Professional Cards.

GIBSON A. HARRINGTON, CHARLES CARRINGTON.

GIBSON & HARRINGTON,
ATTORNEYS-AT-LAW,
EASTON, MD.
Office on the West side of Washington street, second door above Dover.

WILFRED BATEMAN,
ATTORNEY-AT-LAW
Oct. 1, 1870 EASTON, MD.

ANDREW P. CROTHERS, JOSEPH H. CROTHERS.
CROTHERS & CROTHERS,
ATTORNEYS-AT-LAW,
EASTON, MD.
Office on Washington street, next door to Bank of Easton.

MAJ. WM. E. STEWART
ATTORNEY-AT-LAW
EASTON, MD.

OSWALD TILGHMAN,
Attorney-at-Law,
EASTON, MD.
Office in new Odd Fellows' Building, corner of Washington street and Market space. Special attention to the collection of claims, negotiation of loans, and the sale of real estate.

J. PRICE KIRBY,
ATTORNEY-AT-LAW
EASTON, MD.
Office on Railroad Avenue, opposite the Easton Bank.

T. J. SMITHERS,
DENTIST,
Cor. Washington and Cabinet Streets
Easton, Md.

JOSEPH H. SMITH, Attorney-at-Law. | ALEXIS A. PASCAULT, ALEXIS G. PASCAULT, General Real Estate Agents and Collectors.

Law, Collection and General Business
OFFICE.

Having associated with me in business Mr. Joseph H. Smith, Attorney-at-Law, and my son Alexis G. Pascault, I am prepared to give my attention to all business entrusted to this office. Will also give prompt attention to all matters entrusted to me.
ALEXIS H. PASCAULT,
Easton, Md.

Chas. Dimmock, 1305 John street, Baltimore, J. A. Simmons & Son, Reuben & Co., T. W. Levering & Co., S. L. C. Jones & Co., E. G. Keene, atty., Baltimore; Gen. S. L. F. Hardcastle, C. H. Gibson, R. B. Dixon, Hon. P. F. Thomas, Dr. I. L. Adkins, Easton.
jan1,87yr

Barbering and Shampooing.
CHAS. A. MURRAY,
Railroad Avenue, Easton, opposite the Easton bank, assisted by the artistic hair-dresser of ladies and children,
PERRY DORSEY.
Hair cutting done in the most fashionable manner, a clean nice shave, and refreshing shampooing at all hours from early in the morning until late at night. The patronage of ladies and children specially invited.
Oct. 11, 1887.

Easton Business Cards.

ED. ROBERTS,
BUILDER,
EASTON, MD.
oct7,84

House Painting and Paper Hanging.
E. FURNISS, Easton, Md.
All kinds of painting done in the best manner. Material found or not, as customers require.
Jobs taken in town or country, by the day or by contract.
All work warranted to give satisfaction in price and otherwise.
Is thankful for the liberal patronage received, and hopes to merit it in the future.
Orders promptly attended to.
Paper Hanging a specialty.

MONUMENTS
IN MARBLE OR GRANITE,
IN PLAIN OR ARTISTIC DESIGN,
MADE AND PUT UP TO ORDER BY
E. H. LACHMAR,
Late of Baltimore,
AT HIS
MARBLE YARD,
Corner of Washington and Cabinet streets, Easton, Md.
Those wanting monuments, tombstones, copings or any other marble work, are invited to call. Prices made satisfactory.
nov16,86yr

WM. J. SHANNAHAN,
General Agent and Collector,
Easton, Md.,
Will give his prompt attention to all business entrusted to his care. All claims and collections will receive early attention, and prompt returns made.
Houses rented and rents collected. I have houses for rent at all times.
jan3,88

R. H. T. COUNCELL,
Furniture Dealer
AND
UNDERTAKER.
Railroad Avenue,
EASTON, MD.

Donation for Churches.
We will make a donation of one gallon of Longman & Martinez Pure Paint out of every ten gallons used on church this year.
J. C. HENRY & BRO.
Easton, Md.

METHOD IN FARMING.

Business Management and Brains Necessary to Agricultural Success.

Why do we farm? We farm, first, to make a living for ourselves and families; secondly, to furnish food for the live-stock that works the place, and thirdly, to furnish money to pay taxes, to buy wages, and to furnish comforts for our families. We can not farm successfully without we have all these three objects in view at the same time, and keep them well in mind, too. We may liken successful farming to a threshing machine—it may be the very best of its kind; yet without the power to drive it, the men to work it, and the wheat to thrash, it is comparatively worthless.

So it is in farming. The farmer must have this three-fold object in view, and divide off his farm to suit these requirements. The most successful farming, therefore, is mixed farming, and whilst special farming may pay now and then quite largely, it is but seldom, and then only to the hands of a man especially skilled in the business. Corn, oats, wheat and grass, potatoes, garden vegetables (for the family), pasture for the cattle, and, if near a good market, or if the farmer is skilled in raising and handling some special crop, it may be followed, though not to the exclusion of the food crops.

