

BUSINESS DIRECTORY.

LEGAL.

E. F. BOYCE,
Attorney and Counselor at Law
And Solicitor in Chancery.

H. FOX H. DREYER,
ATTORNEY AT LAW
And Solicitor in Chancery.

E. F. LOTT,
Attorney and Counselor at Law
And SOLICITOR IN CHANCERY.
EDWARD.

F. O. CLARK,
ATTORNEY AT LAW
And Solicitor in Chancery.

C. E. CLARK & CO.,
CLOTHES F. C. Clark & Co.,
Avenue and Lathrop Street,
BOSTON.

E. MULLEN,
Judge of Probate, Justice of the Peace,
and REAL ESTATE.
Furniture Furniture, *Brown die sin
containing the Goldens.*
Collections Promptly Made and Remitted
as Agent for Green Bay Marble Works.

PHYSICIANS.
E. A. BREWSTER, M. D.,
Physician and Surgeon.

OFFICE ON Harrison street, near the
corner of Hill street.
REFERENCE—John F. Payne, M.D., New
England Medical Society, Dr. J. T. Appleton,
M.D., State Medical Society.

W. W. MILLIKEN,
Physician and Surgeon.

Office on Ligon Street, over John Dent's
Grocery Store.

OFFICE HOURS—To 10 A.M., 1 to 2 P.M., and
after 5 o'clock in the evening.

ALL CALLS PROMPTLY ATTENDED.

J. H. TRACY, M. D.,
Physician and Surgeon.

Office in Clark's block; residence corner Odgen and
Tilden Avenue.

Open hours from 11 to 12 A.M., and 1 to 8 P.M.

J. A. SMITH, M. D.,
Physician and Surgeon.

Office corner Wells and Tilden Avenue.

Residence opposite Presbyterian Church.

HOTELS.

LUDINGTON HOUSE,
E. GAYNOR, Prop.,
located in the central portion of the village.

LUDINGTON STREET,
Locality.

OLIVER HOUSE,
J. S. HANRAHAN, Prop.,
centrally located, on Tilden Avenue, only one block
from the public square.

RECENTLY RENOVATED AND
ACCOMMODATIONS FOR THE TRAVELING
PUBLIC, GOOD TELEGRAPH CONNECTION WITH THE HOUSE,
CHARGE REASONABLE.

JACKSON HOUSE,
JOHN O'CALLAGHAN, Proprietor,
Ludington Street, Escanaba, Mich.

FREE BUS AND FROM ALL TRAINS. GOOD
STABLING FOR HORSES.

JACKSON HOUSE,

A. W. UPTON, Proprietor, (successor to E. A. TRACY),
The leading public will find the best of accommoda-
tions, at reasonable rates.

IRON STREET.—Nearest.

CIVIL ENGINEERS.

E. D. PARKS,

Civil Engineer and Surveyor.

Explorations made for Mineral, Farming or Tree
Estates, Plans and Specifications for the con-
struction of Roads, Bridges, Buildings, Docks, and
anything pertaining to Surveying or Civil Engi-
neering.

Office lately occupied by C. H. Brothman, near
the Ludington House, T. O. box 206.

ESCANABA, MICHIGAN.

S. SELDEN,
CIVIL ENGINEER
AND LAND AGENT,
Escanaba, Michigan.

ARCHITECTS.

C. F. STRUCK,

Architect and Superintendent.

PLANS AND SPECIFICATIONS
Prepared for Public Buildings and Private Res-
idences.

Offices on Front Street, P. O. Box 137.

MARQUETTE, Michigan.

BARBERS.

WILLIAM TINN,
The Tonsorial Artist.

Hair Cutting, Shaving, Straightening, Mourning,
and Barber's manner. Give him a trial.

Take pleasure in addressing to his customers and
friends generally that he has now on hand the
largest stock of

FURE COFFEE DISTILLED
KENTUCKY BOURBON WHISKIES,
OF all the most desirable brands.

Imported and Domestic Brandies and Gins.

BOTTLED LIM AND PORTER, etc.

The Choicest

CIGARS AND TOBACCO.

All of which can be sold at prices lower than ever
before or equalled in the market.

JOHN K. STACK.

Wholesale and retail.

LIQUOR DEALER.

Lodging St., Escanaba, Mich.

Takes pleasure in addressing to his customers and
friends generally that he has now on hand the
largest stock of

Lower Prices

than can be obtained elsewhere.

Manufacture the

BANKING.

Escanaba Bank.

