

Mr. Blaine has been telling the West Virginians how much they have been enriched by taxation. He told them at Grafton that at the close of the war their realized wealth at the most liberal estimate did not exceed \$100,000,000; that in 1870 it had increased to \$190,000,000, and in 1880 to \$350,000,000. And then he turned himself loose thus: "What agency was it that nerved the arm of industry to smite the mountains and create this wealth in West Virginia? It was the protective tariff, and a financial system that gave you good money." After sounding the praises of the financial system for a time, he returned to taxation as a source of wealth. "Under the protective tariff," said he, "your coal industries, and your iron industries, and the wealth of your forests have been brought out, and it is for you, voters of West Virginia to say whether you want this to continue, or whether you want to try free trade."

And this sort of thing passes with some people for statesmanship and powerful argument. The logic of it is just this: "Your state has increased in wealth since the civil war and during this time you have had a high tariff; therefore the high tariff has made you rich. It is probably beneath the dignity of a great statesman to attempt to show that any relation of cause and effect exists between the two things. It is statesmanship to take all that for granted. But why not take some other things for granted? Why not say this: There was a furious civil war from 1861 to 1865, involving an expenditure on both sides of some \$5,000,000,000 of treasure, and the loss of some hundreds of thousands of lives. You have grown rich since the war. Therefore the war, and the immense war expenditure and loss of life made you rich. Isn't that just as good logic as Blaine's? Isn't it, in fact, exactly his logic? It is the *post hoc ergo propter hoc* argument in which the taxonomists always indulge. It is as rational as to say that there have been a number of polar expeditions while we have been getting rich; therefore the polar expeditions have made us rich."

To the rational mind it would appear that taxation is better calculated to impoverish than to enrich those who pay the taxes. When they are collected, as under our tariff laws, from some of the people by others of the people, and pocketed by the latter, they are made rich, no doubt; but the people as a whole can not very well be enriched by the transfer of the earnings of some of them to the pockets of others. But if, in spite of taxation, the people have the industry, the soil, and economy to increase their wealth, the beneficiaries of the taxation system and the economists of the Blaine school rise up with one accord and say: "We did it all with our little ax. If we hadn't taxed you an average of more than 40 per cent. on pretty much all the manufactures you have to buy, you would to-day be miserable, poverty-stricken wretches in tattered clothes, and with barely food enough to keep body and soul together. This is a sufficiently impudent claim, and insulting enough to the intelligence of the people, but is put forth without a blush by the Blaine sort of statesmen, and the men whom government has kindly invested with the taxing power. The people ought to resent such a result to their common sense."

Mr. Blaine felt called upon to make another attack on the Morrison bill in his Grafton speech "The Morrison bill," said he, "would have struck at the interests of West Virginia in many vital respects, and it is an amazing fact that the representatives in congress from West Virginia voted for that bill." Now the Morrison bill was not perfection by any means, but it ill becomes Mr. Blaine or any economist of his school to find fault with it. It was based on the tariff framed and enacted by a congress controlled by just such economists as himself, and it specifically provided that no duty could be less than that laid by the Morrill tariff of 1861, which at that time was quite

satisfactory even to the protected recipients of the taxing power. And, to crown all, it proposed no greater reduction than the tariff commission, composed wholly of recipients of the taxing power and their friends said ought to be made. It ill becomes them to criticize the Morrison bill.—Chicago Times.

To Blaine—Greeting.

(From the New York Tribune, Sept. 28, 1873.)
If Speaker Blaine thinks he has effectually "squashed" the Credit Mobilier scandal by his pompous denial, he may find new exercise for his peculiar talents in that direction in the story which we print to-day. In the course of railway litigation, proofs of Mr. Blaine's operations in railway stocks have come out and are now in possession of lawyers in lawyers in this city. We publish as much of this business as Mr. Blaine will find time to attend to at once. By these documents, the Speaker is proved to have received \$2,500 of assessable stock of the Union Pacific Railway, E. D., and 2,000 unassessable shares of the same. Why was the Speaker of the House dabbling in this business? Why receiving stock?

The entries show that it was assigned to him, among others, to secure the ratification of the Delaware and Potomac treaties and the passage of a bill in Congress. Mr. Blaine's record in regard to railway matters grows darker as it is examined. He has never yet given any explanation of his conduct in peddling stock in the Fort Smith and Little Rock Railroad among his neighbors in Maine. He has now an opportunity to rise to an explanation of his extensive operations in Union Pacific E. D. stock. It may be nobody's business how he has become a millionaire on a Congressman's pay; but it is the business of his constituents and of the country to know how the Speaker of the House of Representatives came into this rich railway speculation.

NEVER GIVE UP.