Some farm writers who have only in theory farmed, and who have never been called upon to work in the hot sun all day weeding the long rows of vegetables, or setting out cabbage or tomato plants in the fall, advise the planting of special crops, basing the proceeds of what can be raised upon one acre by what they produce under exceptional circumstances on a few rods of ground. Such writings do great harm, and oftentimes to those very ones least able to stand it. In my judgment, no one should attempt in any way to mislead by writing an untruthful statement, or in concealing the evil and praising only the good in farming.

The truth is, to farm successfully requires brains, and more now than ever before. We should each year experiment with some crop as to soil, fertilizer used, the cultivation of the crop and the kind of seed used. If this was done each year and a careful and accurate account kept, a history of the farm could be obtained which would be of great value to each farmer. Now, let me illustrate: Some years ago I put in two acres in wheat, and, not having manure, was advised to use bone dust, which I did at the rate of four hundred pounds per acre. It was put in most carefully, and I fully counted on a splendid crop. The following spring was exceedingly dry, and the bone did more harm than good, as the crop was hardly worth harvesting. I thought I was cheated, and told the agent so, but as he was a man in good standing, and stated positively that the bone was pure, I waited another year and noted results. The following year, and for several years afterwards, that little piece yielded the heaviest crops of the best hay. The fault lay in myself, in not putting part bone and part manure, as the two combined would have met any emergency.

Again, on my upland clay loam I find a small quantity of superphosphate—two hundred pounds per acre—along with half the quantity of manure, will most invariably give me a good crop of wheat, and a good stand of grass, and the grass will yield well for several years. But on the lowlands of a black, mucky character, superphosphate, even in large quantities, with manure or without, have not give one iota in return for the outlay. I can only account for this fact that there is some ingredient lacking, either in the soil or in the phosphate, which renders it inoperative. But I would be very foolish on this account to denounce commercial fertilizers as useless, as far as their use may be for my black soils.

The same may be said about the growing of all our farm crops. For instance, if we do not use manure, in a few years we can most plainly see the lack of it, not only in our crops, but in the mechanical condition of the soil as well, and the plowman will tell you whilst turning over the furrow. "Your land wants manure."

Straw is said by chemists to be almost worthless to use as manure, and not to pay for the hauling and spreading on the fields. Yet I know by my own experience, and the practical experience of our best and most successful farmers, that it is worth for this very purpose at least $7, and some say $10 per ton. In fact, each farm is a study in itself, and the farmer must give it his most serious thought and be guided not by what his neighbor says, or by what the agent says about the sworn statements of his fertilizers, but by the practical tests from his own fields.

As farm values are rather low in price, and the means of transportation have so rapidly extended, both by land and water, and the thousands of immigrants coming in upon us, who have never had but a bare living, and have few wants at that—these are all factors to be taken into account now in farming. Therefore, business methods must be put in practice along with rigid economy, the producing of food crops in abundance upon the farm, to feed the occupants of the farm and his stock, and the growing only of such market crops as in the mature judgment of the farmer will yield sure profit, and at the same time not depreciate the fertility of the farm.—*Cor. Baltimore American.*

THE AGE OF TREES.

Pines and Firs That Have Attained to from 500 to 700 Years.

Where the zone test can be applied, we know that the age imputed to the tree will not err in the way of excess. A clearly-marked ring infallibly denotes a season's growth. Assuming an unfavorable season to have resulted in an unusually thin, or perhaps an indistinguishable layer, one year's credit will remain unentered in the tree's automatic ledger. On this basis of computation the following ages have been strictly verified in Germany. In that country, as in Finland and Sweden, the pine and fir have attained to from 500 to 700 years. The greatest ascertained age of the larch (in Bavaria) is 374 years, while the silver fir has reached 429. The oldest known specimen of the holm oak (near Aschaffenburg) numbered 410 years; while in the common oaks above 320 years old the heart was beginning to decay. The maximum ages of other German trees—as found by counting the rings—is as follows: Red beech 245, ash 170, elm 130, birch 200, aspen 210 and alder 145 years. The lime, beloved of the Fatherland, generally evades this test. Probably one of the longest-standing of all, it is seldom found in a sound condition at an advanced age. At the Edinburgh Forestry Exhibition, four years ago, much interest was shown in the sections of two Scotch firs, one 25 feet in circumference, distinctly vouching its own age to be 217 years, the other 13 feet in circumference, showing a clear record of year-circles to the number of 270. As the site of both was known, as well as the dates of the felling of the one, and the blowing down of the other, it might have been possible to ascertain why the larger tree was so much younger than its companion. As an excellent example of what can be effected by such an investigation, the following incident is especially worthy of notice: A few years since, an American engineer had occasion to clear a plantation of hemlock trees, in which species the marking of the annual zones is peculiarly distinct. He found that the layers were of very unequal breadth, indicating a growth five or six times fuller in some years than in others. The trees were of various ages, but every tree told exactly the same tale. "If you began at the outer layer of two trees, one young and the other old, and counted back twenty years, when the young tree indicated a growing season by a full layer, the older tree indicated the same." A similar concurrence happened with the meager seasons, though there was nothing like periodicity in the return of either. By such a comparison as this we are enabled to identify particular years as those of unusual increase, or the contrary; and, by turning to the meteorological records for those years, to ascertain the nature of the weather which has been favorable to the growth of the wood.—*London Standard.*

SELECTING A HORSE.