TRANSACTS A GENERAL BANKING BUSINESS.

Collections made and remitted for at current
rate of exchange.

Interest Paid on Deposits
by special agreement.

We will DRAW upon our FORTRESS DOWN-
TOWN, RIVER, and PASSENGER TICKETS BY THE best, not
more than five of the local CASHIER.

J. F. OLIVER, Cashier.

ESCANABA, MICHIGAN.

Transacts a General Banking Business.

Collections made and remitted for at current
rate of exchange.

Interest Paid on Deposits

by special agreement.

We will DRAW upon our FORTRESS DOWN-
TOWN, RIVER, and PASSENGER TICKETS BY THE best, not
more than five of the local CASHIER.

J. F. OLIVER, Cashier.

ESCANABA, MICHIGAN.

The Escanaba Tribune.

INDEPENDENT IN ALL THINGS.

TERMS: \$2.50 a Year, in Advance.

VOLUME VI.

ESCANABA, DELTA COUNTY, MICH., SATURDAY, NOVEMBER 27, 1875.

NUMBER 51.

HARNESS MAKER.

HARNESS SHOP.

C. E. BAHRISCH,

(Successor to E. C. Clark.)

HARNESS MAKER & SADDLER.

HEADS 19.

Whips,

Robes,

Blankets,

Sleigh-Bells.

And a large stock of

Saddlery Hardware.

INSURANCE.

INSURANCE AGENCY.

H. H. DRURY.

FIELD.

UNIVERSITY AGENCY, NEW YORK.

Cash Assets, \$27,000,000.

MANAGERS INSURANCE CO., NEW YORK.

Cash Assets, \$1,400,000.

LIFE.

NEW YORK MUTUAL LIFE INSURANCE CO.

Cash Assets over \$10,000,000.

ACCIDENT.

TRAVELERS LIFE AND ACCIDENT INSURANCE CO.

MANHATTAN, CONN.

Cash Assets, \$50,000,000.

WAGONS, CARRIAGES, ETC.

HART & WILLIAMS,

PROPRIETORS OF THE

Quick Work and Pay Down

WAGON SHOP.

Wagons & Carriages, Outlines and Models, made to
order. Best material used.

REPAIRING.

Done in "Home" style for the shortest notice.

CARPENTER AND JOINER WORK

A Specialty.

Also Turning, Saw Filing and Furniture Repairing.

JEWELRY.

N. STEGMILLER,

WATCHMAKER AND JEWELER.

He is the LARGEST and most COMPLETE em-
broidery of

JEWELRY.

Gold, Silver and Plated Ware, we brought here,
Ladies' and Gentlemen's Gold and Watch Jewelry.

Tea Caddy and Sugar Caddy, Table

Caskets and Cake Boxes, Tea

Rings and Butter Dishes, Silver

Spoons, Forks, Knives and

Corkscrews, Glassware, etc.

Value, \$2,000.

The following figures taken from the records of internal revenue at Washington, shows the gratifying results of the raid upon illicit distilleries now being prosecuted by the department. Amount already assessed on distillers for unpaid tax, most of which has been collected by distraint, the rest being recovered on distillers' bonds, \$754,701.40; value of property now under proceedings for forfeiture, and against which the evidence is conclusive, \$1,145,365.52; total, \$1,910,166.92. This amount, for the recovery of which the government has abundant security, is in addition to all fines, suits, or gauger's bonds, and against rectifiers, to cover double the amount of tax, which will assuredly bring the aggregate above \$2,000,000.

The operation of the new banking and coinage laws of Germany prove unsatisfactory in their working. The financial situation of the country is anything but satisfactory, and serious apprehensions are felt in regard to the financial action of the present parliament, which will be earnestly asked for relief, from the embarrassments which the business of the country is laboring under. This, however, is not the only cause of uneasiness in German politics, as the relations anticipated between the Prussian cabinet and the Imperial parliament in consequence of the former demanding the amendment of the penal code and the press law, which the House will probably refuse to concede.

IMPORTANT and very interesting dis-
coveries were made by the Colorado Exploring Expeditions of Prof. Hayden and Lieut. Powell. The report of the Professor says: "The exploration of the remarkable pre-historic rocks of southern Colorado, a glimpse of which was obtained in 1874, was continued with great vigor and success. They were traced down all the canons of the Colorado river into New Mexico, Utah, and Arizona, and their connection traced to the present cities of the Moqui of Arizona. Cave dwellings of curious architecture were found by hundreds, in the side of the gorges, many of which were many miles from water. The ruins of extensive villages were found in the plains, indicating the former existence of a people far more numerous and much more advanced in the art of civilization than the supposed descendants of the present time. Hundreds of sketches, photographs, plans, etc., were made of fine weapons, armament, and other remains, which throw a clear light on their ancient history."

