

JERSEY MEADOWS.

USES WHICH THIS SEEMINGLY WASTE LAND IS PUT TO.

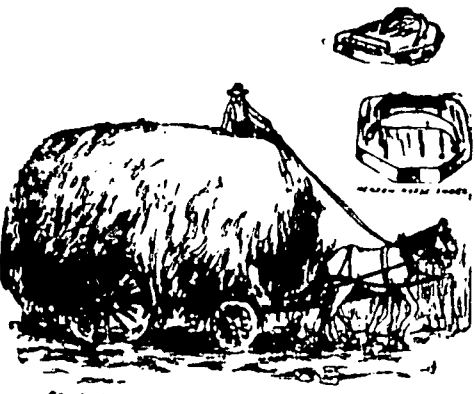
People Formerly Made a Living From These Marshes—How the Grasses Are Now Cut—Horses Are Shod With Planks to Keep Them From Sinking.

To those who travel across them by rail either on occasional trips or regularly after the manner of commuters, the marshes between Jersey City and Newark, known as the "Jersey Meadows," seem nothing more than a vast area of low-lying, quaking moraine brine soaked overgrown with coarse grasses, reeds and cattails, and serving no useful purpose whatever in utterly waste territory.

Yet in the past these meadows have been of great importance to the State of New Jersey. They have been surveyed and mapped under State authority with greater frequency than almost any other similar area within its boundaries, their improvement and proper management have been the ends sought by more than 400 State laws the first of which was enacted in 1797.

Some Obstacles.

One of the greatest pre-vent obstacles to any concerted meadow reclamation movement is furnished by the fact that many of the old-time allotments, within certain bounds every settler was allowed to designate the location and shape of his meadow patch, and the result was that some tracts triangular, some square, some of irregular shape and some parallelograms. One allotment was more than a mile long and correspondingly narrow, while in many instances there were areas between tracts that no one took up at all. Today no man living is able to trace the ownership of much of the meadow property, nor are there any records from which clear titles may ever be derived.



Gathering Marsh Hay.

Naturally though the hardy settlers reared little of the troubles that might come to their descendants through mixed-up titles, but made the best use of the black grass they could, pasturing a part of it and cutting the remainder. And, while there are mighty few Jerseyman to-day who would dare attempt self-support on meadow land, there were then many farmers nearly all of whose meat came from cattle fattened on black grass; whose milk cows fed upon black grass; whose draught horses and oxen ate it the year round and much of whose clothing and other necessities were bought with money got by selling the hay.

It was fortunate for their regular occupation of improving the uplands that the black grass required attention only at haying time. It was by all odds the busiest season of the year for the meadow holders, nearly every man able to swing a scythe turned out, and for days the meadows fairly swarmed with industrious, athletic Yankees, who mowed and drank rum, told stories and fought mosquitoes with the energy and enthusiasm that have always characterized American pioneers in all parts of the land. There are plenty of New Yorkers now living who can remember when the meadows were dotted every August with long rows of little ricks of black grass hay, and in many shore localities it is a standard crop to this day. There are meadowlands in Staten Island and Sound yielding black grass that are still cut over every year at a profit that warrants a valuation of \$50 an acre for their territory, though no buildings stand upon them, and that is a higher rate than Jersey farm land would fetch on the average if placed on sale. Measured by that standard, the 20,000 meadow acres that naturally bear good black grass would be worth \$1,000,000 to-day.

The fine salt hay of the meadows formerly was used extensively for strewing on the floors of stage coaches and omnibuses, for packing purposes and by iron foundries. It is still sold in limited quantities for packing, though mostly driven out by "excelsior" and sawdust, but its other uses have been discontinued forever. Its use by iron foundries was rather curious. They twisted it into "hay ropes" and made them the basis of the cords in cylindrical castings, covering the outside of the rope with clay. Properly prepared the latter would resist the heat of melted iron admirably, but the hay rope would burn out, of course, leaving the clay porous and with a big hole through the center. Thus it was easily broken out of the casting after it had cooled. No core superior to that of hay and clay has ever been discovered, but clay is much more costly now than formerly, and the cores used at present are of iron and sand.

Meadow Inhabitants.

Every once in a while the newspapers contain sensational stories of snakes living on the meadows. Some of these stories have been true, but most of them have been false. Snakes live in the most favorable

Circumstances is decidedly tough, owing to the intense heat of the summer, the raw, damp cold of the winter and the enormous ferocity of the mosquitoes in the season. S. Howell Jones of Newark, who has made a closer study of the meadows than any other living man, says that aside from lockkeepers, factory watchmen and the like not half a dozen persons are living on the meadows to-day. The last outlaw disappeared three or four years ago. He occupied a hut built of odds and ends and grass, so located among wide and deep ditches that it could be approached from three directions only. He was suspected of many thefts and his arrest was often attempted, but he always managed to escape. Possibly he was only crazy and not a criminal, no one was ever certain that he stole, but he was suspected because no one could understand how he lived without stealing.

A Legend.

Despite the present general description of the meadows they formerly were frequented to such an extent that every ditch and every creek was named and the names perpetuated on Mr. Jones's maps. