their milk, to use some feed in addition to that obtainable in pastures or in lots of fall feed, it may not be amiss to give some hints as to the effects of some kinds of feed, lest parties get as badly taken in by reason of their ignorance as the writer hereof has been; while, to his knowledge, several others have also been similarly unfortunate in their experience. I refer particularly to the feeding to milch cows of shorts, and fine feed, so called. Finding that these products of wheat manufacture could be purchased very cheaply, I obtained a quantity and tried the experiment, feeding it to some full-blooded Jersey cows that I have. At first I was much pleased with the apparent result, as their milk increased in quantity, but as I continued to feed it the cream rose more slowly and in less quantities. Instead of the rich golden color of my former Jersey cream it gradually lost all color: the butter was of very light color and after a time almost white The cream became so tender that it was difficult to skim it off, instead of its having sufficient strength as before to hold together to take off at one lift nearly the whole cream on a pan of milk. Gradually I found it more difficult to convert the cream into butter than before. Some churnings, in fact, I was obliged to take out of the churn and use for cooking purposes as cream, it being impossible to bring it into butter. Becoming convinced that the trouble was in the feed, I changed to corn-meal, and very soon was gratified by obtaining the thick, strong, rich cream of former days, while the true golden Jersey butter again graced our table. Since this experiment I have fed no more shorts or fine feed to my milch cows. For some time I kept somewhat quiet concerning this experience, and until I found that others had met with similar difficulties. One gentleman in Vermont bought a very fine cow, and intending to beat all his neighbors in his butter yield, laid in a large quantity of shorts and fed them freely. The result was that it was not long before he could make no butter from his white cream, and not knowing what ailed the cow, he sold her back at a great sacrifice to the farmer of whom he had bought her. Very soon, on a feed of nice hay alone, this same cow became all right again. Another instance. A friend of mine bought some high-blooded cows, procured a patent improved creamery, heard fine feed highly recommended, bought a quantity, feeding it to his cows, and with the same result as to cream and butter as in both the above mentioned cases.—*Cultivator.*

Domestic.

How to Eat to Live.

BY A FAMILY DOCTOR.

Not only must food taken be sufficient in quantity for our wants, but it must contain the four constituents of healthy aliment; these are the aqueous, the saccharine, the albuminous and the oleaginous. Milk is a good sample of a perfect life-sustaining food, being composed of water, sugar, albumen and oil. Now it must be evident to every one, that as a large portion of our bodies (four-fifths) is composed of water, which is constantly passing off in the form of vapor, our food must contain a due proportion of the aqueous element. The albuminous portions of our food are economized for the purpose of building up certain tissues, such as the nervous and the muscular. The oleaginous are indispensable as heat-givers, and also to help to nourish the tissues, and keep up animal force and motion. The sugars and starches, on the other hand, are wholly heat givers. In addition to these, various salts are found in the blood, which must be supplied from the food partaken of, and the supply must be constant, owing to the fact that the body is continually parting with them, and because they enter into the formation of bone, muscle and nerve. The salts I refer to are the chloride of sodium, or common salt, and various phosphates which fortunately are plentifully found in the bread we eat, and in vegetables, hence the value of the latter. I ought also to mention what are known to physiologists as the *complemental foods*, such as coffee, cocoa, tea, etc. Taken in small quantities they are said to hinder the destructive assimilation of tissues, and their use—not abuse—not only comforts and calms the mind, but also renders all kinds of labor less fatiguing than it would otherwise be.

In our choice of food, the appetite or taste may usually be followed as a pretty safe guide. "Nothing," says Montaigne, "hurts me that I eat with appetite and delight." There are, however, one or two exceptions to this rule, for the very articles which we are most fond of sometimes tend to produce disease. Obesity, for instance, is nowadays looked upon as a disease. Admitting that a certain amount of fat may be taken as a sign of good health, nothing in my opinion could be conceived as more burdensome to the bearer than a body over-laden with adipose tissue. Let me give my fat friends a hint or two what to avoid eating if they wish to reduce their "huge hills of flesh." Here, then, is Banting in a walnut-shell; partake of just as little fluid of any kind as you can with comfort, avoid sugar or molasses, fat meat or butter, pastry or potatoes, bread, or milk, or beer. What, then, are you to eat? you ask. Let your breakfast consist principally of animal food, cold meat or lean chop, kidneys or broiled fish, with just one small biscuit or slice of toast, or a crust of brown bread, and tea minus milk or sugar. Let your dinner also be of meat or fish; I care not which you choose if you avoid pork, salmon, mackerel, herrings, or eels; you may partake of any vegetable except potatoes, and any kind of poultry or game, and as at breakfast, a morsel of toast and a little tart fruit. Let your supper also be principally flesh, and drink a glass of claret. Watch your health and weigh yourself occasionally, and take as medicine once a day, on an empty stomach, and in a glass of water, a teaspoonful and a half of sal volatile and fifteen or twenty grains of carbonate of magnesia. The reduction in weight should not exceed a pound a week.