OXFORD.—The trial of the two men charged with the killing of James A. Garfield, at Jackson's, on the night of July 2, 1881, was adjourned to October 1st.

These men have been thoroughly examined and given every opportunity to speak in their defense.

THE CHEAPEST and Best

Office and Parlor Clocks

For every description. In word, everything
made to order, and delivered in time, and
at a price less than any other.

Find us in the Yellow Pages.

JOHN SEMER

Still continues to do business at the same old stand,
where he deals in all kinds of

GROCERIES.

The Cheapest and Best

JOHN SEMER

Still continues to do business at the same old stand,
where he deals in all kinds of

GROCERIES.

The Cheapest and Best

JOHN SEMER

Still continues to do business at the same old stand,
where he deals in all kinds of

GROCERIES.

The Cheapest and Best

JOHN SEMER

Still continues to do business at the same old stand,
where he deals in all kinds of

GROCERIES.

The Cheapest and Best

JOHN SEMER

Still continues to do business at the same old stand,
where he deals in all kinds of

BUSINESS DIRECTORY**HITTNER BROTHERS,**

Proprietors of the

CITY MARINE MEAT MARKET

Ludington Street.

Very constantly on hand a choice supply of

BEEF, PORK,

MUTTON, POULTRY,

HEADCHEESE,

SAUSAGE,

BUTTER, EGGS, ETC.

Dr. Hittner's clear meat place and always having a large stock of meat, we hope to receive many orders from the general public.

J. W. STACK,

Wholesale and retail

LIQUOR DEALER,

Washington St., Escanaba, Mich.

Sales pleasure in announcing to his customers

that he has now on hand

the largest stock of

PURE COFFEE DISTILLED

BOURBON & RYE WHISKIES!

KENTUCKY BOURBON WHISKEY

OF all the most desirable brands,

Imported & Domestic Brandies & Gins,

BOTTLED ALE & PORTER, A.C.

THE CHOICEST CIGARS!

AND TOBACCO.

All of which he can sell at prices lower than ever

ever offered in this market.

M. JOHN K. STACK.

TEED

PEOPLE'S BAKERY

Confectionery AND

Restaurant,

NO. 59 LUDINGTON-ST.

In which you can always find the best

MEAD & RUMS,

ROLLS & BUNS;

PILES & CAKES

Fresh from every day

ALL KINDS OF CRACKERS!

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

R. G. SUMMERS,

ESCANABA, MICHIGAN.

Ice Cream of All Hours!

For Borders can be Accommodated

We forget the place, No. 49 Ludington-st.

The Escanaba Tribune.

Escanaba, Saturday, Nov. 27th, 1872.

CHICAGO & NORTH-WESTERN R. R.

TRAINS AT ESCANABA.

Arrive at 10 A.M., Depart at 1 P.M.

Arrive at 1 P.M., Depart at 4 P.M.

Arrive at 4 P.M., Depart at 6 P.M.

W. H. STENNETT,

General Passenger Agent.

SECRET SOCIETIES.

ELTA LODGE NO. 195, F. & A. M.

regular communications of this Lodge are

at the Hollister's store in Escanaba

every Thursday in the month.

C. C. ROYCE, S. W.

John F. Oliver, Trust

Hugh Hobson, D. G.

John Schenck, T. J.

D. Maynard, D. G. M., Marquette, Mich.

ELTA LODGE NO. 115, I.O.O.F.

Star Meetings at 8 P.M. Every Monday evening.

Notice.

The Autumn of the World.
The last was pale leaves like the rose,
The last swallow gone for flight.
The summer's gone where none know,
With dead man's love, and spent year's light,
And worn heart buried out of sight.
Red roses are the crown of youth;
The warm light strikes on lover's lips;
Laugh though, and fools happy moon,
And yet, remember, sweet time slips,
Death comes on with full Felipe.

So short is life! O, let not death
Find only rags and bones and sin,
When hungry for the joyous breast;
That dreamer of the year's decline,
He lays his cold white mite to thine.

Cling to the flying hours; and yet
Let one poor hope, one great desire,
Like song on dying lips be set.

Those we fall in scattered fire,
Our hopes may lift the world's heart higher.
Here in the autumn month of Time,
Before the great two-year can break,
Some little way our souls should make
For liberty and manhood's sake!

