...small packages of the seed of this vegetable, with brief directions for planting and cultivating. Many sowed the seed and raised the plants. No fee, however, was made of them. As vegetable curiosities they attracted some attention in the gardens where they were raised, and they helped swell the number of vegetables some market gardeners exhibited at fairs. It was generally believed that the kohl-rabi was a cross between the turnip and the cabbage, and it was the common belief that the union resulted, as Charles Lamb said the mixture of brandy and water did, "in spoiling two very good things." When the vegetable with a curious German name ceased to be a curiosity its cultivation ceased. It was mentioned, described and illustrated in the catalogues of seed merchants. A few packages of the seed were sent out in the boxes received by country grocers, but as a rule none of them were sold. Farmers knew of no use to put the plants to when they were raised, and they did not rank high as things of beauty.

Most market gardeners in the vicinity of large cities raised this vegetable, which was bought in unlimited quantities by Germans and Scandinavians. A few people from the north of Europe raised the plant in their gardens and used them as a substitute for cabbages and turnips. Some stated that the kohl-rabi was superior to either of these vegetables as an ingredient in soups. A few years ago it was reported that the consumption of kohl-rabi was increasing in Eastern cities, and that Americans had learned to eat it. At last the compilers of cook-books gave recipes for cooking it. Still kohl-rabi did not appear among the vegetables on the bill of fare on any fashionable hotel or restaurant in the country. None thought that it was a great accession to our list of garden products. It was not raised as a field crop for the most obvious reasons. It was noticed by the few who raised them that cattle, sheep and pigs would eat the leaves as they did those of the turnip, but that they generally rejected the enlargement of the stem, which was said to be the most valuable portion of the plant and the part that was put to use in foreign countries.

It appears that an agricultural college may be good for something, though many seem to doubt it. In the organ of the institution of manhattan, Kan., Prof. Shelton gives an interesting account of his success in raising kohl-rahi the past season. He planted about half an acre of this crop and the yield was nearly ten tons. The field where it grew attracted attion all summer. The plants resisted drought better than any thing planted on the place. When the soil was as dry as road dust, the air like that over a desert, and no rain for weeks, the stalks of kohl-rabi flourished and made a large growth. If the plant has any insects enemies none put in an appearance. Cattle at first did not appear to relish the new kind of food, but as soon as they became accustomed to it they ate it greedily. It is too early as yet to form an estimate of the nutritious value of the new crop. Foreign chemists state that the kohl-rabi is equal to the best varieties of turnips. The crop is said to be quite extensively raised in Sweden, Denmark and Northern Germany as food for milch cows. Unlike turnips, it communicates no bad flavor to milk.

Turnips have never been very extensively raised in most parts of this country for stock food. The climate at the West and South is not favorable to the crop that succeeds so well in the British islands. Our summers are too hot and dry for turnips. The yield is not large and the roots are likely to be hard and stringy. Cabbages have been raised to some extent for feeding to stock, but since the introduction of the European cabbage insect their cultivation has been neglected. The climate of the Southern States is too hot and dry for cabbages, and there is difficulty in raising them in all parts of the country. The kohl-rabi is said to be easy to keep during the winter. If it will thrive during a protracted drought and has a feeding value equal to that of the turnip it possesses great merit. If it can be raised in the South and on the great plains where the rainfall is slight it will prove to be a boon to cattle and sheep owners. The great trouble in raising stock in these regions is the difficulty in obtaining good food after the middle of summer.

