

## "Roses."

"Roses, indeed!" said Mr. Merritt, with a dark frown on his countenance. "A dollar's worth of roses! I never heard of such nonsense in my life. What in the name of common sense do you want of roses, I'd like to know! Ain't there lots of wild ones in the swamp?"

Mary Merritt stood crimson and confused beneath the lash of her father's sneering words. She was a slight, pretty girl of eighteen, with bright brown eyes, hair smooth and glossy as a chestnut rind, and a complexion of the purest pink and white.

"I thought I'd like a few flowers in the door-yard," hesitated Mary, scarcely venturing to lift her eyes from the floor.

"Flowers?" sarcastically echoed her father. "Wouldn't you like a set of diamonds, or a black velvet gown? Or a carriage and four? I'd have had the house newly furnished with red velvet cushions and a Brussels carpet. You must have a deal of money to spare, to go about ordering dollars' worth of roses!"

"It's my own money, father," cried poor Mary, fairly stout to desperation. "I earned it with my own hands, binding shoes at night, after the day's work was done."

"And you're mine, ain't you?" said Mr. Merritt, grimly. "And if you're able to earn any extra money, I'd ought to be handed over to me. Give me that letter with the dollar-bill in it!"

"Can't I have any roses, father?" said Mary, with a sinking heart.

"Not on this here farm," said Mr. Merritt. "All the spare money we can raise goes to pay interest on the old mortgage and keeping up the buildings and fences. A dollar ain't much, but a dollar will help along. Now go back to your milk-skimming, or your bread-making, or whatever you're about."

He went out as he spoke, banging the kitchen-door after him, and Mary sat down and cried.

She was so tired of the plain weeds and running white clover in the dooryard; she had so longed for a few bright spots of color there. And she had worked so hard to earn the money that her father had just so coolly confiscated. Josiah Merritt kept her servant, and she was the patient household drudge. So Mary washed and ironed, baked and cleaned, made cheese and butter, raised a whole colony of young turkeys, geese and chickens, and mended her father's shirts and stockings between times.

For poor Mrs. Merritt had been "worked" out of the world years before, and nothing remained of her but a tender memory in Mary's heart, and a crooked tombstone, half-buried in weeds and briars, in the village churchyard. Nor did she venture to plead that one of the confiscated roses had been for mother's grave!

"It's too bad," said Joel Harvey, who, from the back shed, where he had been sharpening his sickle, had heard the whole altercation. "Why didn't you let the poor girl have her roses, Mr. Merritt?"

"Because I don't believe in encouraging no such high-don notions," retorted the farmer, stiffly.

"Yes, but—"

"It's my business, Joel Harvey, not yours," said Mr. Merritt. "And now, if there's any more of that sort of talk, I'll be back to the ten-acre lot. Time is money, and we've wasted enough of it already this morning."

"Old savage!" muttered Joel, indignantly, to himself, as he followed his employer. "I'd just like to serve him out, that I would! Put him into a kettle of boiling silver, and fire it up with greenbacks. Money, money, money! I believe he thinks the world is made of money."

That evening, when he brought in the milking-pails, he slipped a little parcel into Mary's hand.

"It is a sucker from mother's bag, white rose bush," said he. "Maybe you can make it grow; and I guess I can get you slips from Squire Abernethy's great, red 'Giant of Battles,' that fairly makes your head ache with its color."

Mary's eyes brightened.

"How good you are, Joel!" said she. "Father thinks—"

"I know," interrupted the young man, contracting his brows. "He thinks you have no right to a pleasure or a luxury in the world—that it's your only business to grind out money for him."

"There are times," said Mary, sadly, "when I think I can't stand it any longer. If I knew of any place where they wanted a girl to help with the housework, or—"

"You'd avail yourself of it, hey?" sneered the hoarse voice of Farmer Merritt behind her. A pretty serpent I've been a nourishing in my breast. You'll just stay at home, Mary Merritt, and do your duty as you ought. As for you, Joel Harvey, clear out of this! Here's your wages for the month. There's hired men enough to be had, I guess, without having a fellow around who puts your own gal up to rebellious notions."

"Just as you please, Mr. Merritt," said independent Joel. "I'm suited if you are. I've laid up a bit of money and I've an idea of investing it for myself. Good-bye, Mary!"

Mary burst into tears. Joel had been her only friend; but Mr. Merritt frowned darkly at her.

"Go and strain the milk, girl," said he. "Here, you—to Joel—take your money and begone!"

And he flung it at him, as if he had been a dog.

Joel stooped to pick up the dollars that were rolling about the kitchen floor.

"Much obliged to you for your politeness, Mr. Merritt," said he. "Perhaps I may be able to return it some day."

To which the irate farmer returned no answer.

Joel stood unhesitatingly at the garden gate a minute before he left the premises.

"I should like to say just one word to Mary," he said to himself. "But

perhaps I'd better not. Old Merritt is in such a white rage that he would visit it upon her, if I were further to offend him. And I guess she knows my heart and can trust me—just for a while."

