

BEASTS, BIRDS, AND FISHES.

The Peculiar Influence of Music on Many Animals.

There is an old story told and retold about the fiddler on his way home from a dance who was bereft by a wolf or wolves, hungry to the famishing point but kept off by the strains of some sad soul-stirring music from the violin, which was played then as it had never been played before. "The story is true to nature and no one who has observed the effect of music on birds or beasts doubts that some time a fiddler really saved his life by playing. "Listen to the Mocking Bird," "Home, Sweet Home," or some equally well known strains.

Up in Oseila county, between Holland Patent and Trenton, a New Yorker once had a curious experience with a little pug dog. The New Yorker usually sings or whistles, but this time he was practicing on a mouth organ and could play about half of three or four different tunes. One of these was of the home-made variety. There was a jump up and down and a whirl around mixture to it that was wonderful to hear. The dog heard it as it lay in the grass under the trees of a farmhouse and it came out to the road to see what was the matter. When the carriage drove by the dog howled mournfully, and dropping in behind the carriage followed it for nearly a mile, howling all the time, while the farmers, their wives, daughters, sons, and dogs, along the route yapped and said things. When at last the music was stopped the dog continued to follow, looking up at the carriage expectantly. It had to be driven back or it might have followed the carriage for miles.

This same New Yorker had a dog, cur dog, whose opinion of mouth organ music was at once emphatic and mournful. It would howl with its nose pointed up and jaws wide open for hours, now and then yelping. What the violin was to the wolves the harmonica was to Jack, the cur dog.

Wild bears have an ear for music as well as tame ones. They will listen to a harmonica devoutly and for a long time. They even dance and stand on their heads and roll over, but cats so far as known never pay any attention to musical strains, though they have been known to tread the keys of a piano for fun.

Where music's domain is in nature, is, of course, with the birds. Their voices are in musical strains and in the study of these strains the naturalist finds an extremely broad field. The instrument which the musical naturalist uses is a violin which, with its broad octave range, is made to imitate a great variety of notes of birds. The cat bird's mew is often suggested by a note from a violin, but there are notes that only a keen ear and a skilful hand would be able to draw out.

The hawk's scream, the butcher bird's love note, the derisive yell of a blue jay, the wren's songs, the voices of the sparrows, woodpeckers talk, and the hungry cry of the young crows are but a few of the birds sounds with which a gentle naturalist could call birds to him by using the violin. There have been men who were trusted by nature's children. Of these, Thoreau was a most conspicuous example. Foxes chased by dogs fled to him for protection and got it. The birds at Walden pond communed with him, lighting on his shoulders and fingers and trusting him, knowing that he would not harm them. Wood mammals came to his feet fearlessly, and even the fish drew near to his hands. The birds the beasts, and the reptiles may be attracted to one's near vicinity by soft, sweet music, even though the player is one of those who, like Thoreau, are trusted because of some peculiarity not yet understood by naturalist or student of nature.

A boy of 14 one time received a little music box that played "Peek-a-boo" when the crank was turned. One day he was lying back on the hay in a barn yawning at the muffled tones when suddenly a little mouse ran over his body and off across the hay. Another came a moment later and then four appeared. They all ran about in a state of great excitement, frequently passing close to the music box. The boy captured three mice in his hands, but there were always a number that were to be attracted to the music box.

This same boy has a good many times sat down in the woods on the end of a log, leaning against a stump, and had red squirrels come within ten feet of him. The animals would chatter, but the boy would talk, as if to a dog or cat. Such talks were evidently enjoyed by the squirrels, and they chattered often for half an hour at a time, stopping now and then to listen to the lad's voice. After a time the squirrel would start away and the boy would go, too. The squirrel from nearly would chatter while the boy was walking away.

It is not probable that human ears hear the genuine bird talk, it being merely the songs or yells that are heard. But in the cries there is much to be learned by the musical naturalist.

An Easy Question.

She—"I have been invited to contribute to the discussion of the question 'why some women desire titles.'"

He—"Well, the answer is because some women are fools; but you will have to use your own judgement as to the best way of putting it."—Puck.

—Rev. Mr. Coldwater (vehemently)—"No, sir; this country will never be fit to live in until it has more churches than drum-hops!" Alderman O'Donoghue—"Well, who's hinderin' yez from buildin' more churches?"

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TO PRESERVE CUT FLOWERS.

Simple but Effective Measures for Prolonging Their Life.

