AMERICAN LIVING.

A Contest Between This Country and Europe.

Superiority of our Food. Products Both in Quality and Variety.

One of the commonest and best effects of foreign travel upon our people is to make them aware of the exceptional blessedness of their own lot as citizens of this happy land, and bring them home more contented than when they left.

In going across the ocean on a Hamburg steamer, in company with many native-born Germans going over to revisit the fatherland, it was wonderful to hear these declare, with united voice, that much as they loved the old country, they preferred the new world as a residence. All were coming back after a few months' absence.

The profusion of fruits, vegetables, and provisions generally enjoyed with so can never be appreciated fully until after a lengthened sojourn in foreign lands. Only think of the void that would be made in our larders by the absence of just two of our common vegetables, viz., corn and tomatoes, and yet this is certainly the case in Europe. Summer vegetables dwell them, although by the generous use of drying and canning they are now become almost equally plentiful and indispensable in winter. It seemed a strange to be invited by an intelligent lady in London for a dissertation of Indian corn as a vegetable, and be requested to give some idea of how it tasted. At the same lady's table it was remarked as a fact not to be disputed that green peas in London was like eating gold."

Sweet potatoes are always exceedingly rare and high priced in England, while in Germany they are very scarce. In the latter country green peas are brought to table, indeed, but generally spoiled by having carrots chopped up and cooked with them into a mess that is mawkishly sweet and frequently mushy.

With us it is just unusual, in the months of June, to see from one to three vegetables upon the dinner table, many of them from one's own garden, which to a Londoner would seem a most enviable extravagance.

The variety of our breads and breakfast cakes must be equally amazing to foreigners, for until recently it was apparently scarce in that country to get in the morning anything else than stale bread or rolls.

But oh, the luxuries of the American breakfast, figuratively to expand and be lower classes generally, which they actually eat spread with lard!

The poorest person in America need perish at the point of starvation, or submitting to the rigors of an arctic winter, before they could touch a morsel of such fare.

We are told that the French peasant counts himself happy if he can taste meat once a week, and the Italian ideally looks to the coming when he may enjoy a similar meagre diet. While we, happy people, rich and poor, employers and employed, have flesh in the pot daily, accompanied by vegetables in profusion.

In short, we cannot fall or fare than the enumeration of its items is impossible. *Harper's Bazar.*

Place to Pray.

The sudden disposition to stoop low while seeking to avoid a shower of bullets is well understood by those who have experienced the sensation. A Western Colonel, whose regiment at the time mentioned was well to the front action, is reserved and support to the picket line, found one evening upon returning to his tent his new Chaplain, just come down from the North. It being night, and no other place at hand, the Colonel offered his guest such hospitalities as his limited quarters afforded, at the same time informing him that the position was not without danger. The Chaplain accepted. At early dawn the picket line was driven in with a rush, the first notice being a tornado of bullets crashing through and pattering up things generally in the tent. The Colonel involuntarily crawled out, and as he did so shouted back to his reverend officer, "Get down on your knees, Chaplain!" That gentleman, so understanding the protection intended by this suggestion, answered, "My God Colonel, you don't expect me to pray here, do you?"

FOR THE FARM AND HOME.

Black Teeth in Swine.

It may be considered as somewhat foolish to refer to the popular errors in regard to black teeth in swine were it not that some fraudulent people, to be classed among the prevalent humbugs, are going about inducing farmers to let them pull out the black teeth from their pig's jaws as a specific against cholera and all other diseases of swine for a fee of 25 cents per head. Black teeth are no indication of any greater or worse disease than a sour stomach, caused by overfeeding and consequent indigestion, and due to the very prevalent habit of gorging pigs upon sour swill. Along with the black teeth there is a fetid breath produced by the same disorder of the stomach, and the teeth are no more the cause of the trouble than the mouth is of the reeking on the ground of lima beans. Hiccoughs and fronts of all kinds flourish and thrive upon the ignorance and superstition, not to mention the dishonesty, of their victims, and this class of parasites will probably always find abundant prey. — *New York Times.*

The Apple's Enemy.

This, at most hardly be said, is the codling moth or apple worm. The only nice thing about it is its not in logical name, carpocapsa pomonella. The moth makes its appearance in late May or early June, and it is well to be prepared to meet it when it comes. Traps have been invented for this insect, and various means suggested for staying its ravages and preventing its coming. Professor Cook, recently, in his monthly in the *Rural New Yorker*, that Paris Green and London Purple if mixed with water and sprinkled on the trees was to kill this arch enemy of our most valued fruit. He has found that a pound of the poison mixed with 200 gallons of water, and kept well stirred to be effective to kill the larvæ as they attempt to enter the apple. One or two applications of the poison to the trees made soon after blossoms fall, and this almost invariably not only the codling larva but all other insects present, as the canker worm, leaf roller, and various caterpillars. The poisonous mixture must be used before the apples are formed, for after that time it would be poisonous to eat them, and we don't afford to run any risks in the matter.

Eggs for Hatching.

If the eggs given by an unknown or Fancy whose poultry matters are not much to a stranger, they should be tested before setting. Put them in water, and those that float are not fit to set. Those that sink are fresh. Eggs packed in bran, sawdust, or charcoal will keep for a long time if the packing material is dry. Eggs packed in salt will keep for a long time, but the salt will penetrate the shell and spoil the egg for hatching purposes. Eggs packed in lime water will keep for a long time, but the shells are liable to crack, and the eggs are not fit for hatching purposes. Eggs packed in oil will keep for a long time, but the oil will penetrate the shell and spoil the egg for hatching purposes. Eggs packed in dry sand will keep for a long time, but the sand will penetrate the shell and spoil the egg for hatching purposes. Eggs packed in dry ashes will keep for a long time, but the ashes will penetrate the shell and spoil the egg for hatching purposes. Eggs packed in dry sawdust will keep for a long time, but the sawdust will penetrate the shell and spoil the egg for hatching purposes. Eggs packed in dry bran will keep for a long time, but the bran will penetrate the shell and spoil the egg for hatching purposes. Eggs packed in dry charcoal will keep for a long time, but the charcoal will penetrate the shell and spoil the egg for hatching purposes. Eggs packed in dry salt will keep for a long time, but the salt will penetrate the shell and spoil the egg for hatching purposes. Eggs packed in dry lime will keep for a long time, but the lime will penetrate the shell and spoil the egg for hatching purposes. Eggs packed in dry