A month afterward Josiah Merritt strode indignantly into the room where Mary stood, pale and careworn, mixing up sponge for the morrow's bread.

"What's the matter, father?" she said.

"Matter enough!" roared Merritt. "Old Folke has sold that mortgage of mine, and the new man is going to fore-close right off! It's a little overdue, to be sure, but how is a man to raise six thousand dollars at thirty days' notice? I can't do it no more than if it were thirty thousand!"

"But what are we to do, father?" Mary asked, with a troubled countenance.

"We'll have to clear out, that is all!" said Merritt, sullenly. "You must get a situation or go into the factory, and I shall have to take a place with Morrisson's hands."

"Who is the man, father?" tearfully asked Mary.

"I don't know. I didn't ask. He's coming here to-morrow with Thompson, the lawyer, worse luck to him."

Thompson, the lawyer, arrived in due time, and with him came—Joel Harvey.

"Mary," said he, "I never could ask you to marry me while I was homeless. But now, darling, I can ask you to stay here, your own old home."

"I'll build a bay window on the south end of the sitting-room, and put a new piazza along the front, and a pump in the kitchen, and I'll hire a girl to do the rough work. And I'll try and show you, dearest, that a farmer's life need not necessarily be a life of drudgery!"

"But," hesitated Mary, "father—"

"He's welcome to a home here if he chooses," said Joel, heartily. "And I'll try and be a good son to him, for your sake, Mary!"

But Josiah Merritt declined to stay—nor was honest Joel very much grieved at his decision.

And Mary was quietly married to the "new man," and upon the wedding day a whole wagon load of rose bushes arrived—white, pink, yellow and vivid scarlet.

"We'll plant 'em right out in the front yard, dear," said the bridegroom.

"For I mean that from this time henceforward your life shall be all roses!"

## About Diamonds.

No stone, however precious, says a New York correspondent, has ever been discovered to take the place of the diamond. It is among the earliest known in history, including Scripture mention. "Diamond" is derived from the word "adamant." This is suggestive of its hardness, and yet it is only carbon, and when burned disappears as carbonic acid gas. London is the great diamond market of the world, New York being supplied from this source.

The finest diamonds come from Brazil, but generally reach the market through London. Africa is also an important source, and they are shipped from Cape Town to the British capital, where they are cleaned and prepared for use. The Golconda mines have long since ceased to be productive, and hence are abandoned. African diamonds occasionally reach forty-five carats weight, which, in point of size, equals a walnut.

The term "carat" is very common in the jewel trade, and yet is so little understood that a brief explanation may be appropriate. The "carat" is an imaginary weight, and is applied to both diamonds and gold, but with different meanings. When applied to the former it means size, but when to the latter it refers to purity. The value of gold is estimated by dividing it into twenty-four imaginary parts called "carats." If twenty be pure gold then there are four parts alloy. In the diamond trade a "carat" is equally imaginary, but it is reckoned a little more than Troy weight. The value of diamonds is \$25 per "carat."

The art of diamond cutting was invented in Holland, and for a long time it was limited to Amsterdam. It has of late years, however, been introduced to this city. The process is very slow, being done entirely by hand, and hence it may require three months or more to finish one stone. The famous Pitt diamond required two years to go through this process. There is a score of diamond cutters in this city who can make \$100 a week, being the best paid mechanics in the world. John Street and Maiden Lane are the centers of this class of workmen. The price of diamonds here varies from seventy-five cents to \$10,000. The former will purchase tiny specks too small for setting, and only useful to form initials or figures.

Tiffany & Co. are said to have a capital of \$3,000,000, on which they carry double that quantity of stock. They have some very pretty trinkets which I looked at with much interest, but omitted purchasing, "having left my pocket-book at home." Among these was a pair of earrings priced at \$5,000, and a pair of bracelets quoted at \$4,500; also a pearl necklace and a pearl pendant, each at \$4,000. They had recently sold a pair of diamond earrings of unusual value for \$16,000, but they have still on hand "a lace bow" of small diamonds, the price of which is \$5000. A tiny imitation of a peacock's feather was offered next at \$7,000. It is composed of diamonds, with a large one for the eye of the feather. The latter is yellow in color; but it had been white the price would have been \$10,000. Diamonds, however, are not the only costly stones. I saw what was called a "cat's-eye" sapphire, priced at \$1,800, and an opal, with branch and pendants, held at \$47,000. The salesman informed me that the highest price ever paid for one set of diamonds was \$100,000. It included a necklace, earrings and pendants, and must have been a rare thing in its way.

