

# THE HAYMARKET RIOT.

The individual practices of the silage owners of this country are so varied and the plans of raising silage so different that it is difficult to lay down any definite rules in regard to silage feeding. The original idea of ensilage was to secure by some means as great a growth of fodder as possible, paying no attention to grain bearing along with stalk growth. By this plan silage was largely "greenness and water," and in feeding it a great quantity was necessary for a ration, and so, perforce, grain in form of oats, bran, linseed meal, and like nitrogenous foods had to be fed to give a balanced ration. Under this system we heard of cows consuming bushels, each, of silage per day, and a large grain ration in addition. In the early days of ensilage men told me they fed from seventy-five to one hundred pounds per day to grown animals, and the effect was much as it would be to gorge an animal on any other sort of dilute food.

It was not long before the advocates of exclusive silage feeding discovered that the ration was too bulky, and that not only was it better to direct the growth of the silage fodder towards grain-bearing, but that there must be a rotation of crops on the farm. This implied some clover and tame hay, a certain amount of stalks from field corn, which should be fed along with the silage; and so from these causes there has been a reduction in the amount of the daily silage ration; and to my knowledge last winter from twenty-five to fifty pounds, along with other feeding materials, was about the average amount fed.

Necessarily there was a curtailment of the silage ration when the idea of grain growth was made prominent in the raising of ensilage fodder. Gradually, in this, the amount of ensilage seed corn has been reduced to about twelve to fourteen quarts per acre, and this thinning out not only gives a strong, luscious stalk in place of the spindling one, but a big, well developed ear of grain on about every stalk, that adds fully one-half to the ration, pound for pound. This season I drilled in my ensilage in rows three feet eight inches apart, a kernel each six or eight inches in the row, and the result has been more like field corn in its development of grain—not attempts at ears, but full-sized ears, with filled and plump kernels. The stalks growing twelve and fourteen feet high, will average twenty good ears to each twenty-five stalks, and as we cut them into the silo, the silage as it came falling from the "snot," seemed white with its mixture of corn, and must make a ration that has more than twice the feeding value of silage that bears no grain—for the latter is largely lacking in sugar and starch—and a proportionate smaller amount must have equal feeding value.

The outcry against silage for the dairy has ceased, and no one now disputes the excellence of milk made from a good silage ration—and to do so would be to fly in the face of facts—and so how to feed silage after it has been "cooked" in the pit, is of some moment. The silage is ready to feed as soon as the temperature has fallen to about eighty degrees, which it seems to do readily in about three weeks, after putting on the covers. A very desirable thing to do, when ready to commence feeding, is to remove the covers all off from one pit, and remove the silage as wanted evenly from the surface. This method gives the silage a chance to become "aired" and lose its fresh, and often somewhat pungent, odor; and then it can not give to the milk any foreign flavor. In feeding the silage should be removed from the surface of the pit so frequently that there is no chance for any change to occur in its chemical character; and observance of this rule, even with what is known as sour silage, prevents any deterioration in the milk.

When bran is fed, it is desirable that the amount should be divided and put on the morning and evening silage feeds. The two are then eaten together, and go through the animal laboratory together for digestion and assimilation, and no known method of feeding can better this.

Handiness in feeding silage is greatly promoted by using a two-wheeled wheel-barrow. Such a barrow is not inclined to tip over, and if made to hold about five or six bushels, it will contain silage sufficient for about twelve cows. By weighing a few scoop shovelfuls, one can quickly learn to weigh a ration by the eye and hand, and the work of feeding a stable of cows or steers is quickly performed, and the bran can be added to the silage in the manger, and the proportion for each animal can be varied as circumstances may warrant.—*John Gould, in Rural New Yorker.*

As it is not always possible to avoid being either too ceremonious or too familiar, our greatest care should be not to err on the side of familiarity, which, says the truthful old proverb, breeds contempt.

May 3, Spies attended a meeting of lumber-owners, held near McCormick's factory, and though the president of the meeting and other members of the Lumberowners' Union protested.