Points About the Good Points and Defects of the Animal.

A purchaser, in order to make a common-sense bargain, must know not only the aggregate appearance of the particular horse which he wants, but the good points and the defects of horses in general, the structural developments on which the good points depend and the features and symptoms by which the defects are indicated.

Strength, in combination with requisite speed and the greatest possible action and docility, is the prime property in every kind of horse, and it always depends on the form of the chest, the mutual balance of limbs and body, and the general symmetrical development of bone and muscle.

The fore-extremities are principally concerned in the freedom, the smoothness and the safety of action, and as they are subject to several serious faults they ought to be closely examined.

The forefeet, in order to insure accurate motion, must, in a front view, stand parallel with the sides of the animal's body, and the toes must point forward and not be much turned either inward or outward. The feet should be sound and the hoofs free from grogginess. Flat feet with low heels are particularly bad.

The hind-extremities are principally concerned in both the power and the speed of action; they require, in all cases, to comprise long quarters, strong loins, and well-formed legs. "For galloping," says Prof. Dick, "the lengthy horizontal or finely-turned quarter, and the lengthy thigh are best adapted for speed, while for trotting, there is a greater degree of sloping in the quarter, which is less pleasing to the eye than the galloping quarter."

The last thing, and a very important one, to be attended to in the choosing of a horse is his temper and training. A fine calm eye and a pleasant countenance serve in some degree to indicate the temper. When a trial is possible mount the horse and start at a walk. See if there be any lameness. Observe next how he walks; if he steps well out, taking a good long stride. Observe also how he carries his head and bears upon the bridle. From a walk you urge the horse to a trot. There is a great difference in the trot of different horses; in one it is easy, in another rough, in another quick, in another slow, and in many horses it is neither one thing nor another, but a curious, provoking sort of compound of shuffling, trotting, walking, creeping and cantering all in one.—*Our London Live Stock Journal.*

RESCUED FROM WEEDS.

The Suggestive Story of a Good Farmer's Profitable Crusade.

If every thing that grew was already fitted for man's use the Divine command (about bread by sweat of brow) would be migatory. Man should cheerfully shoulder the burden of weeds, remembering that it is as much his duty to battle with the tares of the soil as with the thorns and thistles of sin. With this view, the serious can enter upon the duties of opening season with a determined complacency. Weeds do not grow where seeds do not exist, hence prevention is the first step. Get the start in spring and keep it until too late in the fall for seeds to mature. "I don't have time," is the universal response. Such apologists must plead guilty to one of two indictments: they are shiftless, or are endeavoring to fill more land than they can till well. Either horn of the dilemma suggests its own relief. The story of how one good husbandman freed his 160-acre farm of weeds, and kept it so, and at a profit, will be of interest to the thoughtful. When he took possession, buildings and fences were dilapidated, and as a matter of course, weeds had almost full control. His first step was to prevent any further seeding by weeds. Fencerows were cleared of bushes and briars, and these, together with the roadsides, margins, fruityard, orchard and pastures, were mowed three times each season; docks, burdocks, daisies and some other foul weeds growing in grain were dug up and destroyed; corn and potatoes were hoed by hand three times. All was done so thoroughly that no weeds were allowed to mature.

Manure was not applied to the land until it had been well composted and the weed seeds decomposed. The second season the roadsides, fence-corners and bare spots in meadow and pasture were seeded with grass and clover. This farmer was so persistent in his crusade against weeds that one time he found, over a quarter of a mile from the house, a dockroot, which he could not pull, and he left his hat by it, returned to the house, and sent a boy with grubbing hoe for dock and hat. Half an acre of "quack grass" was exterminated by plowing several times and raking out the roots each time. Leaves are the lungs of plants and if these are not allowed to grow the roots will decay; hence, a constant onslaught was kept up as they showed above ground. How did it "pay?" He raised largely increased crops and sold all he raised for seed, because clean, at an average advance of about ten per cent. He paid $5,600 for the farm, running in debs for half the amount, newly fenced it, made over a mile of open and covered ditches, repaired the house equal to building anew, built a large barn, a carriage-house and other outhouses, raised a family of eight children, paid the balance of the purchase price, and at the end of seventeen years sold out for $16,000. This never could have been done by "shiphoe" farming. He had no high prices for produce to aid him, but all his harvests just before the war. The farm was three miles from town, and sold for farm purposes only.—*N. Y. Tribune.*

HOME AND FARM.

—Oil cloth paper has become very much improved in appearance by simply rubbing it well with a flannel cloth dipped in oatmeal.