If you are suffering with low depressed spirits, loss of appetite, general debility, disordered blood, weak constitution, headache, or any disease of a bilious nature, by all means procure a bottle of Electric Bitter. You will be surprised to see the rapid improvement that will follow; you will be inspired with new life; strength and activity will return; pain and misery will cease, and henceforth you will rejoice in the praise of Electric Bitters. Sold at fifty cents a bottle by F. B. Meyer 35-6

AGRICULTURAL.

The United States census shows that of the whole number of farms the largest proportion occupied by actual owners is in New England—91 per cent. The next largest is 82 per cent., in the Pacific States; in the West it is 79 per cent.; in the middle West and in the middle group it is 78 per cent.; in the South it is 60 per cent.

At the Illinois Dairyman's Association, Col. D. T. Curtis, in speaking on the subject of grasses, said we must have plenty of good grass, or we could not expect success in the dairy. We must also have plenty of pure water for the cows. He was not particular as to breed. Select good milkers from any of the breeds, and then keep up the dairy stock by careful selection in breeding.

Vick says that gladiolus bulbs may be kept over winter in sand in the cellar, or wherever they will not freeze. Tuberoses bulbs, in order to preserve their germ, which will perish in a low temperature, especially if accompanied with moisture, need to be kept dry and warm. If possible the temperature should not fall much below 65 degrees, and near 70 degrees is better. Kept in a warm place, in a drawer for instance, in a room that is always heated, they winter in good condition.

The Farmer's Magazine thus says regarding sunflowers: "The sunflower yields more seed than corn. A bushel of seed will yield a gallon of oil, and the residuum is equivalent to that of linseed. The flowers make good dye, and furnish a fine fiber for working with silk. The leaves are a good adulterant for Havana fillers, and are eaten by stock. As food for the table the seeds can be ground into flour and made into palatable, nutritious bread."

If it is our purpose in rearing pigs that they shall be fattened and sold on the market for pork, it will not be necessary that the dam is a pure-bred animal. Care in this regard is needed only in case of the sire. If he has come of a well-established pure-bred family of good feeding animals, his progeny from well-formed and vigorous common or grade sows are usually all that can be desired as rapid growers and good feeders. Such sows will generally prove quite as profitable for this purpose as the higher-priced pure-bred animals. In fact, common sows are, with a good show of reason, often deemed the better suited for rearing pigs to be fattened than are the pure-bred sows—first cost being left out of the question altogether. They are believed to be more hardy, from the supposition that their digestive and vital organs are better developed.

In reading your remarks on silos and other methods of curing corn fodder I was reminded of the way in which it is often cured in Maine. After the corn is husked (which is done as soon as the corn is cut) the fodder is put in a mow or on a scaffold—a layer of straw and then a layer of fodder three or four inches thick, or so as to cover the straw, and so on. Usually some salt is scattered over each layer. The cattle eat it readily in winter, straw and all. It is doubtful whether in this climate and with the corn fodder as green as it is usually cut, it could be kept in that way. But if fodder from corn planted for fodder only—to be cut before the corn is matured, or that from corn matured, is carefully cured and kept from the weather it makes an excellent food for cattle or horses. If cut and steamed I don't not it would be equal if not superior to silo-fodder. When left out in the fields, exposed to the weather, mixed with dirt, dust and sand by the rains and winds, it is of little value.—J. P. S., in Philadelphia Record.

A WRITER in the Christian Union says: "Comfortable barns save fodder and at the same time promote the growth and thrift of the stock. Cattle kept in warm barns require less food to keep up the temperature of their bodies than do those who are kept in cold ones. The temperature of the body must be maintained at its normal position, 98 degrees. If the surrounding temperature is down to zero, it is evident that there must be a great loss of heat from the animal. Every one knows that if the animal were killed the temperature would soon fall to nearly the same degree as that of the surrounding air, yet the great change that would then take place is no more rapid than is constantly going on from the body of the animal. This great loss of heat has to be supplied by the burning up in the system of some of the food taken in the fat of the body. If the animal is exposed to a very low temperature, it will require nearly all the food ordinarily eaten to keep it from freezing. This is a method of keeping cattle warm that does not pay. Farmers are realizing the truth of this, and are making barns warmer than they were accustomed to formerly."

