

SCIENCE.

BURNING OF THE DEAD.—The body burns, whether placed in the earth or fire; in one case it takes 10 to 20 years, and in the other so many minutes. Cremation is the proper and scientific way to dispose of dead organic matter. When the body is cremated, there is no further fear from disease germs in the body. The only plausible objection which has been offered against cremation is that in case of homicide through the administration of deadly poisons, valuable evidence might be destroyed; but this is not a serious objection in the face of many advantages gained. All innovations in sanitary science have had to fight their way inch by inch. Vaccination had a hard struggle, but came out triumphant, and so we predict for cremation a glorious victory, a triumph of good sense and science.—Ionia Sentinel.

M. Le Blant, the director of the School of France, at Rome, has forwarded a communication to the Academie des inscriptions, stating that the excavations recently made at Subiaco have brought to light some splendid statues, which appear to have been sent by the Emperor Nero from Rome, for the decoration of his villa in that vicinity. A chamber has been also discovered, hung around with tablets upon which are portraits, in basso-relievo, of celebrated authors, and probably this room served as a library. But the most important finds have been made near Marino, about 15 kilometers from Rome. The workmen have cleared out chambers adorned with mosaics and variegated marbles, as well as a vast courtyard encircled by a colonnade and long galleries communicating one with the other to various parts of the villa. These covered passages are filled with priceless sculptures, statues, and bassi-relievi of various designs. Lead pipes, bearing the imprint of the genitive names of Messalina and Voconius Pollo, probably successive owners of the villa in question have been also brought to view.

THE COST OF A LEAD PENCIL.—“What does it cost to make a lead pencil?” queried a reporter of the New York Sun. “First let me tell you how we make a pencil,” said the manufacturer. “See this fine black powder? That’s graphite. It costs twenty-five cents a pound. This white substance is German clay. It comes across the ocean as ballast in sailing vessels, and all its costs us is freight. We mix this clay and this powder together and grind them in a mill, allowing moisture to be added during the process until the two are thoroughly assimilated and are reduced to a paste about the consistency of putty.

“This paste we press into these dies, each one of which is the size of a pencil lead, except in length. There are four leads in one of these. After they are pressed we cut them into the proper length, and bake them in an oven kept at very high heat. There we have the lead made. Its hardness is regulated by the greater or less amount of clay we mix with the graphite—the more clay we put in, the harder the lead.

“The cedar we use comes principally from the swamps of Florida, and is obtained entirely from the fallen trees that lie there. The wood is delivered to us in blocks sawed to pencil lengths, some thick, to receive the lead, and others thin for the piece that is glued over the lead. The blocks are sawed for four pencils each. They are grooved by a saw, the groove being the place where the lead is to lie.

“The leads are kept in hot glue, and are placed in the grooves as the blocks are ready. When that is done, the thin block is glued fast to the thick one. When dry, the blocks are run through a machine that cuts the pencils apart. Then they are run through a machine that shapes and burnishes them, and they are ready to be tied in bunches, boxed, and put out.

“The different grades in value are made by finer manipulation of the graphite. Here is a pencil that is about the average quality used in every day business. It costs a little more than one quarter of a cent to get it ready for market. We sell

it to dealers at one hundred per cent profit, and the dealer makes much more than that. Of this grade an operator and the machinery will easily make 2,500 a day.”—Scientific American.

FARM AND GARDEN.

HOGS.—The Kansas Farmer has an instructive article on the management of this article of commerce: “Be sure your hogs are of good blood and of good health. Give them a good shelter. In winter provide a good warm, dry bed. Feed the sow up to within one week of farrowing. Then gradually lessen the feed till she gets next to nothing by the time she drops her pigs. Give her no feed for twenty-four hours after farrowing, but let her water she will drink. Gradually increase the feed till the pigs are ten days old. Then give her all she can eat and drink. Should she offer to eat the pigs, pour coal oil in a cloth and gently draw it over them. Give a warm place with not too much bedding. Make a small shallow trough for the pigs. When they are about three weeks old, give about a pint of sweet milk twice a day. Clean the trough every time before putting in the new milk. Put the trough where no other stock can get at it. Make the pigs as tame as dogs. By the time they are five weeks old, they will want milk every time you pass the pen. Keep them growing all the time. At three months old, separate the boar from the other hogs. Feed him well. Do not allow him to wallow. Fix up a shelter for him; over this shelter in the summer pour water. This will keep him cool and he will have no desire to wallow. He should not serve sows till six months old.