—An easy way of cleaning the marble on bureau and washstand: First rub as clean as possible with dry chamois, then brush on it a thick coat of gum-arabic solution. Let this dry and then peel it off. If it does not come off easily, wash with a clean cloth and a little warm water. Polish the marble with a piece of soft flannel or old felt.

—Young cattle must be kept in good growing condition. A check in growth and thrift during the first year can never be recovered by subsequent treatment. Bran, ground oats, oil-cake and roots are all suitable food constituents, but corn and corn-meal, if fed at all should be given very sparingly and in connection with large proportions of muscle-forming food.—*Agriculturist.*

—Farmers' Apple Fruit Cake: Two cups dried Apples, pour on one cup boiling water, let it stand over night, then chop up fine, then put in one cup brown sugar, one cup molasses, let it simmer half hour, two eggs, one cup butter, half cup sweet milk, one tablespoonful saleratus, one teaspoonful cloves, one teaspoonful cinnamon, half nutmeg, flour not too stiff, bake one hour.—*Albany Journal.*

—Cocoanut Sponge Pudding: Stir together two cupfuls of dry sponge-crumbs and two cupfuls of boiling milk. When nearly cold, add the yelks of four eggs beaten stiff, one cupful of grated cocoanut, one cupful of sugar, one teaspoonful of rose-water and one glass of sherry. Bake, and spread with the whites of four eggs beaten stiff, two tablespoonfuls of powdered sugar, one-half of a cupful of grated cocoanut, one teaspoonful of lemon juice. Brown.—*Good Housekeeping.*

—Whenever an animal shows signs of sickness remove it from the others at once, without waiting for the disease to develop. Precaution often saves time and loss. If the sickness is not contagious no harm will be done by removing the animal. Where the disease is contagious the bodies of the animals that have died should be burned or buried deep, as the disease may reappear at some future time unless precautions are used to guard against it. The whole premises should also be thoroughly disinfected.

—As generally wintered, it hardly pays to keep pigs through the winter. The slow growth secured fails to pay a fair per cent. upon the feed required to keep them. Not but that it is possible to secure a good growth if the proper conditions are given, but in so many cases, these are not provided; and as a consequence the pigs manage to live through the winter, but come out in the spring in such a condition that the same grade of pigs farrowed in the spring will make upon the same feed by fall.

ROTATION OF CROPS.

A Few Reports Selected from Hundreds Made by Ontario Farmers.

Rotations very properly differ in different countries, or in unlike regions of the same country, and useful hints are often derived from comparing those which vary. On looking over the recent report of the Bureau of Industries of the Province of Ontario, we find the returns given from over a hundred farmers in different part of the province, of the kinds of rotation which they have adopted for practice. A large number of systems are given, the courses ranging from six to eight years, and as the secretary of the board remarks, the combinations are kaleidoscopic in their variety. He observes that "the averaging of the rotations, if such a thing were patiently worked out, would probably show that two or three years of hay and pasture were alternate with four or five of grain and roots; but it is doubtful whether this composite system of rotation would be practicable on the average Ontario farm. Peas is a favorite crop to sow on sod, and there appears to be a greater tendency than formerly to run to pasture. Summer fallowing is not gaining in favor."

The following are a few of the many reports selected from those made by farmers:

1. Clover on wheat, cut once, then pastured; corn; then peas or oats with manure on oat stubble.

2. Plow sod, sow peas, plow, sow fall wheat, plow next fall, plant corn in spring; plow in fall and sow oats or barley in following spring; seed down with clover and timothy.

3. Summer fallow to fall wheat and stock down to grass; mow two years and pasture or plow up, and sow to oats or peas; then sow barley or plant corn or potatoes. Sometimes sow barley or spring wheat, and stock down to grass.

4. First year wheat after fallow, and peas, and barley; two years on meadow and pasture; fourth year spring crops, and next year fallow and root crops. But a regular system can not be always carried out on account of winter-killing and drought.

5. Hay, pasture, peas, oats or fallow; wheat or barley; roots or fallow; barley. As grass seeds often fail, can not always follow this course. Land is kept in good heart.

6. Manure for corn, potatoes and roots, followed by wheat or barley, and seeded; two years in meadow and two in pasture. The first crop after breaking up is generally peas and oats mixed.—*Country Gentleman.*

Curing Corn-Fodder in Texas.

Good corn-fodder is not only of the best "rough" foods for horses and cattle that we have, but in many parts of the South it is the only thing of the kind provided for winter use. While good fodder is unsurpassed for "roughness," poorly cured and moldy fodder is about as bad a diet as we can well imagine. Yet there is more poor fodder than good. A common fault in fodder is a moldy spot just under the band, about midway the bundle. Yet this can be easily avoided by proper care in curing.

Mr. Pinkney Tutle, of this county, is one of our most successful farmers, and his fodder is noted for its fine, sweet odor and even color. Rotten or moldy fodder is unknown on his farm. Here is his mode of saving it:

Instead of tying it up in little "hands" or bunches, as it is pulled, he simply lays it on the ground—a handful in a place beside a stalk of corn. Thus a man pulling two rows at a time puts all the fodder on the right-hand row. When he gets to the end of the field he turns to the right, pulling two more rows, laying the fodder on the same row, making a "fodder row" of every four rows.