The turnip-root celery, under which name this variety of celery is generally sold, is comparatively little known outside of our large city markets, while on the Continent of Europe it is grown to the almost entire exclusion of the stalk kinds. In these two varieties of the same species it is simply shown how much systematic and persistent cultivation can accomplish in the development of special and different characteristics. While in the one the vital energy of plant becomes directed to its development of the leaves, in the other it is turned to the enlargement of the roots. In celeriac the productions of large, tender roots is the object to be attained. These roots, which are irregular, round, of the size of a large turnip, white outside and inside and of a texture similar to parsnips, are principally used as salad. They are boiled like beets, peeled, sliced and dressed with vinegar, olive oil, salt and pepper. A favorite way of serving this salad is to arrange it in the center of a dish, and surround it with a broad rim of red cold-slaw, edged with some leaves of corn-salad, the contrasting colors of red, green and white making an ornamental and attractive dish. The sowing of the seed, transplanting and after management differ but little from that of common celery, except that, as it requires not to be hilled up, it may be planted closer, placing the rows two feet apart and setting the plants a foot apart in the rows. To obtain large and tender roots the soil must be loose, deep and moderately rich, and in dry seasons a thorough soaking of water should be given every two or three days. The roots are not injured by light frosts, but they are not hardy enough to winter out doors, and should therefore be heeled-in in a cool cellar, or kept in boxes covered with soil or sand.—American Garden.

A Great Discovery.

Mr. William Thomas, of Newton, Ia., says: "My wife has been seriously afflicted with a cough for twenty-five years, and this spring more severely than ever before. She had used many remedies without relief, and being urged to try Dr. King's New Discovery, did so with most gratifying results. The first bottle relieved her very much, and the second bottle has absolutely cured her. She has not had such good health for thirty years." Trial Bottles Free at F. B. Meyer's Drug Store. Large size \$1.00. 35-6

HOUSEKEEPERS' HELPS.

In frying meat, fish or fowl, never let them back on the stove to cool in the grease. Always take up while it is boiling hot.

ROAST beef, or fowl, will be much nicer if they are kept covered while roasting; it keeps them moist; uncover just time enough to let them brown.

VELVET PUDDING.—Five eggs, beaten separately, one cup of sugar, four table-spoonfuls of corn starch dissolved in a little cold milk and added to the yolks and sugar; boil three pints of milk and add the other ingredients while boiling; remove from the fire when it becomes quite thick; flavor with vanilla and pour into a baking-dish; bake the whites of the eggs to a stiff froth, add half a cup of sugar, turn over the pudding and place it in the oven and let it brown slightly. To be eaten with this sauce: Yolks of two eggs, one cup sugar, table-spoonful of butter; beat well, add one cup of boiling milk, set on the stove until it comes to a boiling heat, flavor with vanilla.

KENTUCKY FRIED CHICKEN.—After thoroughly washing the chicken drain all the water off; never let chicken soak in water. When you are ready to fry it take a clean towel, lay it on the table, lay the pieces of chicken on it and turn the towel over them so as to soak up all the moisture; then pepper and salt it and dip lightly in flour; fry in lard and use plenty of it; lard is better than butter to fry chicken in. Have your frying pan hot when you put the chicken in, and give it plenty of time to cook; when it is done, if it is not browned evenly set it in the oven a few minutes, take it up as soon as done; never let it stand in the grease. To make the gravy, put a sufficient quantity of flour in the grease to make a thin paste, and stir it until it is perfectly smooth, then put in sweet milk until it is the right consistency; don't get it too thick, and let it boil about five minutes, and season to taste; then pour it over the chicken.

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Mr. E. Springer, of Mechanicsburg, Pa., writes: "I was afflicted with lung and abscess on lungs, and reduced to a walking skeleton. Got a free trial bottle of Dr. King's New Discovery for Consumption, which did so much good that I bought a dollar bottle. After using three bottles, found myself once more a man, completely restored to health with hearty appetite, and a gain in flesh of 48 lbs." Call at F. B. Meyer's Drug Store and get a free trial bottle of this certain cure for all Lung Diseases. Large bottles, \$1.00. 32-3

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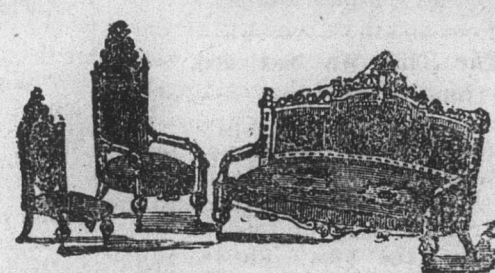
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HOUSEKEEPERS' HELPS.

BOILED POTATOES.—Parboil large potatoes and cut them into thin slices; broil the slices on a gridiron, which has been well greased, until brown on both sides. Season and serve on a hot dish.

TOSSED POTATOES.—Boil some potatoes in their skins; peel them and cut into small pieces, toss them over the fire in a mixture of cream, butter rolled in flour, pepper and salt till they are hot and well covered with the sauce. Serve while they are quite hot.

