

GAMBLING OF THE DAY.

In Boards of Trade, Merchants' Exchanges and by Weak Bank Officials.—The Fascination of a Game Which Makes All Its Devotees Its Victims at the Last.

Gath's New York Letter.

I was talking last night to a constructor and superintendent of telegraphs in an important part of the country. I had ventured to remark that while the American people had the name of being natural gamblers and speculators, I thought that there were less speculators here proportioned to our population than in any country.

"No," said my telegraphic friend, "gambling is very general, especially in the western and southern states. Gambling in grain options and kindred things in Chicago cleans out nearly every town within a very large radius of that city of its surplus capital. For instance, there is the little city of Ottawa, Illinois. Some time ago there was \$250,000 taken out of that town by the Chicago grain sharpers. After that was over nobody could do a speculative business in Ottawa. But as soon as they get a surplus again gambling rooms will be opened in that town, and the same old lesson will be repeated. In short, the Americans are such an intelligent people, and use the telegraph, the newspapers and similar facilities so thoroughly that they are bound to speculate as soon as they get some money ahead. When they lose the surplus they sit down awhile and engage in regular labor, and take the lesson to heart; but, being of a sanguine temperament, they start in again when the times look rosy. Thus I am afraid it is going to be for the long future."

"How do you get informed on matters like that?"

"Why, the agents of the Chicago brokers, or their principals, are approached by me to extend my telegraphic business. I will say to such a man on the Stock Board, 'Why don't you go to Ottawa and open a room and put up a black-board and let me put in a wire for you, and I will give you the quotations as fast as there are sales in Chicago?'

"No Ottawa for me," the broker will say; "we have beaten that town all up and cleaned it out. In three or four years it may do to beat up again, but not now."

Said my friend: "There was a town called Louisiana. Two or three Chicago agents went down there and opened rooms to speculate with the telegraph black-board, &c., and they took out of the town not only all the citizens had to loose, but the men in the bank got away with \$120,000 of deposits. It made such an excitement that the city council resolved that no more exchanges, so-called, should be licensed; and the citizens, besides, organized a Vigilance committee to shoot any man from Chicago who should come down there and open an office. Several fellows went down and scanned the place, and found it advantageous to leave. Yet Louisiana will make money normally again, and again be bled by Chicago."

"What do you think about this dealing in short ribs, grain, corn, lard, &c., on the option plan?"

"Why," answered my friend, in a burst of confidence, "there isn't a man in the United States smart enough to deal with these brokers in Chicago. Everybody tries it, but they all end the same way. There are, perhaps 2,000 members of the Produce Exchange in Chicago seats are now quoted at about 4,000 apiece. About 400 of the men in that board are what are called scalpers—merely operating for themselves. The regular brokers, those who are looking out for customers, scour this whole country up and down, and put their black-boards and wires into every village which is thrifty and with capital. Their game is to get all you have got, and you may as well make up your mind that they are going to have it if you commence dealing with them."

"Then they do not get their principal business right in Chicago?"

"Lord bless you, no. New York City sends to Chicago probably three-fourths of the business done on that Exchange now in a speculative way. The Chicago produce broker has a factor in New York. The share, or commission, is one-quarter of a cent, per bushel on grain, or \$25 on every 1,000 bushels. An ordinary deal is 10,000 bushels, or \$250. The man in the Chicago board takes one-half of that commission, and gives the New York chap the other half for sending him the customer. It would be hard to tell how many of these half-commission agents are pitched all over the country. They are generally Chicago men, as smart, or a little smarter, than the brokers on the spot. They strip the speculative men of New York of nearly all their money, and that is one reason why the New York Stock Exchange does not recuperate. Ever since Jim Keene introduced in New York the system of dealing in options and futures in Chicago, the New York Stock Exchange has been depleted of that speculative work of which it once had the monopoly."