The idea party of biologists sent out by the University of Pennsylvania to make investigations and researches have returned with abundance of glory and several boxes, tubs and tanks full of curious specimens. The primary purpose of the jaunt was to give the party an opportunity to determine upon the Bahamas as the site of a biological marine station that the university desires to establish and hopes to have in existence within three years. It already has a considerable fund for that purpose.

The residence of the party during their stay was at a comfortable house three miles from Nassau, almost on the water's edge. They lived in community, each member taking charge of the month's turn. The cost was extremely modest. The men went to work at once, taking advantage of such assistance as the people could afford. A young botanist and diver named Brown was found to be of great use, having already served three distinguished naturalists—Prof. Gardner, who was sent out by the English Government; Prof. Welden, of Cambridge, and Prof. Brooks, of John Hopkins.

All the party were good swimmers, and soon learned to do their own diving. Each provided himself with a crowbar and a water box, a small box with a glass bottom. The glass, quieting the ripples on the surface of the sea, enabled them to see far down into the depths, many times to the very bottom. When any one saw a bit of rock-bearing coral, anemones, sponges, or other objects that he wished to secure he tossed the glass aside, dived down, and pried the desired specimen loose with the crowbar and carried it up under his arm. Practice enabled them to stay a long time under water. Mr. Marshall frequently remained two minutes submerged. Dr. Dolley says that any man can remain under water a considerable time if he will only simply make up his mind to do so. There is an intense feeling of oppression at first, but Dr. Dolley says that it is simply nervousness, and soon passes away.

Several medicinal plants were secured and experiments will be made as to their therapeutic value. Among them is a curious bean that animals are very fond of eating. At first the animals grow fat and sleek. But in about two weeks their tails and manes drop off; in another week their hoofs and horns, if they have horns, go. Then they grow weaker and weaker and finally die of fatty degeneration. But even to the end they eat the beans with infinite relish. There are other plants in the collection that are used by the natives in the treatment of rheumatism and dysentery with apparent success. The doctors are "bushmen," who have learned the medicinal qualities of herbs and roots and trees by tradition. Governor Blake, for the party, sailed to the island of Alaco one day and settled the question as to whether flamingos sit in or stand over their nests, a question about which naturalists have been in dispute these many years. Dr. Dolley says Governor Blake reported that flamingos sit in their nests like other birds. The party went swimming at night in a wonderful phosphorescent lake. At every stroke the swimmers created waves of fire, and when they climbed out upon their boat their bodies seemed covered with myriads of flaming sparks. The "sparks," of course, were myriads of copepods, the little glowing creatures that give the appearance of fire to the surface of the lake.

Some skulls of the Luceyans, the original inhabitants of the islands, who were exterminated within thirty years after their discovery by Columbus, were found in a cave.—*Philadelphia Times.*

## VERY QUEER LAW.

An Odd Decision Concerning Real Estate Along River Banks.

If a decision just made by the Supreme Court of Connecticut is sound law, real estate on the banks of rivers with a tendency to change the course of their channels is a dangerous investment for capital. The court holds that rivers are natural boundaries, and when they alter their course their functions as boundaries are not affected by their former relations to lands. That no mistake may be made interpreting the meaning of the court, the decision gives a forcible illustration of a possible result from the waywardness of the river. "If," the decision says, "after washing away the intervening lot, it should encroach upon the remoter lots, and should then begin to change its movements in the other direction, gradually restoring what it had taken from the intervening lot, the whole, by law of accretion, would belong to the remoter, but now approximate, lot." Under this statement of the law an owner on the river front is not only liable to see his property gradually disappear under his own eyes, but if it reappears subsequently it belongs, not to him, but to his fortunate next-door neighbor.—*Scientific American.*

national convention of this body in Milwaukee. He joined the American group of the Internationals in 1894, and was, until his arrest for connection with the Haymarket affair, one of their

Mr. Jefferson has built a typically Southern house of baronial proportions, full of treasures from every country in the world, on the very crest of the hill; the verandas, with a frontage of ninety feet, overlook the plain of Attakapas to the gulf. A hedge of roses nearly as thick as the Chinese wall runs for seven miles around the uplands, dividing it from the sea-marshes.