The ground is very warm and dry at the season of fodder pulling, and the places will cure in half the time and in a much more uniform manner when laid down loose upon the ground than when tied up in "hands" and hung upon the stalks. Mr. Tuttle says also that it can be just as quickly gathered up. He has the forenoon's pulling taken up from four o'clock to sundown, and tied in bundles. It is then ready for stacking and storing in the barn, and retains all the sweetness of fresh fodder.—*Texas Cor. Country Gentleman.*

Poultry Droppings.

The droppings should pay for the labor of cleaning out the poultry house. Their value varies according to the food allowed, like all other manure, and it is impossible to prevent more or less loss and deterioration before spring. The droppings may be kept in boxes or barrels, secure from dampness. If mixed with equal quantities of dry dirt, and a pack of kainit (potash salts—sulphate of potash) be mixed with every bushel of the dirt and droppings, the whole makes an excellent fertiliser, but it is a mistake in supposing poultry droppings to be equal to guano.

FACTS FOR FARMERS.

—There are two ways to expend cow force: to work to get food, or to work up food. There is loss in one and gain in the other.

—Turkeys always seek high roosting places, and become thereby exposed. Provide a high roost for them in an open shed and confine them therein for a few days, and they will resort thereto at night.

—The sheep improves the soil, as is well understood, and if, in addition to that, we have a greater profit than we have fro n the cow, we can begin to realize that there is a great deal in the old Spanish adage that "the sheep's foot is golden," though that originally applied to the improvement of the soil.

—If threshing has been done early, while the weather was hot it will need close watching and occasional stirring. There is always considerable dampness in new grain, and much of this does not get out of it until it is frozen dry in the winter. With the temperature outside the granary at 80 or 90 it does not take much moisture or much time to make grain moisty.

—Hogs are expensive unless well bred. The best breeds of hogs are quiet, seldom restless and sleep a great portion of their time. The quiet hog is the one that converts the food into fat. The more active the hog the greater the cost. Dry quarters, with close shelter from the winds and a soft bed of straw, will pay nearly as well as the preparation of the food.

—Farmers are especially careless about protecting their wells from contamination from barnyards, stables, cisterns and privies, and, when in dry seasons their wells become low, the danger from drinking the water becomes very great. At such seasons, to ward off disease, if the water must be used, let it be well boiled before drinking. It may be made palatable in tea with a little lemon juice, jelly or other flavoring.

—A stunted pig never fully regains what it has lost. The trouble is that the pig poorly fed has his digestion impaired, so that efforts to force him by subsequent high feeding only make the matter worse. Over-feeding with pigs is a more common fault than is generally supposed. A young pig will always be stunted if fed with all the corn or corn-meal it can eat.—*Swinchard.*

—Make as far as possible all the needed preparations for winter. It is best to have all the fruits and vegetables stored before a light freeze, and to do this the work must be commenced in time. While a very light covering will be all that is necessary to protect if left exposed, considerable damage will often be done. It does not harm apples particularly to freeze if they can be thawed out gradually, while if they hang on the trees and are frozen their qualities are often considerably injured. Pears and grapes should not be even subjected to hard frosts. Irish potatoes, if left in the ground, will stand a hard frost, but should not be frozen. It is better, with this kind of work, to be a week ahead rather than a day behind.—*Western Plowman.*

Failure of Milk in Cows.

The sudden decrease of milk in a cow is always a sure indication of something wrong which should be sought for and remedied without delay. The first thing looked to should be the udder, which may be found hard, hot, and swollen in whole or in part. If this is the case fomentation with hot water, gentle friction with a soft towel, and rubbing with camphorated soap liniment should not be delayed. The cow may have overeaten and the stomach may be disordered, when a pint of raw linseed oil, given by means of a long-necked bottle, will be useful. If the cow has been chased or worried, this loss of milk will happen, and then rest will be needed. Some cows shrink in milk suddenly when they become in calf. In general, and without knowing the precise cause of the loss of milk, it will be safe to give the oil as above mentioned and afterward warm bran slop, and keep her quiet for a few days. A cow which suddenly shrinks her milk and does not recover as soon as she is again in calf is not worth milking.—*N. Y. Times.*

Hints on Cooling Milk.