Clear brain and sympathetic heart,
A spirit in love with men,
Hand swift to labor, slow to part—
If any good soon times began,
The soul can fashion such souls can.

And when we are dead and past,
The undying world will surely reach
Its glorious hour of days to come,
And we scarce Time's amanuensis pass
One moment, each to each.

FARM AND HOUSEHOLD.

Poetry for Frost.

There is no department on the farm that pays so well for the time and care bestowed on the poultry. Fresh eggs we must have, and cannot get along without them. In winter-time eggs are scarce, owing to a lack of care during the moulting season, when most of the keepers allow their fowls to roost on trees and bushes. Change of seasons with loss of feathers, together with the fearful disease, rot, which often attacks the flock. Chickens should be well cared for this time of the year, as all healthy fowls are mounting and to grow new feathers a warm house by night and good, strong, healthy food in daytime are essential to bring them through the process healthy. This is the reason that whole flocks of fowls go through the winter without laying a single egg.

It is generally conceded that poultry are more subject to disease than other stock of the farm. I think the reverse, as no stock of the farm receives such poor care as the poultry. Their houses are allowed to get perfectly filthy, and the fowls are compelled to live twelve hours daily in such places. It is strange to expect them to be sick the other twelve hours in the day.

A chicken house should be kept as clean as our bed-chambers; should be painted twice each week in winter, and if cleaned often so much the better, as the work done here will pay for, in fine eggs. Farmers can improve the egg producing qualities of their fowls by introducing a cock from some of the thorough breed varieties, such as Hamburgs, Polands, Spanish, Leghorns, Brahmans, etc., and at the same time improves the health of the flock.

How to Prevent the Spread of Epizootic and Contagious Diseases among Cattle.
A correspondent of the London *Live-Stock Journal* states that three years ago two of his cattle showed symptoms of the foot and mouth disease (epizootic). He had his other three cows at once removed to another stable. The next morning one of those was also found frothing at the mouth, and he had her returned to the diseased cows at the cattle shed. The surgeon was called in who pronounced the disease the genuine "foot and mouth," and insisted that it was useless to remove the well ones, as it must run its course through the whole lot. But this advice was not followed. The diseased animals were kept to themselves, and the others had lumps of rock salt kept in their boxes; and a few feet from each cow's head a small box was constructed in which was placed a piece of camphor, and afterwards some disinfecting carbolic powder. Carbolic acid and water was also sprinkled in the shed, and the diseased cattle were left. The surgeon attended to both lots, and the two cows removed to the sick pens, and treated as above, never showing any symptoms of the disease. They were only kept in at night, being allowed to graze in the fields during the day.—*National Live Stock Journal*.

Sow is Sheep.

The following is from the transactions of the Highland Agricultural Society of Scotland: It is clearly ascertained by scientific men that the seat in sheep, like the itch in the human being, is connected with and propagated by certain minute insects belonging to the class of acari, which inhabit pupae or pupulae. But the question naturally arises, how came it first into existence? This problem is very difficult of solution, and puzzles the most eminent physiologists. But, as I have already said, I have never known it to break out spontaneously among a flock of sheep, properly managed, during thirty years' experience as a shepherd in several districts. Various and conflicting opinions exist as to what extent the disease is infectious. Some affirm that it requires sheep to come in contact with the disease before it can communicate. I well others maintain that the disease is propagated by the mere traveling on the road, such as a public drove road, from large markets or fair. I, however, don't think the disease is so catching as the latter advocates affirm. For example, I acted as shepherd for sixteen years on various farms where the road from Falkirk to the sea passes through the sheep pasture, and every year some of the ewes and lambs were affected with scab, and during all that period not a single sheep of which I had charge caught the disease.

The curse of scab lies in the destruction of the insect, but the important question is, What is the best composition or infusion for that purpose? The remedies that are commonly applied are numerous, but the most effectual, with the least danger of injuring the animal that I have ever seen applied, is the common spirits of tar; if properly applied, will penetrate and destroy the insect concealed in the papules, or buried beneath the skin. The quantity applied may vary according to the age of the sheep, but for all ordinary breeding stock, one bottle of spirits of tar, mixed with twelve times the quantity of water, is sufficient for twelve sheep; one or two minims will suffice of the spirits of tar to each animal. One pint of this amount of water, is sufficient for four. If mixing for a hundred, six gallons of water will six pounds of common salts ought to be weighed to the boiling pitch, then add the spirits of tar.