Here a New York gentleman, who has been a dealer in everything for years and has made his \$500,000, remarked: "I have been an occasional speculator during the period of about eighteen years. Being also a merchant, I have kept my books in such a way as to show the net result of my speculation, as I would of any other part of my business. The average speculator does not keep his accounts as close as that. At times I have made thousands of dollars, and I would have supposed, but for my books, that in the long run I was clear. But recently, being about to close my business up and take a long holiday, I had my speculative account balanced. When I took out the commission paid to the brokers I found that I was really short. In other words, the profits on my speculations have been more than absorbed by the brokers' commissions. Toward the end I made a large operation in a piece of property, which I myself made, and there I was ahead about \$20,000. That represents eighteen years of stock speculation, or less than \$1,000 a year profit. I have been a favored speculator, too, because I hardly ever touched anything that I did not help to make. How much worse do you suppose those persons have fared who speculated with-

out being on the inside, and had to pay the same commissions that I did?"

I asked this gentleman if he ever dealt in grain and produce options.

"Never but once," said he. "I got a point, as they call it, one time from a Chicago man, to put up \$1,000. He told me that I was ahead, in a few days, and I went off somewhere and let the account run. When I came back he said he wanted more margin, so I gave him another \$1,000. After a second absence I returned and said I thought I would like to close that account. He presented me with a bill for \$2,280 50 losses I smiled, but let Chicago alone after that."

Here the Chicago man spoke up, saying: "Are you aware, Gath, that the stock brokers down town have to find a new set of customers every eighteen months? It is true. So disastrous is stock speculation on the customer, with his losses and his commissions included, that he is stripped and turned bare every eighteen months, and a new man has to be found to take his place."

"Now tell me whether the brokers themselves are not also cut up a good deal?"

To this the New York man replied, saying: "There is a certain proportion of brokers who are like common sense bar-keepers that never take a drink, although they hand the bottle to thousands. Those brokers never speculate themselves, but make up their minds to live strictly on their commissions. Men of that class, if they never deviate and have the face to get enough customers around them, often make a fortune and go out of business at a certain time, and never enter it again. But, as the temptation is to a bar-keeper to taste his liquors, so the temptation to a broker is to speculate on his own account. A few men in the stock exchange here acquire very large sums of money for buying and selling for themselves. They save the commissions being in the business. The commissions to buy and to sell are \$25 on every 100 shares. To keep this up for 300 days in the year the aggregate is very great. There are other men in this stock board here who may be called scalpers, who never buy or sell for any persons but themselves. They use their seats in the Stock Exchange to go in there and save commissions and make rapid turns. Keene, who introduced Chicago speculation into New York City, has not only ceased to be a powerful quantity to Wall street, but I apprehend that he will go out of business, and be a perfect 'has been' some day."

"What did he lose his money in?"

"Not in one thing, but in everything: 'He was like one of Thackeray's characters—it may have been Pendennis—who went to college at Oxford and, being given a liberal allowance by his father or mother, was unable to account for the fact that he was constantly in debt. He was not eminent for rowing, or for gambling, or for pictures, or for women, yet the net result was debt. But when he came to investigate himself he found that he was a little on rowing and a little on pictures, a little on horses and a little on women—in short, a little on every thing, and the aggregate was running behind. Keene bought every thing or sold every thing, and the aggregate is deficit."

Flowers Most in Favor.

On the subject of floral decorations, the New York Tribune of a late date says: At a dinner given by a noted horseman in this city to a few of his turf associates at Delmonica's, recently, the flowers for the table cost the Lucullus of the feast not less than \$1,000. Baskets of exotics were sent out to his guests' lady friends which cost \$75 a piece. Among Easter plants the favorites are the spirae japonica, some choice specimens of which are shown for \$1 a plant; azaleas of all colors from \$1.50 to \$5; hyacinths from 75 cents to \$1.50; erica, or Scotch heather which carries a dainty, wax-like flower, and costs from \$1 to \$2 a plant, and an old-fashioned plant called stock, more beautiful on that account to some buyers for its suggestion of country gardens intrinched in box and smelling of lilacs and fresh mold. Among the roses most in demand at this time are the Catherine Mermet, of the faintest shade of pink, like the shadow of a blush of a girl's cheek; the Cornelia Cook, a pure white rose; the Jacqueminot, much favored for corsage bouquets by brunettes in velvet; the Paul Neron and Niphetos, the former a large pink and the latter a large white variety; and the Bon Silene, a modest rose just too pink for white and too white for red. Among yellow roses, the Marshal Neil and the Perle des Jardins are the most conspicuous and costly. The prices of roses vary from 1 cent to \$1, according to the customer and the florist's stock. For church decorations and Easter pieces the Lillium florum and the Lillium candidum are scarce and in great demand. The calla is out of fashion this season, and those who admire its slender whiteness will easily obtain it at reduced prices.