The woman who wishes to enjoy the whole of the short life of her cut flowers, instead of only a small portion of it, will not settle down upon any one undeviating method for preserving them, but will rather vary it according to the different causes which lead to their decay.

Take, for instance, the flowers of a succulent nature, like the iris. The stems, when put into water, slough away, and soon give forth an unpleasant odor. There are two remedies which may be applied in this case; either one should put a mild disinfectant in the water and frequently change it, or cut off the ends of the stalks at short intervals.

A good point to remember in gathering flowers of the iris family, and indeed all succulent plants like the primrose, the snowdrop, the lily and the poppy, is to pick them while still in the bud, as they will often suck up enough water to quite carry out their natural life.

Another flower whose stem most rapidly decays and corrupts the water is the mignonette, and it is often best, therefore, to sacrifice it while its head is still freshly green. Heliotrope, like mignonette, should always be put in water by itself for it not only fades and turns brown rapidly, but it will kill almost any flower put with it.

The cause of delay in hard-wooded plants like the azalea and camelia is that they do not take up enough water, not they have any tendency to pollute it, so that to cut their stalks frequently would be of little avail. The hard, brittle wood has no power of absorption, but if when putting such flowers in a vase or bowl you make sure that the lowest leaves attached to the blossoms are under water, the effect is magical. The tender green of the fresh leaf absorbs the water and acts as a conductor, in its turn nourishing the blossom. Ferns, and especially maiden hair, are very short lived when they have to look to the stem alone for nourishment, and the most effectual way to preserve them is to see that the lower part of every frond is well under water. Cut flowers require as a rule a larger quantity of water than is given them, though the capacious bowls and vases now in vogue come much nearer meeting their wants than the slender, elegant forms that continue to adorn our cabinets and mantels. We must be guided in our expectations of the longevity of a flower, however, by its normal life, and not expect the frail blossom of a day to rival the splendid orchid in its three weeks' duration.

Flowers should always be placed in water as soon as possible after being picked; when received by post in a somewhat wilted condition, an immediate plunge into hot water with a little sal volatile will accomplish wonders in the way of reviving them.

Lilac, laburnum, and azaleas require to have a peck of the bark stripped up and left hanging, and this, with the addition of a few leaves in the water, will often keep them in quite a fresh condition for weeks.

The bouquet which you have carried during an evening will be sure to revive again if you will spray it well with water and put it under a bell glass; and if you wish to wear flowers in your hair or on your corsage, they may be made to retain their freshness for an entire evening by putting a bit of sealing wax over the ends.

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MORAL: Diamond Dyes are the best and most profitable. Carefully avoid what some dealers call just as good.

Wholesome and Poisonous Mushrooms.

Every few days for the rest of the summer we may expect to hear of persons poisoned by eating toadstools in mistake for mushrooms. Toadstools are mushrooms but the name seems to have been given in popular speech to the poisonous varieties of these fungi. It is strange that so little effort has ever been made to teach the people of this country how to distinguish between them and select the harmless varieties for food. Many a man walks hungry over mushrooms which would tempt the palate of an epicure. There is a great number of varieties that are both wholesome and delicious while the poisonous mushrooms are few in number and, usually, repulsive in appearance. With a little study of them, people living in the country could often procure very acceptable additions to their stock of food from the humble growths in their fields.—Philadelphia Ledger.

And the Club Howled.

A Fargo paper says that a good-looking and well-to-do bachelor of Casselton was being teased by the young ladies of a club for not being married. He said:

"I'll marry the girl of your club who on a secret vote you elect to be my wife." There were nine members of the club. Each girl went into the corner and used great caution in preparing her ballot and disguised the handwriting. The result of the voting was that there were nine votes cast, each girl receiving one. The young man remains a bachelor, the club is broken up, and the girls are all mortal enemies—united in the determination that they will never speak to the nasty man again.—Lisbon (N. D.) Free Press.

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FOR MAKING A DELICIOUS HEALTH DRINK AT SMALL COST.

RECIPE.

Adams' Ginger Beer Extract, - one bottle
Fleischman's yeast, - one-half to one cake
Sugar - - - - - two pounds
Cream of tartar, - - - one half ounce
Lukewarm water - - - two gallons

Dissolve the sugar, cream of tartar and yeast in the water, add the extract, and bottle; place in a warm place for twenty-four hours until it ferments, then place on ice, when it will open sparkling, cool and delicious.

The ginger beer can be obtained in all drug and grocery stores in 10 cent bottles to make two gallons.

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DAINTIES IN ICE CREAM.