Practical Suggestion.

The number of hogs six months old and over, required for taxation, as shown by reports of state auditors, for as heard from, are as follows: Ohio, 1875, 1,178,329; 1874, 1,015,220; Missouri, 1875, 2,550,404; 1874, 2,602,600; Nebraska, 1875, 167,042; 1874, 233,252; Iowa, 1875, 3,767,314; 1874, 1,600,603; Indiana, 1875, 2,408,657; 1874, 3,639,875; Illinois, 1875, 2,805,963; 1874, 3,655,701. The state auditor of Indiana, the Hon. E. Hinckley, states that the returns were very imperfect, many counties failing to make a report. In reply to our inquiry

whether such counties were represented in the aggregate given, the state auditor advises us that the counties failing to report are put down at the same amount as the year before.

E. Hinckley, writing on mortality, has been collecting certain data in regard to farm cattle, and gives the total market value of the cattle of the country at \$57,000,000. New York leads all the states in amount with \$7,000,000. California's figures are largest in proportion to population, being 66,000,000, this sum probably including the yield from vineyards. The total sum for the New England States is put at \$6,000,000, the individual states not being itemized. In commenting on these figures, the San Francisco Bulletin, which already claims that California is the leading wheat growing state, thinks that it will speedily stand in front as the greatest producer of fruit, and holds that so far from being overdone there, the fruit business is but in its infancy.

In gathering corn, take stock early only as fine seed from the most prolific stalks. Never take from a stalk having but one ear, if large and thirty stalks can be found with ten or more good-sized ears. Generally but one of them is fit for seed, and that usually the second from the ground; but if the lowest is the best, take that. Always take ears that are filled out to the end, and that beyond the neck, if such can be found. When you come to plant, before sowing, break every ear, and see if the cob is dried up, for if it is not the corn is not ripe.

EARLY feeding often takes stock early only as fine seed from the most prolific stalks. Never take from a stalk having but one ear, if large and thirty stalks can be found with ten or more good-sized ears. Generally but one of them is fit for seed, and that usually the second from the ground; but if the lowest is the best, take that. Always take ears that are filled out to the end, and that beyond the neck, if such can be found. When you come to plant, before sowing, break every ear, and see if the cob is dried up, for if it is not the corn is not ripe.

EARLY feeding often takes stock early only and puts a thick covering of fat during the warm weather to protect the ears during the colder season of winter. The ears fed well become soft and easily digested and assist the fatten of the young. All ears that have tried cooked food for stock, we have known many farmers to delay the feeding of hogs until late in the fall, so that they might save their corn and hit a late market for their pork, but we never knew one to secure the best results in that way.

SCARF FIS—Take Hubbard squash in all respects as for pumpkins; cut, steam, mash, add milk, eggs, sugar, and spice to taste. Bake nicely. They are much superior to pumpkins. These pies can be made very wholesome to the appetite by the addition of Indian meal, thus: Take two cups of flour nicely and sprinkle over it evenly the meal, an eighth to quarter inch thick. Will cut out nicely if just right. Are delicious.

HOG HAM—Boil half a pint of hops in two quarts of water till the strength is extracted. Add half a pint of flour smooth with cold water, then the tea and mix it; let it cool slowly by stirring from five to ten minutes. Let it cool, and then add a gill of yeast and two nicely mashed boiled potatoes, and put in a stout jug or bottles to rise. A sun coffee pot should be kept to boil hops in the kettle; the latter is hard to remove from a kettle.

FRUIT PANCAKES—Cut a pint of milk, two ounces of butter, two ounces of loaf sugar, two ounces of flour, two eggs. Put milk, butter and sugar into a saucepan to dissolve (not to boil), then add the other ingredients, and mix well. Divide this quantity, and put it in four saucers to bake for twenty minutes; lay two pancakes on a dish, spread preserves over, and cover with the other two pancakes. Serve hot.

ONION SOUP—Few articles of food are more rapidly digested, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn it as soon as it begins to set, and when the top is well browned, fold it over once and then again, and at once lift the griddle and turn the omelet upon a small plate. It will, of course, be of four thicknesses.

A OMELET—Few articles of food are more readily digestible, so attractive in appearance, and so quickly cooked as omelets. A good and economical omelet is made with four eggs, well beaten, and put into one cup of milk, into which has been stirred one tablespoonful of powdered cracker and one small teaspoonful of flour. Stir the mixture well together just before pouring it on the well buttered griddle, which should have a strong flavor of scorched butter. Turn