The Ingredients of Dynamite.

As is commonly known the ingredients of nitro-glycerine—or dynamite, as the explosive in the form of which it is most frequently used is called—are ordinary glycerine and nitric and sulphuric acid. The production of these acids is more difficult than the distillation of alcohol, and as it is almost impossible to operate a distillery clandestinely for any length of time, it has been thought that it will be an easy task to prevent the secret manufacture of explosives for use in infernal machines. England may be able to rigidly enforce the new law against the unlicensed production or sale of dynamite, but there is not likely to be co-operation of the states of our Union to accomplish a like result in this country. The complete suppression of traffic in dangerous explosives will be impossible, and it is not evident how the shipment of dynamite to Europe in concealed packages can be prevented.

The Wrong Sister.

At a recent dinner party there were two sisters present, one a widow who had just emerged from her weeds, the other not long married whose husband had lately gone to India for a short term. A young lawyer present was deputed to take the young lady in to dinner. Un-

fortunately he was under the impression that his partner was the married lady whose husband had just arrived in India. The conversation between them commenced by the lady remarking how warm it was for the season of the year "Yes, it is quite warm," replied the lawyer. Then a happy thought suggested itself to him, but he added, with a cheerful smile, "but not as hot as the place to which your husband has gone." The look with which the lady answered this lively sally, will haunt that unhappy man till his death.

THE AMERICAN ABROAD.

Sensible Advice of Lucy Hooper to Intending Tourists.

Paris Cor. of the Philadelphia Telegraph.

If the American traveler were to sail for Europe on the 15th of April and return the latter part of August, he would find his summer trip far more enjoyable than by the usual process of starting in June and going home in October. He would reach London before the arrival of the great crowds of the season. He would see Paris in the very height of her brightest and gayest season, when shops and picture galleries, parks and theatres, all vie with each other in attractiveness. And on his homeward voyage he would escape the terrible seas that often in October sweep the ocean as forerunners of the fierce tempests of winter. As it is, he does not reach Europe till the loveliness of a continental spring is at an end, and he lingers till he gets a foretaste of the grey skies and continuous rains of an average European winter.

I would also advise my countrywomen who propose coming abroad to steer clear of either of the two extremities into which American ladies are apt to fall, when they come to Europe, in respect of baggage. They are apt to bring either too much or too little. Some provide themselves with a full summer wardrobe, comprising light muslin and gauze dresses, fanciful flounced undershirts, etc. Others leave behind them every handsome article of dress that they may happen to possess, with the intent to purchase whatever they may need in Paris. Both styles of action are unwise. A watering-place wardrobe is totally useless in the ground of traveling and sight-seeing that goes to make up a summer tour in Europe. On the other hand, it is never well to buy new dresses when one first arrives, merely to have their freshness destroyed by being worn to the opera or to some informal entertainment, to be crushed into a steamer-trunk to be carried hither and thither, being worn at the most some three or four times. I would recommend to every lady that purposes coming abroad to make a careful selection from her last year's wardrobe, and bring the things over that she wishes to wear out. A handsome walking dress is necessary; it should be of dark subdued colors. Also a rich demi-toilette, a black silk or satin or silk gauze, trimmed with lace or jet, and having two waists, one cut square, with half long or lace sleeves and made high to the throat, will be found extremely useful. I have known American ladies on their travels to be a good deal hampered by the lack of just such a dress.

"Be You a Lady?"