The food we eat ought to be as fresh and pure as possible, else it cannot but be detrimental to the system. Fish in particular, cannot be cooked too soon; and even vegetables are more sweet and wholesome if cooked almost as soon as culled.

There are some peculiarities of taste or constitution which I need but mention, in which certain articles of diet, however wholesome they may be, not only disagree, but seem to act as veritable poisons. Well, this but warns us to study which of the different kinds of food we consume agree with us, and which irritate the stomach. We soon get old enough to learn what kind of aliment is best fitted for our constitutions. And now a few remarks on our meals. The first is called breakfast. If we have been temperate the evening before, this meal, which ought to be a hearty one, will indeed be *break*-fast; if not, it will merely be a sham, sat down to for fashion-sake. If you have been out of bed and in your bath by seven or half-past, if you have not slept in a stuffy room, you will be able to do justice to your breakfast. Coffee I think is better than tea, and good cocoa more nutritious than either. Eat whatever you have a mind to, at this meal—that is, if you are in good health; but (and I speak from experience) there is no better breakfast dish than good oat meal porridge, with new milk, for giving stamina to brain and muscle. You may, if you feel inclined, partake of a relish after it, a kidney nicely done, a little ham or a fried egg, with a cup of tea and a slice of toast, but woe is me for the man who needs to shiver over his tea before he can pass on to something solid!

Six hours is quite a long enough interval between breakfast and dinner. Now to dine well and comfortably one needs first and foremost to have a good appetite. This I will presume you have obtained without the pernicious aid of sherry and bitters, or brandy and Curacoa. One needs, too, to sit down to this most important meal with as quiet and calm a mind as possible, and to have a period of fully half an hour's rest beforehand, for heat, hurry and fatigue will spoil the best dinner in the world, and spoil the diner too. Shall we take soup? In my opinion it is, especially in summer, quite unnecessary. I am well satisfied, however, that a plurality of dishes is hurtful. Change your dishes every day and you do a good thing, but abjure a variety of viands at a single meal—that is, if you care to live long and comfortably. There is economy also in what I advise, for the poorest man can thus afford to have one favorite dish daily. I do not think, however, that two kinds of vegetables hurt, viz., potatoes always, and something green and seasonable to go along with them. Never hurry at your meals, for if you eat slowly you will stand less chance of eating too much. This chance of over-eating is also greatly favored by having a variety of dishes and different flavors to tempt the palate. A nice, clean, well-laid table-cloth, with sparkling glass, a cool room and a pleasant companion are, methinks, essentially accessory to dining well. When I advise you to dine off one joint, I by no means forbid the use of light puddings or tarts, nor of salad in summer time, or a few walnuts and raisins to wind up with in winter. What I do wish the reader to remember most particularly is that over-eating is most injurious and that too many dishes do not agree with each other, and consequently produce languor, listlessness and dyspepsia. The habit of taking brandy soon after dinner is also hurtful. I assure you that if the stomach needs any fill-up of this kind, it is because far too much has been put into it.

An interval of rest, say half an hour, should be taken after dinner, before resuming work—whether mental or bodily—but do not sleep. If your dinner makes you sleepy there is some error somewhere, and you cannot be in perfect health.

Now as to the last meal of the day, namely, supper, you must, I think, study your own peculiar constitution with regard to it. It should not be partaken of too late, neither should it be a heavy meal, for if you lie down to rest with the stomach filled with undigested food, it cannot do you good, and your sleep will not be refreshing. On the other hand, no one, and more especially the nervous, should go to bed fasting, for nothing more effectually banishes sleep than hunger.