Simply setting the can of milk in a tub or tank of cold water to cool it, while it remains on the farm, be the water ever so cold, is not enough, for the philosophical reason that the result is, if the milk is not stirred, to throw up the cream very fast, through the rapid process of cooling; and that forms an oily surface that acts as a partially impervious cover of the milk, so that the odor and heat of the center of a large can are retained, to hasten to early taint and decay the part not affected by the coldness of the water. What it needs, in hot weather, is a stirring of the milk so as to equalize the temperature and at the same time repress the tendency of the cream to separate from the milk. In cold weather, while there is no danger from taint or sourness, the same stirring should be done, especially if the milk is to be made into cheese, for the cream once separated can never be in so good a condition for cheese making as it would be if kept as near natural emulsification as possible. For milk that is to be centrifuged we do not suppose it makes any difference whether it is stirred or not if only kept sweet, for the machine takes out the fat any way.—*Hoard's Dairyman.*

—She (looking over the autumn landscape)—"Isn't it perfectly beautiful, George?" He—"It is simply delicious! I could gaze on it for hours. Do you know that every time I look on those gloriously tinted autumn leaves they remind me of you?" "In what way?" "They look as if they appealed so one to be pressed."—*Boston Courier.*

Christians call Palestine the Holy Land because it was the site of our Saviour's birth, ministry and death. Hindoos, in Arabia, is called the Holy Land by the Mohammedan pockets, it was the birthplace of Mohammed. The Chinese Buddhists designate India by the name, this because it was the native land of Sakya-muni, the Buddah. The ancient Greeks called Olympus, one of the ancient divisions of the Thessalonians, give farming with Achaia a part of Greece, as Holy Land, from the temple of the Olympian Zeus and, the sacred festival held there every four.

A FEW CHOICE POEMS.

The Charm of Living.

We talk about the ills of life
Its trouble and its sorrow;
We say its pleasures are so few!
And how much care we borrow.
We say 'tis but a season brief
Of loving and forgiving;
But ah! the time, we rarely speak
About the charm of living.

This is a grand old universe,
Filled full of gifts and treasures;
It has its trials, to be sure,
But then it has its pleasures.

When sorrow comes and all looks dark
We murmur, although knowing
That on the bush where roses bloom
The thorns are always growing.

And if the life was always like
Unto a placid river,
With not a grief upon its waves,
We would forget the Giver.

Then let us each to fellow-man
Be generous and forgiving,
And every night give thanks because
We know the charm of living.

—*Clara M. Saunders, in Cincinnati Commercial Gazette.*

A Lover's Imitation.

I would not have you imitate
To be more dark or fair,
With warmer hues upon your cheek,
More sunshine in your hair;
Though others much more richly dress
Upon the street appear,
I rather think I like you best
Just as you are, my dear.

I would not have you imitate
The elegant Miss Vose,
Who draws a host of sycophants
Around where'er she goes;
Nor, would I have you cultivate
The "baby stare" or smile
In any artificial way.
Because it is the style.

Miss Blanchard in society
Is making quite a stir,
But, oh, my dear, I'd not have you
For all the world like her.

There's no one, of the truth were known,
In all the social whirl,
One-half so winning or so sweet
As you my precious girl.

Like your pretty, gentle ways,
Your voice—its music's low—
The little tricks and manners that
Belong to you alone;
And any change would certainly
The lovely picture mar;
So be contein. I would ot have
You other than you are.

—*N. Y. Ledger.*

Mind the Threads.

Swift the weaver throws the shuttle,
Back and forward, to and fro;
In the web, close interwoven,
One by one the patterns grow.

Are they clearly seen and perfect,
So it be who runs may read?
Know the threads are strong and valiant
That the web, resistless, feed.

Are the colors bright and lasting,
Then we know the dyes are true;
But if rays of earth's strong sunlight
Fade their brilliant, flashing hue;

Know the threads were only seeming,
Feigning to be grand and pure,
For the colors true and steadfast
Any light can well endure.

Do not blame the silent weaver,
Weaving what the shuttles hold,
Filled with threads all white and holy,
He will weave you cloth of gold.

Hear the warning—worth repeating—
Of a poet truly wise:
"Watch the thoughts that fill the shuttle,
There it is all danger lies."

Life's the weaver, all unconscious,
Sitting silent by the loom,
Filling in the web immortal,
Threads that fade, or bud and bloom.

—*Hannah More Kakasa, in Chicago Inter Ocean.*

Coquettishly.

I.

Rather inclined to be pretty,
Rather inclined to be good;
Rather inclined to a vague, undefined
Feeling of sweet sisterhood
Toward the young fellows who loved her;
When they have asked for her hand,
Rather inclined to a vague undefined
Feeling they don't understand.

II.

Fact is, this maiden can't help it—
Natural born coquette—
Rather inclined not to make up her mind
To marry—that is, not just yet.
Sister she'll be to them all, and
Loving, and faithful, and true;
Rather inclined round her finger to wind
About—say a dozen or two.

—*Chicago Times.*

Method in Her Meter.

Some, I'm told, have written sonnets
To find the where withal
To purchase pretty bonnets
For summer's wear or fall.
As odds s have succeeded
Think you not that I might try
To raise thus what is needed
A winter's muff to buy?

I ask not a seal or sable,
One of a lesser price,
Even a monkey muff is able
My wishes to suffice.
You see I am not ratin'
My hopes or wishes high,
But merely plainly stating
What kind I hope to buy.