Delicious Frozen Desserts and the Way to Make and Serve Them.

Frozen desserts and iced drinks may not be the best thing for digestion, but on a hot summer's day what can be more refreshing than a frozen pudding? And we feel thankful to the man who wished to have his custards cold, and conceived the idea of packing them in ice, and by so doing learned that custards were nicer when frozen. This was the beginning of that American delicacy, ice cream. Here are a few new recipes for frozen dainties:

For macaroon ice cream put one pint of milk over the fire in a double boiler to heat. Beat three eggs with one cup of granulated sugar, and stir into the milk when at the boiling point. Cook the custard a moment, and remove from the fire. Continue stirring, and add one pint of cream to the hot mixture. When cool, flavor with two spoonfuls of sherry wine, and add one dozen macaroons that have been dried in the oven and then rolled fine. Turn the custard into a freezer and freeze.

To make caramel ice cream use the same rules as for macaroon ice cream, omitting the sugar and wine, and flavor the custard with a caramel made by putting a cup of granulated sugar in a spider. Place the dish over the fire and stir the sugar until it becomes melted and is smoking. Then stir it immediately into the warm custard. This is a simple but a favorite cream. A few finely chopped nuts added to caramel ice cream makes another change, the nuts being stirred in when the cream is partly frozen, just before the beater is removed and the freezer repacked.

"Baked" ice cream, or glace meringue, as it is called properly, is a surprise, and a handsome dish to serve at a luncheon or dinner. To prepare it soak one heaping tablespoonful of gelatine in four tablespoonfuls of cold water an hour. Put one cup of milk in a saucepan over the fire, and when it reaches the boiling point add the soaked gelatine and stir until it is dissolved. Strain the milk into one quart of cream to which has been added one large cup of granulated sugar and flavor with vanilla. Turn the mixture into a freezer and freeze until the dasher will just turn; remove it, and with a large spoon pack the frozen mixture down, making the top level and smooth. Cover the freezer and repack, letting the cream stand at least one hour.

When ready to serve beat the whites of half a dozen eggs to a stiff froth, and stir into them six tablespoonfuls of powdered sugar. Turn the frozen cream out on a chop platter or some pretty earthen dish, and cover every part of the cream with a thick meringue; place the dish upon an inch-thick board, and put in a hot oven and brown quickly. Serve at once. This ice cream may be varied by adding a few chocolate raisins and candied fruits to the custard before removing the dasher.

This lemon ice will be found excellent: Put three pints of water in a saucepan with one quart of cut loaf sugar, and let it simmer over a slow fire until it is reduced to a generous quart of syrup. When the syrup becomes cold add to it the strained juice of five lemons and the whites of four eggs beaten to a stiff froth. If the syrup seems very thick when cold a little water may be added. Stir the ingredients well together, and pour the mixture into a freezer and freeze like ice cream.

Ices are prettier served in glasses. To make orange punch or ice put over the fire in a saucepan one pound of granulated sugar, one pint of water, and the peel from one orange; allow them to boil seven minutes. Take from the fire, remove the peel, and let the syrup cool. When cold put in two dozen pitted cherries or grapes, a very little banana, and the pulp and juice of one dozen oranges. Turn into a freezer and freeze.

An exceedingly nice dessert is called ginger biscuit. To make it soak half a pound of stale gingerbread crumbs in one quart of cream for two hours. Then press the mixture through a sieve. Add to this two quarts of cream and sugar enough to sweeten the mixture. Pour into a freezer and freeze. When the mixture is nearly frozen, and before removing the beater, add one pint of chopped English walnuts, one quarter of a pint of thinly sliced preserved ginger, and one gill of sherry wine. Finish freezing, remove the beater, cover the freezer closely, repack, and let it stand from one to two hours. This will be found to be a delicious cream.

A frozen pudding which is very satisfactory is made in this way: Pack an ice cream freezer with ice and salt, using more salt than for plain ice cream. Sweeten cream, whip it, and let it drain. Scatter a few pieces of candied cherries in the bottom of the packed freezer, or preserved fruits from which the syrup has been drained. Put a layer of whipped cream three inches in depth in the freezer. Dip split lady fingers in sherry and lay them over the cream. Scatter bits of fruit over the cake, making sure that many of them are around the edge, so they will show when the pudding is turned out to serve. Put in more whipped cream, then again cake and fruit, and finish with the cream. Cover the freezer closely, drain the water off, repack, and stand away for several hours. Turn out on a pretty dish to serve.

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