—It would be uncharitable too severely to condemn for faults without taking some thought of their sterling goodness which mingles in and lessens them.

Scientific.

Improved Fire-Bars.—*Iron* tells of a new style of fire-bar devised by an English inventor to secure fuller combustion of fuel. The peculiar feature of their bars is the shape of the spaces left for the air to pass through. These, instead of being straight, are of a wave-shaped form, the convex parts of one bar fitting into the concave parts of the adjoining one, and the proper distance being regulated by the width at the ends in the usual way. Additional oblong air spaces are also provided, and placed in the spaces between the wave-shaped openings. The under side of the bars is made as thin as possible, so as to give the air ample inlet area; and when they have to be fitted against the sides of boiler flues, a set of tooth-like projections is cast on to the edge of the outside bars. Any portion of the length of these teeth can be easily cut off by a hammer and chisel to effect the desired fit. By the use of these bars the inventor claims a large saving in fuel.

The Deep-Sea Harbor at Boulogne-sur-Mer, which is to be created under a recent act of the French government, will be one of the greatest engineering undertakings of the age. At present the north coast of France is without any good natural harbors, and almost without any artificial harbors. Boulogne harbor is merely a canal. The Boulogne of the future will be a water area of 339 acres, inclosed on three sides by breakwaters of solid stone, and having at low tide a depth of twenty-six feet. Into the centre of these 339 acres of water will extend a vast steam-packet quay, on which will be a railway station, custom-house, etc., the whole to be connected with the shore by two lines of rail. The estimated cost of the work is $3,500,000, which has been voted by the Chambers. The time required for its completion will be fifteen years, but it is to be hoped that a portion will be sufficiently advanced in five years to insure a steam-packet service at all hours between France and England.

Scientific Notes.

Dr. J. S. Meyers, of Virginia, Nevada, has, as he thinks, discovered the long-lost Egyptian art of tempering copper so as to produce an edge that will cut like steel.

The Lane & Fox system of electric lighting of street lamps, which was tried in one of the districts of London, has been officially reported to have proved unsatisfactory.

The importation of railroad iron into this country during the year 1873 was in round numbers $20,000,000. It has now fallen off to less than a thousand a year, or, practically, to nothing.

An anouncement has been made that it is proposed to hold an international industrial exhibition in Glasgow in 1880, the matter being in the hands of a number of influential citizens headed by the Lord Provost.

The new result of the experiments to determine the mechanical equivalent of heat, conducted by Dr. Joule and others, confirms the old one. It gives 772·55 foot-pounds as the equivalent at the sea level.

The import of needles into France is stated to be largely on the increase. The total value for the five years only averaged 1,500,000f., but last year it exceeded 2,500,000f. The exports of French cutlery now average 2,700,000f. in value, while the imports do not reach 490,000f.

The volcano of Cotopaxi is again in a state of eruption, throwing up immense clouds of smoke and ashes, which can be seen from Guayaquil. The eruption is more violent than has been known for some years. No reports of loss of life or damage to property have yet been received.

Lake Albert Nyanza is of much less size than it was supposed to be from accounts given by Stanley and other explorers. Colonel Mason Bey, of the Khedive's service, sailed round it, and made a tolerably accurate survey, to determine its outline and position. This lake is probably a backwater or reservoir of the Victoria Nile.

Humorous.

—Suitable dower for a widow—a widower.

—Why is dancing like milk? Because it strengthens the calves.

—It is thought that a boarding-house furnishes the best anti-fat.

—Why is an Englishman like a bee? Because he is ruled by a queen.

—What class of women are most apt to give tone to society? The belles.

—At what time is a cigar like an old maid? When there is no match for it.

—It is difficult for a woman only four feet three to marry "beneath her," let her try ever so hard.

—One of the easiest ways to get a "greenback" is to lean up against a door that has just been painted that color.

—An Irishman has always an answer for anything. A Corkonian, on being asked at breakfast how he came by "that black eye," said "he slept on his fist."

—A man never really knows the exact "power of the press" till he sticks his fingers in the thing, and leaves the ends of them there to remember him by.