Kind editors remember
That winter comes apace;
Dare I hope in cold December
A muff my hands will grace?
Will you do as I have hinted,
Let me meet with no rebuff?
Then all who see this printed
Will know I've got my muff.

—*Annette Marsh, in Puck.*

PARLOR AND PANTRY.

Knives lose their temper and are ruined by putting them into very hot fat.

Fruit cake early, like fine wine, needs a little age to mellow and blend its rich flavors into one melting and delicious whole.

A paste of whiting and benzine will clean marble and one made of whiting and chloride of soda, spread and left to dry, will take out spots from marble.

When watering potted plants in winter do not pour the water in the crown of the plants, but simply moisten the earth in the pots. Too much moisture will do more injury than benefit.

The cleanest and most perfectly polished hard wood floors have no water used on them. They are simply rubbed off every morning with a large flannel cloth which is occasionally dipped in kerosene. The floor is rubbed with the grain of the wood, not across it. This is better than waxing.

The seedless raisin of commerce is not a special variety of fruit grown without seed, but the immature grape cured before the seed has formed. Such raisins are flavorless and of very little value in any culinary or other use. A few are sometimes added to the mince-meat or to fruit puddings where abundance of other fruit is used and a variety is desired.

Plain Suet Pudding.—One cup of beef suet chopped fine, or one-half cup butter, one cup of molasses, two cups sweet milk, some baking powder in the flour; make it just a little thicker than pound cake; one cup raisins, one cup of currants or one cup blackberry jam, one teaspoon all spice, cloves, cinnamon, one nutmeg; tie in a cloth and boil two or three hours, or put in a pan and steam three hours.

A plain and palatable Christmas cake is made after the following formula: Two cupfuls brown sugar, one generous cupful of butter, one-half cupful N. O. molasses, four cupfuls of flour, three teacupfuls of fruit, three eggs, half a pint of sweet milk, three teaspoonfuls of cinnamon, one teaspoonful of cloves, one nutmeg, three teaspoonfuls of baking powder. Bake about an hour and a half.

Cranberry Jelly.—To one pound of cranberries, after they are picked over and washed, allow one pint of granulated sugar and half a pint of water. Put the sugar and water into a porcelain kettle and let it come to a boil; then put the berries in. After they begin to boil allow full ten minute for boiling. Then pour all into a mold which you have dipped into cold water. This will prevent the jelly from sticking to the mold. Let it stand all night or longer.

Chicken Pie.—Take boiled chicken, either freshly cooked or cold, and lay in pieces in a deep baking dish which has been previously lined at the sides with nice pie crust. Dredge flour over the meat and add salt and pepper, then another layer of chicken, and proceed as before until the dish is filled. Pour in some of the gravy or broth, put bits of butter on top and cover with a rich paste, which may be ornamented with fanciful devices in leaves and scrolls, according to taste.

Russia Cream.—Four eggs, one cup of sugar, one quart of milk, one-half box of gelatine dissolved in one-half pint of water; beat the yelks of the eggs and the sugar together, and cook with the milk, like custard; take this from the stove and add the well-beaten whites of the eggs, stirring rapidly for a few minutes; then add the gelatine and a teaspoonful of some flavoring extract, pour into a pretty shaped dish to harden. When ready to serve, turn out on a plate and cut in blocks. Make this one day before it is intended for use.

HUMPHREYS'
HOMEOPATHIC VETERINARY SPECIFICS
For Horses, Cattle, Sheep, Dogs, Hogs, Poultry.
100 PAGE BOOK on Treatment of Animals and Chart Sent Free.

1 Fevers, Congestion, Inflammations	.25
2 Distemper, Nasal Discharges	.25
3 Worms, Grubs, Bots	.25
4 Coughs, Heaves, Pneumonia	.25
5 Urinary and Kidney Diseases	.25
6 Eruptions, Mange	.25
7 Diseases of Digestion	.25
8 Spavin, Lameness, Rheumatism	.50
9 Eye and Ear Diseases	.50
10 Diseases of Nerves, Paralysis, Spasms	.50
11 Skin Diseases, Mange	.50
12 Diseases of Breeding Animals	.50
Stable Case, with Specifics, Manual, Veterinary Medicine Book	5.00
Veterinary Medicine Book	2.00

Price, Single Bottle (over 50 doses) .00
Sold by Druggists, or sent Prepaid on Receipt of Price.
Humphreys' Med. Co., 109 Fulton St., N. Y.

Baltimore Advertisements.