When the roses and magnolias and orange plantations which encircle the house are in bloom they send their soft greetings through the pure air for miles across the prairies.

The plantation is in charge of an Acadian overseer, M. Joseph Landry, who is a good representative of his race, and a curious specimen, too, of the kind of man which intelligence, shrewdness, a brave simple nature, and tremendous physique will make, with no help whatever from society or schools. The loyalty of these people to their employers belongs to the feudal days. The night before, Landry had faced single-handed a herd of angry cattle, standing in a narrow lagoon in water to his waist from dark until morning, to keep them from rushing down to the flooded sea-marsh, where they would inevitably have drowned. "Can fight le wat' at le cat," he grumbled, "but le mosquit'—he beat me."

Mr. Jefferson is known to his Acadian neighbors and the negroes only as a planter, wise in oranges and cattle, but they have an intense curiosity concerning some other mysterious avocations which he is vaguely reported to follow during the summer, and which they suspect has something to do with swallowing fire and swords. One of his negroes, when they were alone together on the prairie one day, burst out with: "M's' Je'f'son, lemme see dat ar. We hyah all by oursel's. Foh de Lord's sake, cut up a bit."—*Rebecca Harding Davis, in Harper's Magazine.*

## VEGETABLE BEEF-STEAK.

A Fungus, Which, When Grilled, Tastes Exactly Like Broiled Meat.

This fungus (*Festulina hepatica*), which resembles a great red tongue protruding from tree stems, when once known can never be mistaken for any other species. When young it is a dull, pale purplish red, but becomes more red, and passes through brown to black as it decays. The under side is cream color with minute red points occasionally, becoming yellowish red as it grows. It generally confines itself to old (and often prostrate) oaks; but in Epping Forest it is not uncommon on the beech, and it has been observed on the chestnut, walnut, willow and other trees. Although such a large fungus, frequently weighing from four to six pounds, its growth is very rapid, soon appearing and again disappearing, on ancient trunks in the autumn. When cut, broken or bruised it distills a copious red juice like beef gravy. "When grilled," says Dr. Badham, "it is scarcely to be distinguished from broiled meat;" and Berkeley describes it as "one of the best things he ever ate, when prepared by a skillful cook. There is a very slight acid favor in the fungus when cooked, which adds considerable piquancy to the dish; it is extremely tender, succulent and juicy, and resembles tender steak or tongue in a remarkable manner, the juice it distills being in taste and appearance like gravy from an excellent broiled rump-steak. Of course it should be gathered when quite young, fresh and clean, and at once prepared for the table in the following manner: Wash and dry, cut into inch slices half-inch wide, soak in scalding water for five minutes and stew with butter and herbs; yolk of egg may then be added, and serve hot or simply stew with a good steak, adding a scallion and parsley, salt and pepper.—*English Mechanic.*

## An Old Miser's Wealth.

J. O. Maloney, an old recluse, living near Morris, Conn., died recently, and a close search was ineffectual in disclosing the whereabouts of a large sum of money he was known to possess. A few days ago two men wounded a gray squirrel near Maloney's house, and it crawled into an old box that was placed between two branches of a tree. One of the men with considerable difficulty reached the box. When it was opened, he found the squirrel stretched out dead on a pile of chewed-up bank notes. Not a bill had been left intact by the squirrels, and it was impossible to tell the denomination of a single one. Persons who have examined the mutilated bills are of the opinion that there could not have been less than \$5,000 in the box.—*N. Y. Post.*

—First Undertaker—"Come around to my house to-night." Second Undertaker—"I would but I have an engagement." "Business?" "No, I promised a lady friend of mine to call this evening and try to cheer up her husband." "Sick?" "No, he's funny man on a newspaper."—*Omaha World.*

lives upon this globe." [Cheers and cries: "Vive la Commune!"]