The general cultivation of kohl-rabi is like that of the cabbage. It is not general, however, to raise the plants in a seed bed and to set them out in rows when they are cultivated. The seed is sown like that of turnips, and the young plants are thinned out till they stand about eight inches apart. The seed can be sown at any time from the 1st of May till the 1st of July. All the hard work required is in thinning

Too much care in this portion of the edifice is an impossibility. A lack of substantiality in the foundation will endanger the safety of the building and its occupants, producing settlements and cracks in the walls, defects that are incurable after the structure is finished, except at great expense. The house may be built upon a rock, but it may not be on the right kind of a rock to insure durability to the structure. A knowledge of the geological formation in the vicinity is necessary, to enable the builder to select a proper site. A place that for surface elevation and surroundings may be very eligible to build upon, may have a soil too loose and sandy to the depth of twenty feet or more to make it safe to excavate and build upon. Or, the site may be of rocky formation; but if the rock, upon exposure to the tools of the workmen, or the influence of the atmosphere, is likely to crumble into atoms within a few years, it is better to select a ground in a less agreeable but more substantial situation.

To test the foundation soil, where any doubt of its firmness exists, holes should be bored at several points, and to such depth as will guarantee perfect immobility to the structure when completed. All "made-ground" is to be mistrusted, as of too loose a texture, for all ground that has been deposited by man, or upturned by him to any material depth, will require ages to gain the firmness of an original formation. Land permeated by natural springs is to be avoided, unless they are definitely located and substantially arched over. Clay, gravel, or even sand, may make a solid foundation upon which to build, if the excavation reaches to the original beds, and no running water is found to weaken them. The great city of London is built upon sandy gravel, and the foundations have proved durable when properly built.

The depth of a foundation can not be regulated by any general rule, as much depends upon the weight and strength of the building to be erected and the character of the ground. The old rule was to make the excavation equal in depth to one-sixth of the height of the structure. If this depth, by boring, indicates instability in the soil, trenches may be dug until firm ground is reached. In laying the foundation of the Third Presbyterian Church in Chicago, great irregularity of depth was required, and some of the "mudsills" were laid many feet deeper than others. At the bottom of the basement, the ground was leveled, and the construction from that point was perfected without further difficulty. The irregularity in the walls below the basement insured perfect permanence to the building. The trench-system may be used with similar good effects. If possible, however, the "mudsills" should be upon the same level.

Wherever, at a proper depth, a requisite firmness of the earth is lacking, wooden piles may be driven in the line of the proposed walls, and upon these oak planks alone may be bedded in the trenches, but large stones are preferable. In case of a narrow pit of loose-made ground, lying in the line of the foundation, as will sometimes occur, piles may not reach the bottom; but by digging a trench through the pit, from side to side, about two feet deep, and filling it with concrete, a cover is formed, when the concrete hardens, that will prevent the mud beneath from rising, and make a firm support for the foundation stones. Concrete is formed by mixing pebble stones and gravel with water-cement, the whole mass becoming like stone when it dries.—*Hill's National Builder.*

How the Sparrows Came.

The English sparrows' advent here was very like that of the rabbit which Australia is so anxious to be rid of. A miller caterpillar, indigenous to this climate, was found to be destroying the trees in the parks, besides being a nuisance in consequence of its propensity to hang from the trees by a web-like thread. Persons passing under the trees were liable to have the crawling creatures drop down their necks or upon their clothes, and some remedy were sought to rid New York of these pests. A foreigner suggested the importation of a few sparrows. Seventy-five pairs were brought over from the Old World, but the severe winter which followed killed the birds. A second attempt was made, and every one was asked to care for the little creatures and build sparrow houses. This was done and the sparrows were saved the next winter. The young broods raised in the country were soon able to take care of themselves. It did not take long for the acclimated foreigners and their descendants to migrate, and now they are found all over the United States.—*N. Y. Mail and Express.*

—Princess Beatrice's second child has been christened Victoria Eugenie Julia Eva.

...early Governor of Massachusetts, having lived two years in Boston, wanted to visit Plymouth, of the same State, about fifty miles distant. After two days, we are told, he reached Plymouth, "having been conveyed over the fords of streams on the shoulders of Indians." Toward the close of the eighteenth century it was regarded as a remarkable journey if the traveler went from Edinburgh, Scotland, to London, England, in three days and three nights. It was said that several persons, who had been so rash as to attempt it, had actually died from the rapidity of the motion.