WM. H. TILGHMAN. O. G. TILGHMAN

WM. B. TILGHMAN & CO.
(Successors to Keely & Tilghman.)
GENERAL
Commission Merchants,
FOR THE SALE OF
Grain, Fruit, and all kinds of Country Produce,
219 (Old No. 18) Bowly's Wharf,
BALTIMORE, - Maryland.
Having secured the services of Mr. Walter B. Gibson, a thoroughly competent salesman, we are now prepared to give special attention to the Sale of Fruit, Live Stock, Wool and Produce Generally.
jun21,87yr

GEO. J. RECORDS. H. P. GOLDSBOROUGH.
RECORDS & GOLDSBOROUGH,
IMPORTERS OF
Brandies, Wines, &c.,
Dealers in
PURE RYE WHISKIES.
Pure Liquors for Medicinal Purposes Furnished.
No. 56 Light Street, Baltimore.
mar18,84yr

THE
BEST BEEF
—IN THE—
EASTON MARKET
—
THE NICEST
—AND—
FATTEST LAMBS,
—
The Best Hams in Easton
—
The Finest Mutton.
—
PORK OF BEST QUALITY.
—
Hotels and Families served at Lowest Figures.
—
Call at the right-hand stall on entering the market.
HENRY NICOLS,
BUTCHER.
aug16

STEAM
BRICK AND TILE YARD
EASTON, MD.
The Largest Business of its Kind on the Shore.
The Easton Brick and Tile Yard is now fitted up with all the modern and most approved appliances for the manufacture of Brick and Tile. It has capacity to fill promptly and satisfactorily the largest and heaviest orders, whether from home or abroad. The products of this yard have now been in the market for years, and the constantly increasing demand for them throughout Talbot and adjacent counties and the fact that a customer made is a customer kept, is proof of their superior quality.
DRAIN TILE OF ALL SIZES,
From two to seven inches vent, offered to farmers from 20 to 30 per cent. less than they can be procured anywhere else. Terms will be accommodating, so that no farmer need fail to put his land in order Call and examine the Drain Tile Stock.
BRICKS, BRICKS, BRICKS.
A large assortment
COMMON AND FRONT BRICKS,
of the best quality, constantly kept on hand, and will be sold at lower prices than can be obtained elsewhere. Orders for any number of bricks, from one to five thousand will be promptly filled and satisfaction guaranteed.
Correspondence and opportunities make estimates solicited.
JOSEPH H. WHITE.
feb6,88 EASTON, MD.

SCIENTIFIC AMERICAN
ESTABLISHED 1845.
Is the oldest and most popular scientific and mechanical paper published and has the largest circulation of any paper of its class in the world. Fully illustrated. Best class of Wood Engravings. Published weekly. Send for specimen copy. Price $3 a year. Four months' trial, $1. MUNN & CO., PUBLISHERS, 261 Broadway, N.Y.

ARCHITECTS & BUILDERS
A Edition of Scientific American.
A great success. Each issue contains colored lithographic plates of country and city residences or public buildings. Numerous engravings and full plans and specifications for all of such as contemplate building. Price $2.50 a year, 25 cts. a copy. MUNN & CO., PUBLISHERS.

PATENTS may be secured by applying to MUNN & CO., who have had over 17 years' experience and have made over 15,000 applications for American and Foreign patents. Send for Handbook. Correspondence strictly confidential.
TRADE MARKS.
In case your mark is not registered in the Patent Office, apply to MUNN & CO., and procure immediate protection. Send for Handbook.
COPYRIGHTS for books, charts, maps, etc., quickly procured. Address, MUNN & CO., Patent Solicitors, GENERAL OFFICE: 261 BROADWAY, N. Y.

ECONOMY IS WEALTH.
You will save money by buying Atlas Ready Mixed Paint, as every gallon can be depended upon to give satisfaction. Written guarantee on top of each can. For sale by
WALTER G. HUGHES,
Successor to R. J. Tripp.

Drugs! Drugs!
Our shelves are stocked with all the leading proprietaries of the day, and any goods not in stock will be furnished on short notice at
HENRY'S BRICK DRUG STORE.

Very best Coal Oil sold by
HENRY & BRO.

$5 Steamboat.
THE EASTON AND
Maryland Steamboat Co.
1889. Winter Schedule. 1889.
Baltimore, Tilghman's Island and Choptank River Route.
The magnificent side-wheel iron Steamers QUEEN and LINE will leave Baltimore from Pier 1 (light-ht), at foot N. Howard street, every day, for Easton, Dunkirk Hotel, Oxford, Trappe, Cambridge, Oyster Shell Pt., Wallace's, Dover Bridge, Two Johns, Foster's and Denton.
Returning to Baltimore, leave daily except Saturday, January 12 o'clock noon, Cambridge 5 P. M., Easton 6 P. M., Oxford 10 P. M., stopping at the intermediate landings, arriving in Baltimore at 6 A. M.
Freight taken at Low Rates and Carefully handled.
HOWARD R. BENSON, Pres't.
Office on Light st., Baltimore.
ROBERT B. DIXON, Agt. at Easton.

Farmers and Merchants Packet Line.
The Schooner Mary Vickers, Clara M. Leonard and Annie M. Leonard
The above boats are making weekly trips between Easton and Baltimore, and will do all kinds of freighting as cheap as any other line. Every effort will be made to give satisfaction. Our boats are new and built with a view to the very best material. Orders left with Messrs. G. H. Bowdich & Co., Commission Merchants, corner of Bowley's Wharf and Pratt St., Baltimore, will be br