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The steam-ship *Anthracite*, which left London via Falmouth, England, on a voyage across the Atlantic, arrived at St. Johns N.F., June 21st. She is the smallest vessel that ever steamed from Europe to America. The voyage was undertaken for the purpose of testing the capabilities of the Perkins system of

high pressure engines. Throughout the entire passage the weather was unusually boisterous. The economy in the consumption of coal and water effected by the use of the Perkins system of boilers is great. Only twenty tons of coal were consumed by the *Anthracite* on the trip across and 436 gallons of water. The Perkins system consists of a tubular boiler, in which the steam is generated at an exceedingly high pressure. By means of a special system of engine this steam is used and reused over and over again. The boilers are charged with fresh distilled water, only a very small quantity being required. Having been converted into steam and used in the engine, it is condensed and again used. The boiler is constructed of horizontal tubes, welded up at each end. These horizontal tubes are connected by small vertical tubes, and the boiler is proved to 2500 pounds per square inch. In the engine there are three cylinders of different diameters—8 inch, 16 inch and 23 inch diameter respectively, 15 inch stroke. The smallest one is placed over that of medium size and worked from the same piston rod. The high pressure and medium cylinders are single acting, the low pressure one being double acting. The *Anthracite* intends to leave as soon as possible for New York.

Wire-Rope. Experiments have been made in England which indicate that wire rope can be substituted for chains for cables of vessels. Wire-rope undoubtedly has many advantages in its favor, among them, it is said that it can be made of great holding strength with a large reduction in the weight of cable that the ship has to carry. Several objections have been made to the use of wire rope for the purpose, but we fail to see why it can not be made to answer better for cables than chains. It would be equally advantageous and would also be really cheaper and more economical for the ship. The principal objection to wire-rope cables is, that they cannot be worked with the same facility as chains, and that owing to their form they would tend to kink badly. But, we understand, that these objections can be removed and that wire rope can be handled as easily with no more chance of kinking than chains.

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One of the best devices for shallow setting is the Bureau Creamery, manufactured at Burlington, Vt. The N. Y. Times in referring to the International Dairy Fair, held last year, at New York, where it took the first prize, says of it: "This is a portable closet, with glazed doors for the admission of light. It has several compartments; the upper is an ice-chamber, from which the cold air circulates downward over and around the milk pans set below it and into the lowest compartment, where cream and butter may be stored. Under the ice-chamber are the milk closets, each of which have a square shallow pan with a curved bottom. The pans are six inches deep, and hold from 10 up to 240 quarts, each, to suit a small or large dairy. These milk closets are airtight and ventilated abundantly by means of wire-gauze-covered openings, and the glazed doors may be changed for gauze ones, if desired. The milk is well aired, and the cream is exposed to light so as to preserve the high color desired in the butter. Perhaps there can be no thing more desirable than this portable dairywomen or housewife that is put into the closet in this arrangement, which has the merits of simplicity, cleanliness, and economy of labor. The closet may be placed in any room in the house where it may be most convenient for it, or in any dry, airy cellar or milk-room. A factory or creamery, or a dairy, furnished with this apparatus, should have no difficulty in producing the very choicest of butter, if the working skill is equal to the facilities furnished by the method of setting."

The apparatus consists of an upright Bureau made of thoroughly seasoned spruce lumber, which is found to be the best for the purpose. In the upper part of the Bureau is a rack for holding a supply of ice, and a metallic pan with rubber feet attached, for conducting off the waste water from the ice. Immediately below the ice are four large pans, each pan having a capacity for the whole milking of a dairy. Around each pan is sufficient space to admit of the free circulation of cold air from the ice above. As pans stand on suitable casters, and are each provided with metallic casters, so that they may be easily drawn out of the Bureau for drawing off. Each of the four pans is supplied with four ventilators, closing with wooden slides and covered with wire screens, for the exclusion of flies and other insects, dust and dirt. The Bureau is furnished with glass doors, permitting a full inspection of its contents without opening it, and also for the proper admission of light, which experience has proved to be necessary for the full development of the natural color of the cream. The cost for ten cows is \$65; for 25 cows is \$115.

In opposition to this method of setting the milk in glass placed in a refrigerator (called the Hardin system) is the Swedish system of setting cans of milk in cold water, which was perfected by Mr. Cooley in 1876, and called the Cooley system. It is claimed for the Hardin method that less ice is required to cool the air in the box containing the cans than would be needed to bring the temperature of water occupied by the same space to the same degree. The milk is set for 24 to 36 hours, each setting of milk warm from the cow is placed in the same box with two former settings, the cream is skimmed from the tops of the cans, and it is said very good butter can be made by this system. Mr. Cooley claims that this method is superior to the cold milk quickly, and every one who has used a refrigerator knows how easily they become tainted, and more especially when the rays from warm milk condensers enter the milk. The fact that a given number of cubic feet of air can be cooled to a certain degree with less ice than the same number of cubic feet of water, proves the method. The question is, which is the most effective, air or water?

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## Traveler's Column.

D. T. JOHNSTONE.

Chatham Livery Stables.

Regular Coaches to trains leaving and arriving at CHATHAM RAILWAY STATION.

Office and Stables - - - Water Street, Chatham.

By Railway Ticket.

PASSENGER TICKETS.

TO ALL PORTS OF CALL.

H. H. HARRINGTON, N.B.

1880. TIME TABLE. 1880.

Steamer "New Era,"

CAPTAIN CHARLES GALL.

Until further Notice the above Steamer will run as follows:

Leave Newcastle for Chatham, N.B.

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