In 1847 it took months to go from New England to Oregon. Now the trip can be made in six days. In 1760, the stage that was to carry the mail from Philadelphia to Boston was expected to make the trip in six days, leaving Philadelphia on Monday morning and arriving at Boston on Saturday night.

Said a distinguished editor of Washington city in 1831: "But for our part we have no desire ever to be carried by any mode of conveyance more rapidly than at the rate of thirteen miles the hour." This editor was as incredulous as to the rapidity with which people could go from place to place as Voltaire, who said of Sir Isaac Newton: "What do you think Sir Isaac Newton says? Why he actually predicts that the time will come when people will travel at the rate of forty miles an hour! Just see into what absurdities the studies of the Bible drive a great and gifted mind." Very few even among the far-seeing entertained the thoughts of Sir Isaac Newton. Many thought, with Voltaire, that such thoughts concerning travel were fanciful. Even those who assembled near Honesdale, Pa., to see the first locomotive that turned a wheel on a railroad track, had no conception of the part that steam was to play in the conveyance of passengers and freight. Fifty years ago two steam vessels arrived at New York the same day, having made the voyage in fourteen days. Now they make the voyage in half the time, and many vessels are required to meet the wants of the traveling public, and large numbers are coming and going from one country to another. The conveniences in traveling, both by rail and by water, are so many that the traveler can go around the world and not experience the discomforts and hardships encountered by a few miles of travel in other days.—*Christian at Work.*

GOOD HOUSEKEEPING.

A Claim That the Country Has Never Had so Much of It as Now.

The women of the land are differentiating into two classes in respect to housekeeping. The young ones do not all take to domestic duties, for they find them irksome. A girl who has been fed and reared on excitement and who has passed through a somewhat rapid adolescence, is not inclined to sympathize with a routine of duty within the walls of home. Domestic cares weary her, and in her hands housekeeping is composed of makeshifts that neither dignify herself nor ennoble the work.

But taking all women into account, the quality of housekeeping is fast improving, for there is a large and growing class of women who have the intelligence, the health, the sense and pleasure of duty and the home attachments that make prime housekeepers of them. One has to go back to the housekeeping of no more than twenty-five years ago among the masses of the people to see how great is the contrast of the present. If you do not enter homes enough to find this out, you will see evidences of it in the cooking at least shown at country fairs, at church festivals and at various gatherings where the housewives make their contributions of food; you will see it in the newspapers and various periodical publications by the endless inquiries about this and that, about cooking and furnishing, about how to do one thing and another.

Good housekeeping is not decaying. The country never had so much of it as now, and this makes the failures, when we look at them alone, seem all the more deplorable. There is every opportunity now for women to learn how to keep house well and there is every hope to the willing and ambitious.—*Good Housekeeping.*

Utilizing Their Talents.

"I've about concluded," said the manager to his company, just after a stormy rehearsal, "to stop putting on plays and turn your talents in a direction where they will be more useful."

"What are you going to do?" asked the leading man.

"I'm going to organize you into a foot-ball association. I'll have the most brilliant collection of kickers in the country."—*Merchant Traveler.*