—Thare iz lots ov people in this world who are like a guideboard at the forks ov the road; they kan point out the right way for others to persew, but they don't follow it themselfs.—*Billings.*

—"Have you damp sheets in your house?" asked a guest of a manager of a fashionable hotel, as he registered his name. "No," replied the manager, "but I'll have a pair dampened for you if you wish." The guest retired.

—He was inclined to be facetious, after the manner of the Yale Freshmen. "What quantities of dried grasses you keep here, Miss Stebbins. Nice room for a donkey to get into." "Make yourself at home," she responded with sweet gravity.

—The Cleveland *Voice and Post* comes to the front with this stimulating story: "The young man's father found him in rather an inebriated condition, supporting himself against a fence, and accused him of being drunk—an imputation which the youth strongly denied.

"But, good gracious, sir!" said the father, angrily, "you smell as strong of whiskey as a distillery!"

"Well!" reflected the unabashed youngster, "I must have been in neighb'hood of somethin' drunk. Ah! I have it—didn't you 'bserve, father, that I was leanin' 'gainst a tight board fence?"

—They were playing at cards, when all of a sudden the game was interrupted, angry words passed and the players rose:

"See here, you're holding altogether too many aces."

"What do you say, sir?"

"I say you are a swindler."

"I will call you to account for this unpardonable insult."

"I am at your service at any time."

"Here is my card, sir." (Throws down by mistake another ace which he draws from his pocket.)—*Ex.*

—The following specimen of phonetic spelling was sent to the J. D. Billings Horse-Shoe Co.:

The hiest price payd out her for hos shuin is $ and twenty fiv cents a set and the hos shur fins his owen nals. We cant aford to pa no moren cixteen sents a shu for them are patnt shus holesal an no estra fer nals. Uu kan cend me oon cet of uor fanci hos shus and her is uor dolr

cendm to Sabina ohio
clintn conty for
John S. Spencer
Uors trulley

GROWTH OF THE EXPORT TRADE.

There are many points of interest in connection with our foreign trade which cannot be kept too prominently before the public, and especially that portion of our people who seem to be oblivious to the marvelous progress which the country has made and is making in all that pertains to industrial and commercial progress and material wealth. In the fiscal year 1867-68, we exported domestic merchandise to the amount of $269,389,900. In 1877-78 we exported $680,683,798, an increase of $411,293,898, or 153 per cent. in ten years. In twelve commodities alone, the increase during these years has been $262,899,614. This gain is all the more remarkable because the value of greenbacks has depreciated largely during that period. And what is quite as remarkable, our imports have decreased nearly in the proportion that our exports have increased. We have not only practically driven a long list of foreign manufactures, textile, iron, steel, etc., out of our markets, but we have obtained for corresponding articles of home manufacture a secure foothold in the leading markets of the world. Axes, hatchets and the machete of our manufacture, are sold all over South America, in Australia, in Central America and Mexico. Cutlery and the whole inventory of carpenters' and joiners' tools, are largely exported, together with all the leading products of iron and steel and innumerable labor-saving implements and machinery. American locks are fast taking precedence abroad, one of our manufacturers having recently supplied the postoffice of Bremen with one of peculiar pattern, while many of the bank vaults of Europe are protected by American locks. It was only a few years ago that the cheap Swiss watch was sold everywhere in this country. But our countrymen made a cheaper and better one, and the sale of the cheaper kinds of Swiss watches has almost ceased in this country. Nearly all the rifle cartridges, and the greater part of the rifles used by the Turkish army, were made in the United States. Very nearly all the iron and steel rails used on our railroads are now made in this country. The American locomotive is running on thousands of railroads in Russia, as also in South America and elsewhere. We have largely increased the exports of the products of wood, including furniture and toys, the latter having almost driven those of German production out of the market. The importation of sole leather has been stopped, and we are supplying Europe with large quantities of our own oak-tanned product. We have beaten Russia in the competition of supplying Western Europe with bread material, and have enormously increased our exports of all the other products of the soil, besides adding to the list many new commodities, as fresh meats, oysters, apples and other fruit, canned goods of all kinds, eggs, and even oat meal to Scotland, the country of its origin. In fact, our foreign trade may be said to be completely revolutionized within a comparatively brief period, and, in the light of the past, the possibilities of the future seem almost bewildering. From an enormous adverse trade balance, as usually figured, and which aggregated the colossal sum of $815,000,000 in the seven years, from 1866 to 1873, we have turned the tables completely, the balance in our favor for the last fiscal year having been $257,832,000. The history of the commercial world affords no parallel to this.—*Shipping List.*

POSTAGE-STAMPS.