DRY EARTH FOR BEDDING.—If any one will observe when the cows choose to lie down in the yard or pasture it will be seen that they choose the bare ground rather than the sod or bedding of straw. The same is true of sheep. We have taken this hint and furnished the cow stable with dry earth bedding. Leaves and straw are poor absorbents in comparison. In the pig pens dry earth has no equivalent. In very cold weather we add straw or leaves; but until the weather is very cold the animals will be more comfortable with a bed of fresh soil, or soil changed once a fortnight or week. In the chicken house we have learned its great value as a deodorizer. Our roosts are over a sloping floor, on which we occasionally scatter dry earth. The droppings roll down into a pile of dry earth. This is turned over with a shovel each week or oftener, and we can say the chicken house is free from any offensive odor, and the bright combs and glossy feathers tell of the health of the fowls. Dry earth is a good preventive, too, of vermin of cattle, pigs and poultry. It must be procured at a dry time, and stored under shed or in stables. It not only promotes neatness and health, but saves the very element of the manures which makes them most valuable, and most of them would evaporate if not absorbed by the dry earth. We do not like it as a bedding in the horse stables, but it should be found in every stable, to sprinkle the floor with as soon as the bedding is removed in the morning. When removed from the stables, styes, and coops, it should be kept under cover for spring use, or for drilling with the wheat in the fall.—Cincinnati Commercial.

BEANS EXHAUSTIVE.—It is found in practice that beans are not a good crop to precede wheat. One reason possibly is that they leave the soil in too loose a condition or the roots will not hold in winter. But the chief objection to beans as a fallow crop is that they rob the soil of precisely the food that the wheat plant requires, phosphate and nitrogen. Farmers who grow beans this summer should save their land for spring grain, which will give opportunity for more plant food to accumulate before the pests are started in search of it.

HOUSEHOLD.

MOTHS.—Always after beating, cleaning, and a grand airing, take the woolen clothes in while the sun is on them, and put away, with as little folding as possible, in large chests, lined with thick paper, and plenty of gum camphor in rather large pieces among the layers. I hope to see the large wooden chests for storage form part of our outfits, as they were of our grandmothers. Boxes are much better to keep clothes in than leather trunks are, and a set made of cedar, or lined with veneers of that wood, built very large to receive clothes without much folding, would be better than cedar closets, especially if there is a dry attic to store them. One chest for blankets, one for men’s clothing, and one for women’s should be part of the family planishing, and descend as heirlooms after the sensible custom of our ancestors. Furs keep best in the new barrels made from paper pulp, which can be sealed up to wholly exclude moths. If you must store them without any such convenience, beat them thoroughly on the inside, brush the fur well, put into a clean, large paper bag which you get from the grocer’s, with lumps of camphor in the pockets and folds, and paste the top of the bag closely. Keep each article, so sealed in a separate bag, in a box or trunk, lined with camphorated or tarred paper, and paste strips over the key-hole and closure of the trunk. This work should always be done as soon as you are through wearing furs and woollens. Moths seldom attack things in constant use, but seize their chance if articles are left in closet or trunk for a fortnight unguarded. Don’t leave your winter dresses and the boys’ clothes hanging in unused closets or the attic half the summer. Beside moths, the ants, wasps, and flies will gnaw holes in them, dust gathers, and light fades them. The waste of clothes comes nearly as much from neglect as from use.—Wide Awake.

SAUSAGES.—Home-made sausages to be boiled and cut in thin slices for tea or for breakfast, are made of two parts of beef and one part of pork. Chop them very fine, and season with black and red pepper, salt, a little sage, and summer savory if you please. Put this into small bags made of stout cotton cloth, boil, and then hang in a dry, cool closet until you wish to use.