...minative, medium, large, immense and grotesque sizes, and individual taste has unlimited scope, for there is much to chose from in the way of style, shape and adornment. The very popular "Peek-a-boo" bonnets grade from a tiny coquettish shape, having a little pent-house brim, to an exaggerated style like the old-fashioned *calèche* bonnet, suggestive of the grotesque head-dress worn by Buttercup of Pinafore fame. This large model is this season trimmed from the back of the hat, and there is frequently no garniture on the front except the wide band that surrounds the crown. There are also innumerable styles in the Gipsy, cottage, princess and other French bonnets, which are invariably chosen by women of elegant tastes. In round hats are the Bismarck, the Smuggler, the Vivandiere, the Leonardo da Vinci—otherwise called the Gainsborough, the Boulanger, the Princess of Wales and the large, elegant Jaques Collet shape. The crown of this hat is completely covered with full ostrich plumes, and it is usually made of black or golden-brown velvet. Among the trimmed hats exhibited, is one in this style made of shot or cauchemar (black with terra cotta reflets) velvet, trimmed with gold lace and glittering jewelled pins, another with canaque or Caledonian plush adorned with sea-birds. Another altogether different style, with a crushed-in crown and an upturned brim, is made of black velvet corded with scarlet. Around the crown is set a wreath of crimson velvet unmounted roses. A second hat of this shape is trimmed with garnet scarabs, mounted in gold, nestling in torsades of open-work silk etamine in broche patterns. High English felt hats, with brims rolling close to the crown, called the Torquay and the Brighton, are severely plain in the matter of garniture, there being but two gray quill-feathers thrust through a stiff-repped ribbon bow at the left side. These hats are worn with tailor suits, and the cloth caps in jockey style are worn *en suite* with long coats closely fitted, made of plain, checked or striped tweed, and trimmed with black fox or beaver. The caps are not decorated in any way. Glossy beaver hats with velvet brims are trimmed with Roman scarfs, shot velvet or bronze and silver ornaments, mingled with loops of heavy moire ribbon.—*N. Y. Post.*

HANDSOME AFRICANS.

How the Bangala Women Ornament Their Arms and Shoulders.

The Bangalas are a fine race physically, being tall, powerful and splendidly formed, with features by no means of the negro type; the women are the handsomest I have seen in Africa. Their dress is scanty, consisting for the most part only of a waist-cloth for the men and a short kilt of woven grass for the women; but men of high degree often wear mantles of dressed goat or other skins. They cicatrize their arms, shoulders and busts in patterns by cutting the skin and injecting some irritant. Sometimes the result looks very well; but in other cases the process is not successful, and raises huge unsightly lumps of flesh. The chief of Iboko, when I arrived, was an old man over eighty—his age was reported by some to be eighty-four, by others eighty-six—who had lost one eye in battle and possessed fifty wives. He was over six feet in height, with a fine, well-developed figure, and, but for his dirty white hair and shriveled skin, would have passed for a man of half his age. He was much attached to Captain Coquilhat (named "Mwafa" or the "Eagle" by the natives), and never undertook any thing without consulting him. The scene just after our arrival at Bangala, when, "Le Roi des Bangalas" being announced as we were all sitting over our after-dinner coffee, Mata Bwyki entered, wearing his royal hat of leopard skin and attended by several of his wives, and enfolded Captain Coquilhat, gold-spangled uniform and all, in an ample bear's hug, was really worth seeing.—*Blackwood's Magazine.*

—"I've about concluded," said the manager to his company, just after a stormy rehearsal, "to stop putting on plays and turn your talents in a direction where they will be more useful." "What are you going to do?" asked the leading man. "I'm going to organize you into a foot-ball association. I'll have the most brilliant collection of kickers in the country."—*Merchant Traveler.*

—The latest "sell" that youngsters are playing upon one another and upon their elders is: "Did you get the letter?" "What letter?" is naturally asked. "Go Gallagher!"—*N. Y. Times.*

—Kegs of whisky have been washed ashore at Toledo that are supposed to have lain in a shipwrecked vessel at the bottom of the lake for thirty years.