A visit to the establishment in which the postage-stamps for the United States are made is very interesting. There are about eighty persons at work making the stamps we put on our letters; and it is doubtful if there is to be found anywhere a busier set of workers, or any who make things fly at a livelier rate. More than half these eighty are young women—for there appears to be no old or middle-aged ones among them; and "thereby hangs a tale." Men fail to come to time in the necessary delicacy of touch and rapidity of work. Not even a gross or a fat woman will do. They are too coarse and clumsy for the marvelous dexterity and celerity of movements required.

Nobody who buys at the post-office a sheet of stamps even imagines the number and variety of processes it has undergone in the stamp manufactory. As one part of the work, the sheet has been counted no fewer than twenty-six times—beginning with its status as simple white paper, and so on through different hands to the printers: the gummers, the perforators, and various others, all of whom must account for the exact number of sheets they handle, so that there can be no mistake or loss. After the paper is "wet down," as the printers say—every hundred sheets being counted—it is taken up to the printers. Each sheet is of the right size. The printing-room is crowded with the hand-presses used for printing the stamps—no fewer than eleven presses being in active operation. Each press has three persons in attendance—one to "'tend press," one to ink the plate, and one—the "printer." The printers are paid by the hundred. Precisely how much they earn I could not find out; but it ought to be good wages, for they "work like beavers." The blank paper, all numbered, is charged to the printers to whom it is delivered. Each of these eleven presses turns out twelve hundred sheets a day, or seven thousand two hundred a week. Each sheet conteins two hundred stamps; and, as they are delivered to postmasters only in sheets of one hundred, it follows that each sheet must be cut right through the middle. A girl with a long pair of shears cuts them as accurately as a ruled line—showing what a good eye and a rapid hand can do. One girl, whom I watched for a while, cuts twenty-three sheets a minute—eleven thousand daily! It is a silent cut! cut! from morning till night—working as if her life depended upon it. The girls are all busy at a variety of processes in the preparation of stamps, and their wages average about eight dollars a week.

From the printing-room and the drying-room—the latter an insufferably-hot place, where the sheets are placed in frames on drying-racks—they go to the gumming-room, which is also a drying-room, but not hot, the drying being aided by revolving fans fixed to a shaft, which send their influence through lofty piles of the gummed sheets in frames. The gum used is not gum-arabic—that would in drying cause the sheets to curl and crack—but is simply a kind of potato starch. A girl swiftly adjusts the edges of a heap of printed sheets, so as to slide them all into place, while she deftly daubs them at a single stroke with the mucilaginous substance, which she applies with a single motion of a wide brush. This is the substance you "lick to make it stick" on the letter you drop into the post office.

After the gumming and drying, the stamps, in sheets, are flattened out and made smooth by being subjected to the persuasive power of a hydraulic press, the force being four hundred and fifty tons. After they come out, they are taken by girls who swiftly adjust them in even-edged heaps while counting.

To show how careful they are, note this fact: There was a count last summer of one hundred and six million stamps, on a sudden and unexpected visit by Government experts from Washington, who went through the piles in the safe. It was a count of long accumulation, and it was conducted and testified by the figures on the Government books at Washington. Yet out of these one hundred and six million the only discrepancy found was eight hundred and fifty-one stamps, valued at twenty-two dollars—the aggregate blundering of four years of this busy work, involving so many million stamps and dollars! Once the girls counted steadily for two days to find a single missing sheet!

The perforating is done on small machines with cylinders that have belts of little, projecting cylindrical cogs or teeth, very small and close together, and having square ends like bolts. Each of these minute projections fits accurately into its corresponding slot in the metalic plate beneath; and when the printed sheet of postage-stamps, all cut to a hundred each, is run through this machine, it emerges with the edges of the stamps all punctured in rows.

It is not easy for anybody to understand, without seeing the processes of the work itself, what fineness of touch, as well as swiftness and accuracy of movement, are required in the various handlings of these sheets of postage-stamps. Seven hundred million stamps a year! This seems to be the present rate of demand and supply for the great American public.