CELERY that is not so crisp as it should be, may be eaten prepared like this: After washing the celery and removing the green leaves, cut in pieces about as you do asparagus, then put it into boiling water that is salted; when it is tender, drain it, lay it on slices of buttered toast, which you have just dipped in the water in which you cooked the celery; add butter, pepper and salt to your taste; serve hot.

VARIETIES.

The latest caper in society is to stamp or seal a letter where wax is used by the use of the thumb. It is said that the lines on the ball of the thumb are indicative of character and make a pretty graven surface on the wax, besides conveying to the loved one a personal impression that carries with it something of the fidelity of the sender.

An owl, the pet of a Portsmouth family, died and was buried at night with slow music and the recitation of appropriate lines from the “Burial of Sir John Moore.” Over the grave of this tame bird of night, whose civilized name was William, this inscription is placed upon a tree: “Sacred to the memory of William Owl, born Feb. 22, 1800, died Aug. 22, 1883.” The owl came from Newbern, N. C., and is said to have been actually eighty-three years old, having been hatched from its shell on the first birthday of Washington after the great and good man’s death. W. O. had been banded down from family to family, and his history carefully preserved.

In the course of an examination for the degree of B.A. at Cambridge a few months ago, under an examiner whose name was Payne, one of the questions was, “Give a definition of happiness.” To which a candidate, well known not a thousand miles from the Harlepoles returned the following laconic answer, “An exemption from Payne.”

A bright five-year old was listening to the story of the pence taken from the fish’s mouth, and delightedly shouted, “I guess those pennies came out of Jonah’s pocket-book.”—Congregation-alist.

A fashionable young lady in New York has had her hair tinted a beautiful chestnut color, to match her saddle horse’s mane.

TO DEALERS AT ONE HUNDRED PER CENT PROFIT, AND THE DEALER MAKES MUCH MORE THAN THAT. OF THIS GRADE AN OPERATOR AND THE MACHINERY WILL EASILY MAKE 2,500 A DAY.—Scientific American.

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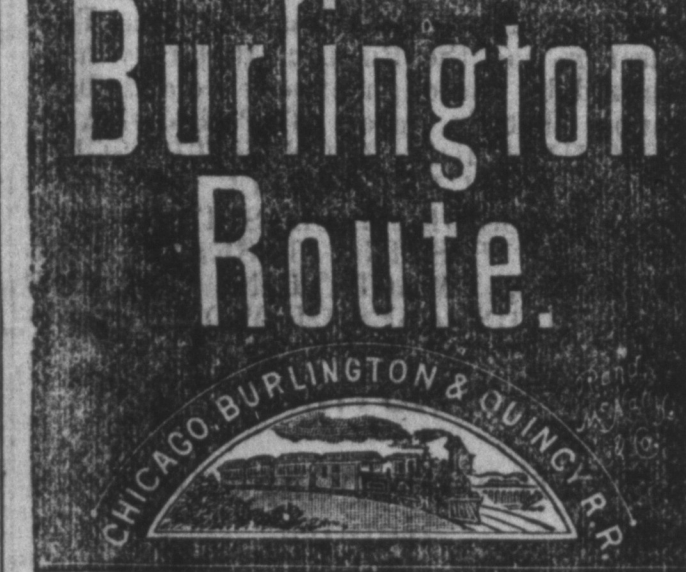
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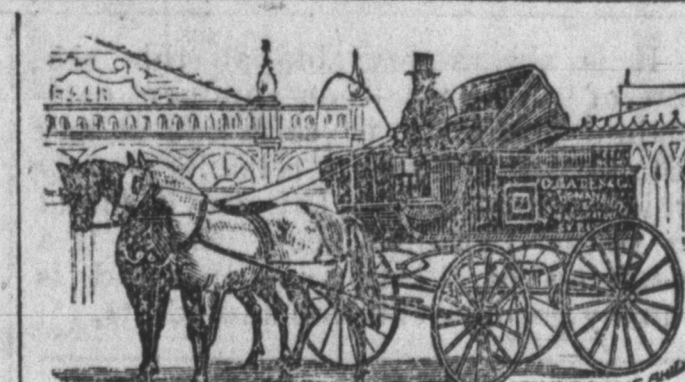
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