—Before going into fruit culture find out what varieties your land is best adapted to produce, and give those varieties the preference. Situation as well as soil adaptation should be considered.—*Troy Times.*

—Ducks usually begin to lay in February, and until that time they may be kept at but little expense. Cooked turnips, with a small amount of corn-meal, make good food for them. After they begin to lay they should have a proportion of animal food.—*Indianapolis Journal*

—Uncle Simeon's Brown Bread.—Two quarts Indian meal, one quart rye, half cupful molasses, two teaspoonfuls salt, one teaspoonful salaratus, one cupful yeast. Make as stiff as can be stirred with a spoon, with warm water. Let rise over night. Bake five or six hours.—*Toledo Blade.*

—Every additional pound of flesh that can be added to the carcass proportionally lessens the cost of the whole, with the same amount of food. The more comfortable the animal is kept the more rapidly it will increase. Shelter and warmth represent food, as they save that to create which food is required.—*St. Louis Republican.*

—Field mice will work very badly in orchards when there is a great depth of snow. The snow should be trodden down about the trees the first time it is damp enough to do so, especially in runs where it drifts, as trees six or eight inches in diameter at the collar are often completely girdled in such situations.—*Home and Farm.*

—Plum Pudding.—One pint of chopped suet, one pint of tart apples, one pint of raisins, one pint of currants, one-half pint of sugar, one-half pint of sweet milk, one cup of citron; beat eight eggs and mix with the above, and add sufficient flour to make it stick together; boil three hours in a cloth bag and serve with sauce.—*Detroit Free Press.*

—Wheat shorts or middlings is one of the cheapest foods for swine. A ration of two-thirds shorts and one-third corn-meal is one of the best things for finishing off mature hogs. It should be fed dry, providing water in a separate trough. In this way the hogs will masticate their food most thoroughly and digest more of it than they would if it was fed wet. Shorts and sweet skim milk until the pigs are four or five months old is excellent feed, one-third corn-meal being added later to put on flesh and fat.—*Home and Farm.*

—The garden needs more manure. This fact should always be kept in mind, and every bit of waste that is likely to have any value, mechanical or otherwise, as manure, should be added to the heap. It is wonderful what a lot of manure may be got together by those who keep this always before them. Every body, of course, should keep pigs to eat up the waste vegetables, and with the manure from the pig-stye should be blended all the other waste matters of the garden and house.—*N. Y. Observer.*

—Whit-Pot.—From one quart of milk save out a teacupful, heat the remainder to the boiling point; into the cold milk stir two heaped tablespoonfuls of Indian meal and two heaped tablespoonfuls of sifted flour; stir this, after being evenly mixed in the cold milk, into the boiling milk, have ready to add at the same time two eggs well beaten and two-thirds of a cup of molasses (or "sweeten to taste"), boil ten minutes and add a teaspoonful of salt and serve hot, and you will not wonder that "the boys" always relished "mother's glib-go-down."—*Good Cheer.*

Poor George's Exercise.

Uncle Zeb (visiting niece)—Maria, put on your wraps and come with me for a drive. My carriage is at the door.

Young Wife—Please excuse me, uncle. I have been shoveling the snow off the walks, carrying in coal and emptying ashes, and I am too tired to dress.

Uncle Zeb—H'm! Where's George?

Young Wife—He's at the gymnasium, practicing on the lifting machine. Poor dear George has to have some exercise, you know.—*Chicago Tribune.*

—"And what do you think of my daughter's playing, Professor?" asked Mr. Pursey. "Her method is good and her phrasing is excellent, but what she lacks is technique." "Why didn't you let me know of this before, Professor? I'll order some right away. I'm determined that Fannie shall not want for nothing that money will buy."—*Boston Budget.*

—It is said that once in happy Finland the average publication of books was one yearly. In 1855 the average had increased to ten. But now the yearly yield numbers 1,290 volumes.

...petraters of practical jokes with bombs filled with sawdust. It was successful, the jokers having confessed.

...shows that 3,944,309 barrels of salt were inspected in Michigan during the present year. There are 142 blocks and 4,500 salt

...ceremony. Her royal highness was presented with forty buffalo robes and two horses.

...made in raising all kinds of vegetables and small fruits. Extra help for weeding and thinning garden vegetables

...be taken for *Punch* or the *Budget of Fun.*"