We remember of reading somewhere an anecdote of the ludicrous consternation of a poor emigrant laborer, who for the first time heard his employer spoken of as a "gentleman." He had been brought up in England, where his only notion of a gentleman was that of a consequential and peremptory being in good clothes, who swore at and kicked him. The New Haven Register tells the story of a poor boy in that city, whose idea of a "lady" was quite as unfortunate; and who came by a happy accident to conclude that there must be two kinds. Perhaps he was right in his conclusion. At any rate the nice girl who gave him his first impression of what a true lady is, deserves all the credit of the story.

As a young lady walked hurriedly down State street upon a bleak November day, her attention was attracted to a deformed boy coming toward her, carrying several bundles. He was thin, cad, twisted his limbs most strangely as he walked, and looked before him with a vacant stare. Just before the cripple reached the brick pedestrian he stumbled, thus dropping one bundle, which broke and emptied a string of sausages on the sidewalk.

The richly-dressed ladies (?) near by held back their silken skirts and whispered quite audibly, "How horrid!" while several passed by, amused by the boy's look of blank dismay, gave vent to their feelings in a half-suppressed laugh, and then went on without taking further interest.

All this increased the boy's embarrassment. He stooped to pick up the sausages only to let fall another parcel, when in despair he stood and looked at his lost spoils. In an instant the bright-faced stranger stepped to the boy's side and said in a tone of thorough kindness,—

"Let me hold the other bundles while you pick up what you have lost."

In dumb astonishment the cripple handed all he held to the young Samaritan, and devoted himself to securing his cherished sausages. When these were again strongly tied in the coarse torn paper, her skillful hands replaced the parcels on his scrawny arms, as she bestowed on him a smile of encouragement and said,—

"I hope you haven't far to go." The poor fellow seemed scarcely to hear the girl's pleasant words; but looking at her with the same vacant stare he asked,—

"Be you a lady?"

"I hope so; I try to be," was the surprised response.

"I was kind of hoping you wasn't."

"Why?" asked the listener, with curiosity quite aroused.

"Cause I've seen such as called themselves ladies, but they never spoke kind and pleasant like, 'cepting to grand uns. I guess there's two kinds—them as thinks they's ladies and isn't, and them as thinks they're to be and is."

FARMERS' COLUMN.

Farmer's Paragraphs.

Cream is now largely sold by farmers to factories; 113 cubic inches are taken for a pound of butter, and the manufacturer is allowed five cents for working it up.

A correspondent of the Toronto Globe says he cured egg-eating hens by laying in the nests and about the floor of the poultry-house eggs emptied of their contents through a half-inch hole at the end and filled with paste of strong mustard, kept in with a bit of paper stuck over the opening. "One application" effected an entire reform.

Iron and steel may be marked in the following manner: Cover the part with wax, first dipping it in sulphuric acid to cleanse it, then mark in the wax with steel point the design that is to be bitten in: raise a wall of wax around it and pour pure hydrochloric acid into it. Leave the acid until it has corroded the marks deeply for the purpose desired.

There is an import duty upon all wools from foreign countries. The present rates and until July 1 are: For merino wool, such as that from France, of a value of 32 cents and less a pound, 10 cents a pound and 11 per cent. on the value additional; over 32 cents a pound, 12 cents a pound and 10 per cent. ad valorem; on the other wools the rates are about the same.

To prevent gapes in young chickens, keep them out of the wet; but when the disease appears, put a little camphor in their drinking water, and also give a minute piece of the camphor gum as a pill. If these do not cure them, you must remove the worm from the windpipe with a feather or loop of hair. Lice on chickens may be destroyed by dusting their feathers with flowers of sulphur; but the best preventative is to dust the nest of the hen, when sitting, with sulphur. We always put a tablespoonful of sulphur in the nest when the eggs are given to the hen, and have never had young chickens troubled with lice.