BAKED ALMOND PUDDING.—Beat fine one-fourth pound of blanched almond with a little rosewater, the yolks of nine eggs, a lemon grated and the juice squeezed on it, six ounces of butter, a quart of thick cream. When well mixed, bake half an hour with a paste around the dish.

LITONAISE POTATOES.—Take a half pound of cold boiled potatoes, two ounces of onions, a heaping teaspoonful of minced parsley, butter size of an egg. Slice the potatoes, put the butter into a saucepan and when hot throw in the chopped onion, which must be fried a light brown, then add the sliced potatoes, which turn until they are thoroughly hot and of a light color, then mix in the minced parsley and serve immediately.

PRESSED CHICKEN.—Boil the chicken until the meat will separate from the bones readily; use just as little water as possible to cook it in; after you have taken the chicken out and removed the bones, cut it in small pieces and put back into the kettle with the broth and boil until very tender, then put it into a basin and turn what little broth remains in the kettle over it; put in a press and leave until cold; when cold slice thin.

CHICKEN PIE.—Divide the chicken at all the joints and boil until tender; season with salt and pepper, make a nice, rich, biscuit dough and roll to an inch thickness; line your pan or pudding dish on the sides only, letting the crust roll down over the edge of the pan; put in the chicken, and add butter generously and flour enough to thicken the gravy; let it boil up good, then pour over the meat until covered; boil the top crust and cover, having previously seasoned to taste, pressing the crust well over the edges; cut places in the top for the steam to escape. Bake one-half hour.

PORK AND VEGETABLE PIE.—Peel and slice thin six good-sized potatoes and one onion, one-half pound sweet salt pork cut in thin slices, and fry brown; one pound of beef or veal cut thin and also fried rare in pork drippings. Make a good crust as for biscuit, not too rich, line your pan around the sides only, line the bottom with the pork, then a layer of meat, potatoes and onions, season with pepper and salt to taste and cover with a thin layer of crust; repeat until the vegetables and meat are used up, then pour in sufficient hot water to cover, flush with a crust. Bake one hour in a moderate oven.

DRY HOP YEAST.—Peel, wash and boil six medium-sized white potatoes; put into crock three pints of flour, press the potatoes through colander or sieve into the flour; boil a large handful of hops in three pints of water for fifteen minutes, strain the water over the flour and potatoes, mix thoroughly and when only lukewarm pour in cold water enough to make the consistency of sponge; soak half a pound of dry yeast and add to it; now let it set and rise very light, stirring it down and let it rise three or four times; stir down each time, then sift three quarts of corn meal into a bread-bowl, and pour the raised yeast into the middle of it, mix until quite stiff; if this is not enough meal to make it stiff add more; roll out and cut in squares, place on dishes to dry in the air where it is shady; turn occasionally. Be sure to let it get perfectly dry before putting away. Keep in a dry, closed place. This makes beautiful bread and rolls with good flour.

BROWN BREAD.—Take three teaspoons of corn meal, stir into it two cups of boiling sweet milk; when cold, add one cup of wheat flour and one cup of sour milk; into the sour milk stir well one teaspoonful of soda; add one-half teaspoonful of salt; steam three hours.

APPLE PUFFETS.—Two eggs, one pint of milk, sufficient flour to thicken, as waffle batter, one and one-half teaspoonfuls of baking-powder; fill teaspoon alternately with a layer of butter and then of apples chopped fine; steam one hour. Serve hot, with flavored cream and sugar.

CREAM PIE.—Three eggs, one cup sugar, one and one-half cups flour, table-spoonful of sweet milk, two teaspoonfuls of baking-powder; bake in a shallow pan. Cream: three eggs, one pint of milk, three table-spoonfuls of flour, five table-spoonfuls sugar; a little salt, flavor to taste, and boil until thick.

EGG TOAST.—Beat four eggs, yolks and whites together, thoroughly; put two table-spoonfuls of butter into the eggs and heat without boiling over a slow fire, stirring constantly; add a little salt, and when hot spread on slices of nicely-browned toast, and serve at once.

MACARONI.—Simmer one-half pound of macaroni in plenty of water till tender, but not broken; strain off the water. Take the yolks of five and the whites of three, beat one-half pint of cream, white meat and ham chopped fine, three spoonfuls of grated cheese. Season with salt and pepper; heat all together, stirring constantly. Mix with the macaroni, put into a buttered mold and steam one hour.

POTATO BALLS.—Four large mealy potatoes, cold; mash them in a pan with two table-spoonfuls of melted butter, a pinch of salt, a little pepper, one table-spoonful of cream and the beaten yolk of one egg; rub it together for about five minutes, or until very smooth; shape the mixture into balls about the size of a walnut or small rolls, dip them into an egg well beaten and then into the finest sifted bread crumbs; fry them in boiling lard.