◆

—A fashionable young miss was taken by her mother to the eccentric and celebrated Dr. Abernethy for treatment. The doctor ran a knife under her belt in presence of the mother, instantly severing it, and exclaiming, "Why, madame, don't you know there are upwards of thirty yards of bowels squeezed under that girdle. Go home; give nature fair play, and you'll have no need of a prescription!"

◆

—Keep your life pure and true; that lik ea vase of unbroken crystal, it may be full of beauty and blessing.

◆

To Let a Cold Have its Own Way, is often to assist in laying the foundation of Consumption. To cure the most stubborn Cough or Cold you have only to use judiciously Dr. Jayne's Expectorant.

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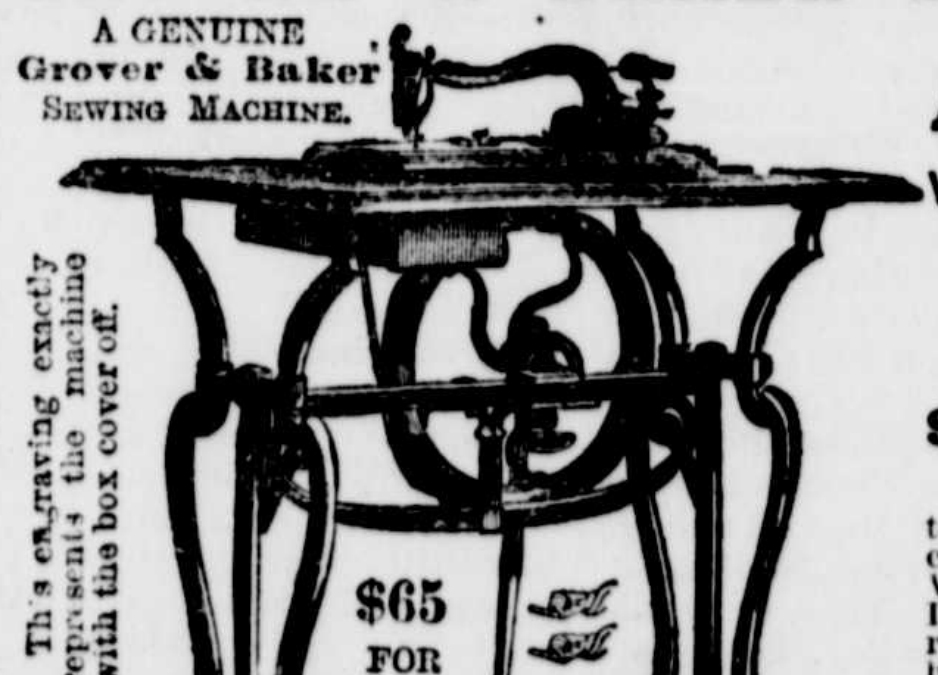

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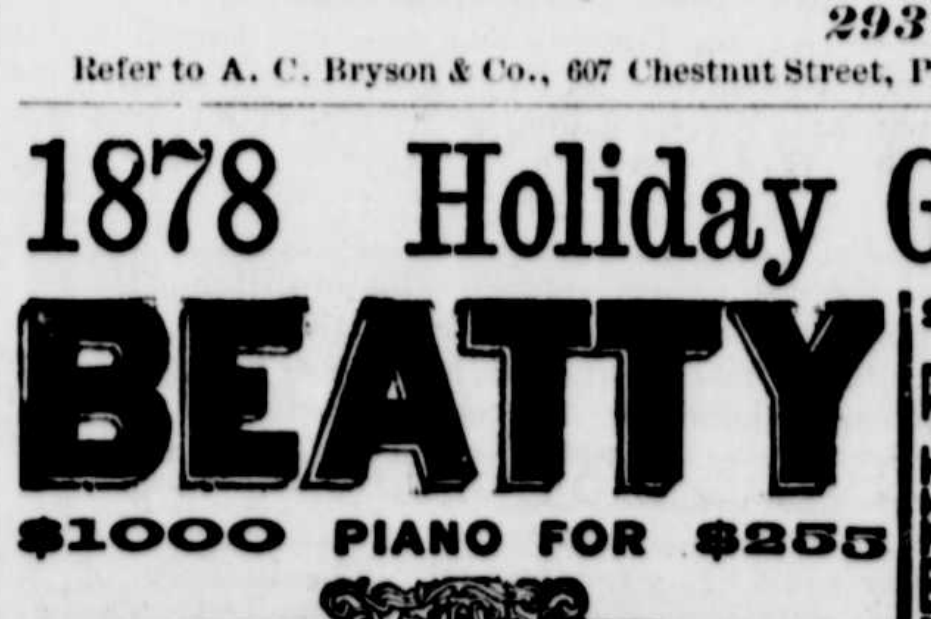