When a horse eats its bedding it is suffering from a depraved appetite due generally to indigestion, and the indigestion produces cough. This may be considered as the state of the case when a cough is associated with a depraved appetite and at the same time the horse appears rough and out of condition. The treatment should be to give a pint of linseed-oil and repeat it the second day afterward. To feed moist feed for a time, with bran mash, and to avoid overfeeding. To use sawdust for bedding and no litter at all, and to give a teaspoonful of ginger, two teaspoonfuls of salt, and one of powdered gentian root once a day in the feed for a month. Salt should be given in a moderate quantity—half an ounce daily—and may prevent this trouble.

Sweet Corn.

If we plant Early Naragansett and Minnesota sweet corn about May 10, we shall have cooking ears about July 20. There is little choice between the two. Both grow about four feet high, one ear, eight to twelve rows, to a stalk. Moore's Early Concord is, perhaps the best to follow the above, being more prolific, the ear being generally 12-rowed and six inches long. Triumph planted as above (May 10), will be ready for use about August 16th. This grows about five feet high, one ear (12 or 14 rows) to a stalk. The ears are long and from eight to ten. The Tuscaraora grows about six feet high, generally two ears to a stalk row, often widely separated. The kernel is pure white and, though tender, is not as sweet as some.

Next Hicoc comes into use. The ears are generally from 8 to 12-rowed, long and tapering, often two to a stalk. Planted May 10, this variety would follow the Tuscaraora or Triumph from two to four days. It grows six feet high. Mammoth would follow August 16. The stalks grow seven feet high. The ears (one to a stalk generally) are from 12 to 18-rowed. The Black Sugar or Mexican grows six feet high, often with six ears to a stalk, and would succeed the Mammoth by two or three days. There is no richer or sweeter corn than this. Stowell's Evergreen grows six feet high and bears heavy, shapely ears, 14 to 20-rowed. Planted May 10 it would be ready for use August 20. Egyptian or Washington Market matures at the same time as Stowell's. The stalks grow seven feet high, often bearing two ears of about 14 rows. They are short, stubby and well filled out. The above, all planted May 10, would give a complete succession up to September 12.—Rural New Yorker.

Feed for Horses.

A pair of old horses which cannot keep in good condition on oats, as they swallow them whole, have wintered in excellent condition on corn. They were fed corn in the ear so long as it lasted, and now they are doing equally as well on it shelled. They are given two quarts at a feeding, getting six quarts a day with straw. One of them more than a quarter of a century old, looks fine and does his share of work. He masticates the corn and none of it is wasted in his excrement, which would not be the case with oats. Meal is the best for old horses, but I like to save the trouble, and the miller's toll if it can be done without loss. When the spring work begins the most economical and the best feed for this team will be to cut their hay and mix meal with it. Rye meal is the cheapest and they will be fed on it mixed with a little ground oats and oatmeal. An old horse which had the heaves badly was fed one spring nothing but oats soaked and swelled in water. He kept fat and did a great deal of hard work. Three pecks a day was all he required. There was no trouble on account of the horse. If he had been allowed to eat hay he could not have worked at all.—Rural New Yorker.

Some of Miss Parloa's Dishes in Her Brooklyn Cooking School.

A NICE BEEF STEW.—"Stews," said Parloa, "are very wholesome dishes, and while they are generally liked are very economical. Although it is not down in the bill of fare for to-day, I will make you a beef stew, as promised some time ago. I find the gentlemen are very fond of this stew," continued Miss Parloa, as she proceeded to cut the fat from a chunk of meat.

A sharp little matron, who seemed to regard the reporter, the only male present, as an intruder, glanced at him and snapped out viciously: "They're fond of anything to eat."

The rule for this beef stew is as follows: Two pounds of beef (the round, flank, or any cheap part; if there is a bone in it two and a half pounds will be required), one onion, two slices of carrot, two of turnips, two potatoes, three tablespoonfuls of flour, salt, pepper and a generous quart of water. Cut all the fat from the meat and put in a stew-pan; fry gently for ten or fifteen minutes. In the meantime cut the meat in small pieces, and season well with salt and pepper, and then sprinkle over it two tablespoonfuls of flour. Cut the vegetables in very small pieces and put in the pot with the fat. Fry them five minutes, stirring well to prevent burning. Now put in the meat, and move it about in the pot until it begins to brown, then add the quart of boiling water. Cover, let it boil up once, skim and set back where it will just bubble for two and a half hours. Add the potatoes, cut in thin slices, and one tablespoonful of flour, which mix smooth with half a cupful of cold water, pouring one-third of the water on the flour at first, and adding the rest when perfectly smooth. Taste and see if the stew is seasoned enough, and if it is not, add more salt and pepper. Let the stew come to a boil again, and cook ten minutes; then add the dumplings. Cover tightly and boil rapidly ten minutes longer.