Parsons made a speech on the lake front in July, 1855. "He was speaking in a casual

Broom-corn can be grown in almost every part of the United States. Unless the crop can be held over when prices are low, broom-corn growing can not be recommended, as the price of no other crop fluctuates more from forty to three hundred dollars per ton. Also, on a heavy soil, or on foul land, it will hardly be profitable. It is a crop that requires so much work that its average cost will be from fifteen to twenty dollars per acre. The average yield per acre is six hundred pounds. There are only two varieties worth growing. The Dwarf variety, which grows only three to four feet high, is little cultivated, its brush being used only for whisks and clothes-brushes. The Evergreen, Missouri, or Tennessee is the standard variety. It yields a long, fine brush, and retains its green color till the seeds ripen. Broom-corn requires more warmth than Indian corn, hence does best on a sandy or black loam soil, and in the North the ground should be plowed in the fall or very early in the spring, and put in fine tilth for the crop. But nothing is gained by planting before the ground is warm. It is of the utmost importance to get good seed; select the best seed, "swim it," and reject all that floats. On very clean land it may be put in drills three feet apart, the stalks in the drills three to four inches apart. Otherwise plant in rows three feet apart, hills two feet apart in the row, six to eight stalks in the hill, and drop only enough, for thinning is a tedious, hard job. Cover lightly, not deeper than an inch. Its cultivation is the same as for Indian corn, but must be thorough. Usually at least one hoeing will be required. The ground must be clean and mellow when the crop is young.

The care in harvesting of few other crops has as much effect upon the profit. The brush must not be allowed to lie in the rain, or be mowed too green, nor must the seed be allowed to ripen. The seed is a fairly good stock food, but if allowed to ripen the value of the brush is reduced more than the seed is worth. Begin cutting as soon as the blossom falls; then the brush will be heaviest and have the best color. First comes "tabling"—breaking two rows at about two feet from the ground (by a man going backward between them) and laying them across each other, so that all the brush projects into the space between the tables; this may be done and yet the stalks be at such an angle that the table will support the brush when cut. To cut properly, be careful not to catch the leaf; place the knife against the stalk about eight inches from the brush, and draw the brush, not the knife. The blade must not be taken off with the brush. As the brush is cut it is laid on the table, and then hauled in wagons to be scraped. In scraping, separate the crooked brush from the straight. The scraping is done on a small cylinder, like that of a threshing machine, but no concave is used, and it is run from the operator. The power may be a one or two horse power. Scraping is to take off the seed. The scraped brush must be cured under shelter. Any building or shed through which there is a free circulation of air will answer. It is best to construct racks upon which to lay the brush, as when green it should not be more than three inches deep; but as it becomes partly cured, more brush may be laid upon it.—*American Agriculturist.*

## He Had Excellent Reasons.

Among the vehicles on the market the other morning was a one-horse wagon in which was a barrel of cider. A citizen who was evidently spying around for something of the sort approached the owner of the cider and asked:

"Is your cider new?"  
"Of course."  
"Make it out of apples?"  
"Certainly I did."  
"Reduced it with water?"  
"No, sir."  
"Are those straws around the bung real wheat straws from the farm, or only artificial?"  
"What do you take me for!" indignantly exclaimed the farmer.  
"Keep cool, my friend. Were the apples windfalls or regular cider apples?"  
"You go on! I don't believe you ever saw cider made!"  
"Ah! my boy, there's the pinch! I used to make two hundred barrels a year in a cellar up the street, and the only use we made of apples was to keep a peck in the window up-stairs for a blind! I'm buying now, and that's why I am so particular."—*Detroit Free Press.*

—Operatic tenors with a high chest C are paid fabulous salaries at the present time. Masini is earning \$3,000 a night in Buenos Ayres, Tamagno commands \$1,000 a performance in Europe, and Marconi receives \$600 a night.

