

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 was the most liberal estimate did not exceed \$100,000,000; but in 1870 it had increased to \$190,000,000, and in 1880 to \$350,000,000. And then he turned himself loose thus: "What agony 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 the 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 your iron dabbled 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 Pottawatomie 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 a 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 and 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 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; and in the South it is 60 per cent.

At the Illinois Dairymen's Association, Col. E. 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. Tuberose 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 bees with material for wax and honey. The stalks make excellent fuel, and furnish a fine fiber for working with silk. The leaves are a good adulterant for Havana fillers, and are eaten as 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 doubt 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.

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 criticise the Morrison bill.—Chicago Times.

To Blaine—Greeting.

(From the New York Tribune, Sept. 28, 1872.)

If Speaker Blaine thinks he has effectually 'quelled' 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 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?

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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 celery 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 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 Gardener.

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A Great Discovery.

Mr. William Thomas, of Newton, Ia., says: "My wife has been seriously affected with a cold for twenty-five years, and this spring more severely than ever before. She has 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 so good health for thirty years." Trial Bottles Free at F. B. Meyer's Drug Store. Large size \$1.00.

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, two table-spoonfuls 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 it 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.

These are Solid Facts.

The best blood purifier and system regulator ever placed within the reach of suffering humanity, truly is Electric Bitters. Inactivity of the Liver, Biliousness, Jaundice, Constipation, Weak Kidneys, or any disease of the urinary organs, or whoever requires an appetizer, tonic or mild stimulant, will always find Electric Bitters the best and only certain known. They act surely, and quickly, every bottle guaranteed to give entire satisfaction or money refunded. Sold at Fifty cents a bottle by F. B. Meyer.

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INDIANA STATE SENTINEL

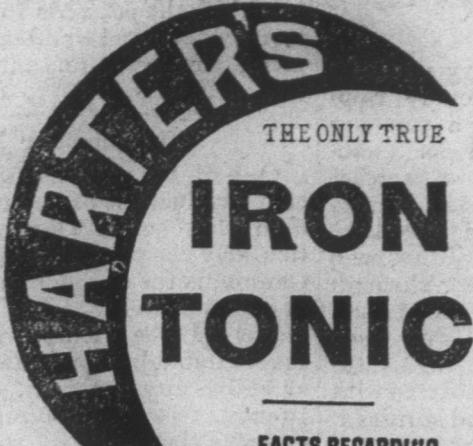
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The picture alone will be sent for 25 cents, or 5 for \$1.00.

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It will purify and enrich the BLOOD, regulate the NERVOUS SYSTEM, and RESTORE THE HEALTH and VIGOR. CONSTITUTIONAL DISEASES, especially Dyspepsia, Want of Appetite, Indigestion, &c., &c., its use is marked with immediate and wonderful results on the muscles and nerves giving new force. Enlivens the mind and supplies Brain Power.

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The strong, robust, healthy man.

Dr. HARTER'S IRON TONIC is that frequent attempt to counterfeiting have only added to the popularity of the genuine article.

Send your address to the Dr. Harter Med. Co., St. Louis, Mo., for our "DREAM BOOK."

DR. HARTER'S IRON TONIC IS FOR SALE BY ALL DRUGGISTS AND DEALERS EVERYWHERE.

A Walking Skeleton.

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