Mutton, lamb or veal can be cooked in this manner. When veal is used, fry but two slices of pork, and there will not be much fat on the meat. Lamb and mutton must have some of the fat put aside, as there is so much on these meats that they are otherwise very gross.

The dumplings are made in this way: One pint of flour, measured before sifting; half a teaspoonful of soda, a teaspoonful of cream of tartar, one of sugar, half a teaspoonful of salt. Mix all thoroughly, and run through a sieve. Wet with a small cupful of milk. Sprinkle a little flour on the board. Turn the dough (which should have been stirred into a smooth ball with a spoon) on it, roll to the thickness of half an inch, cut into small cakes, and place in the stew to cook ten minutes.

"By cooking the vegetables in the way described," continued Miss Parloa, "you get a richer and mellow flavor. You have no idea of the advantage of cooking the vegetables in the fat. In the first place they soften much more readily and next they have, as I said before, a much richer flavor."

MUFFINS, GINGERBREAD AND OMELET.—Before closing her lesson Miss Parloa gave recipes for making Quaker omelets, fried rye muffins and very delicious gingerbread. She said that coarse flour, like rye meal, is not injurious when eaten warm, while bread made from fine flour is. Miss Parloa called the attention of her pupils to the fact that when bread is cooked in a slow oven the cells are much more delicate than in the bread cooked in a hot oven, explaining that the intense heat caused more rapid generation of the gases of the chemicals used in the bread, and hence the cells in bread thus made were large and coarse. Cakes baked in small muffin pans are more delicate than those baked on a sheet.

The following recipes were given by Miss Parloa:

QUAKER OMELET.—Three eggs, half a cupful of milk, one and a half tablespoonfuls of corn starch, one teaspoonful of salt, one tablespoonful of butter. Put the omelet pan, with a cover that will fit closely, on to heat. Beat well together the yolks of the eggs, the corn starch and the salt. Beat the whites to a stiff froth, add to the well beaten yolks and corn starch. Stir well together thoroughly and add the milk. Put the butter in a hot pan; when melted, pour in the mixture. Cover and place on the stove where it will brown but not burn. Cook about seven minutes. Fold, turn on a hot dish and serve with cream sauce poured around it. If the yolks and corn starch are thoroughly beaten, and if, when the stiff whites are added, they are well mixed and the pan and cover are very hot, there can hardly be a failure.

DELICIOUS GINGERBREAD.—One cupful of molasses, one teaspoonful of soda, one teaspoonful of ginger, one tablespoonful of butter, (lard or drippings if you choose) stir this together and then pour on half a cupful of boiling water. Stir into this one pint of flour. The butter wants to be very thoroughly beaten. Bake on tin plates for twenty minutes.

Poised on His Collar.

I noticed an approved specimen of a dude going up-town recently in a horse-car, accompanied by a very charming young girl. He held a ten-cent piece for his fare in his carefully gloved hand. As the conductor approached he seemed to become nervous, and dropped the coin. Of course his impulse was to pick it up. He stooped and put his hand down to the floor. But his high collar held his neck like a vice, and stoop as he would he could not get his eyes lower than the knees of the people opposite. He groped with his hand, struggled desperately to get a better view, and grew red in the face. His companion smiled, a girl opposite giggled, and a big man on the corner gave vent to a guffaw. The dude straightened himself with much dignity, and putting a trembling hand in his breast pocket produced another coin.—Friend's Daily.

Ira Stephens of Riverdale recently set some stable thirty rods from his house afire, and sparks set his house burning. He lost the building and its contents.