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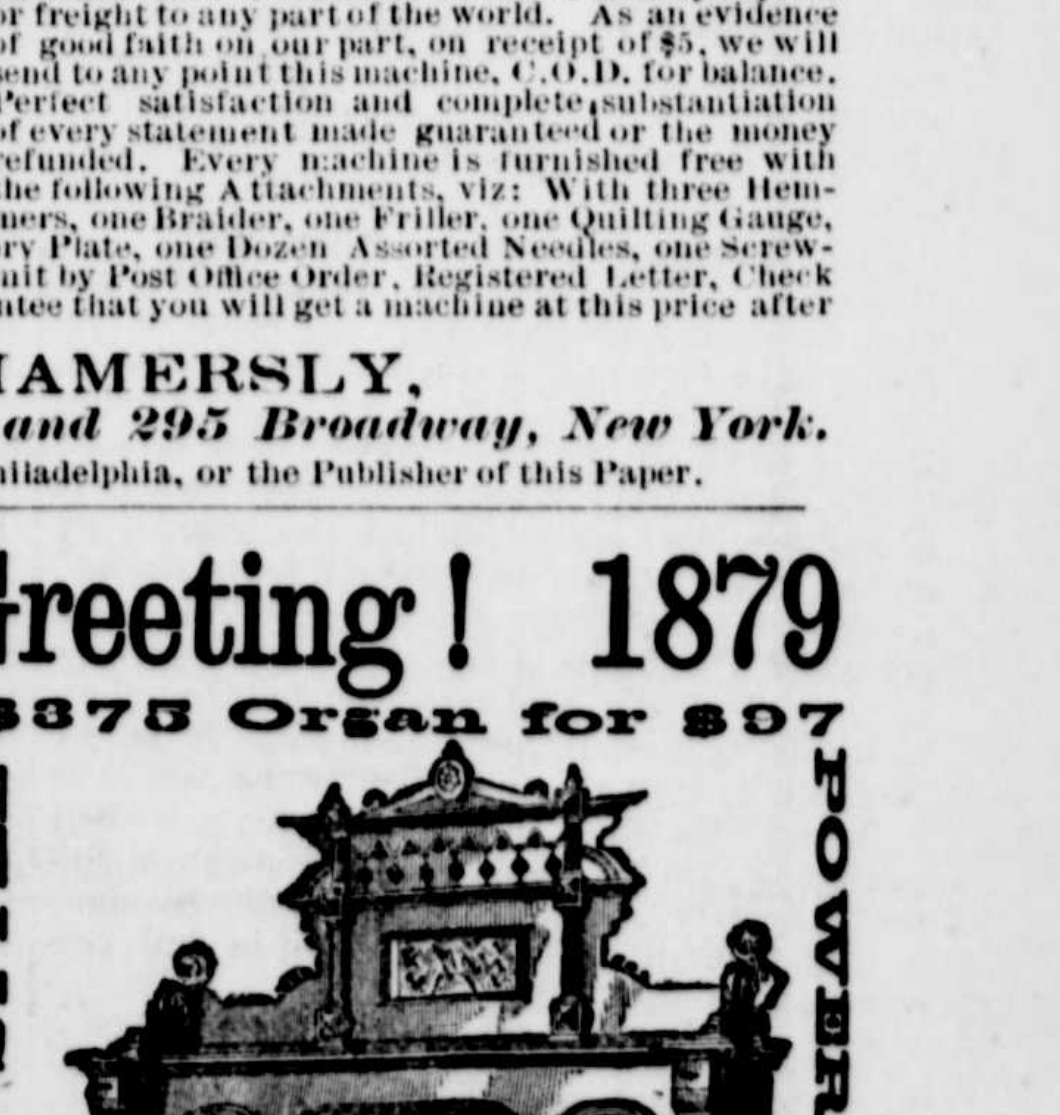

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