## PUNGENT PARAGRAPHS.

—The mouth is the window on the eye, says an old proverb. A liberal collection of steam in water, used hot, is also a curative.

—A good way to keep the cow-yard clean and wholesome, and save the manure, is simply to plow the yard as often as once a month. This method is simple and effective.

—Cement for fastening wood to stone. Melt together four parts of pitch and one of wax, and add four parts of powdered brick-dust or chalk. It must be warmed before using and applied thinly to the surfaces to be joined.

—Chili Sauce—Twelve large, ripe, tomatoes, four ripe pippins, two large onions, two tablespoonfuls of salt, two of sugar, one of cinnamon, three cups of cider vinegar. Chop all fine and boil one hour. Bottle for use.—*Cincinnati Times.*

—Dumplings—Make the dough as for biscuits, with sour milk and soda, then add one teaspoonful of baking powder and roll out as thin as pie crust; spread with butter, fold and roll again, cut into inch squares, and drop in the boiling pot.—*Boston Budget.*

—Have a place for the accommodation of dirty clothes, and teach the children to put all their soiled garments there when they are exchanged for clean ones. This will remove the necessity of making a trip to every room on wash day.—*Indianapolis Sentinel.*

—English Pudding.—One cup of molasses, one-half cup of butter, one cup of sweet milk, one teaspoonful of soda, one teaspoonful of different spices, two cups of chopped raisins, one cup of chopped apples and three cups of flour; steam three hours. Serve with sauce.—*Honolulu.*

—M. Schmidt, Benton County, Ia., writes the *Farmer* that hog cholera is a disease mainly of the blood, and black blood blisters will be found on the outside of the gums of the upper jaw. These should be opened with a knife and washed out with strong salt and water. He keeps the hog's mouth open by inserting corn-cob.

—Although grape rot will develop and prevail in any and all of the climatic vicissitudes incident to the season, says a writer in the *Rural World*, it is always most violent in extreme temperatures when associated with moisture, and is the most destructive in the lower temperatures and in great diurnal ranges. The greatest destruction occurs in the first few days, and if the outset be slight its continuance will be short, except when frequent and extreme changes shall occur, or any other conditions repressive of the function of the vine.

## How to Discipline the Eye.

A very good way to discipline the mechanical eye is to first measure an inch with the eye, then prove it with a rule, then measure a half-inch, then an eighth, and so on, and you will soon be able to discover at a glance the difference between a twelfth and a sixteenth of an inch; then go to three inches, six, twelve, and so on. Some call this guessing; there is no guess-work about it. It is measuring with the eye and mind. Acquire the habit of criticising for imperfections every piece of work that you see; do every thing as nearly as you can without measuring (or spilling it), or as nearly as you can trust the eye with its present training. If you can not see things mechanically, do not blame the eye for it; it is no more to blame than the mouth is because we can not read, or the fingers because we can not write. A person may write a very good hand with the eyes closed, the mind, of course, directing the fingers. The eye is necessary, however, to detect imperfections. Every operation in life requires a mechanically trained eye, and we should realize more than we do the great importance of properly training that organ.—*Boston Budget.*

## Advantages of Early Marriage.

You don't run the risk of dying an old maid.  
It is better to be a young fool than an old one.  
The unmarried girl feels she is growing old too quick.  
If you make a bad match you can blame it to inexperience.  
When you are getting old no one will take you but a widower.  
It prevents your married friends from sympathizing with you.  
If you wait till you are thirty it is hard to get a young husband.  
The man who marries an old woman also wants something thrown in.  
You are apt to get shop-worn if you remain long on the matrimonial market.  
You have a better chance to catch a second husband if you happen to lose your first.  
If you catch a millionaire's son you will have him before he has blown in his fortune.  
You avoid the pleasure of having all your girl friends tell you how happy they are with their husbands.—*Judge.*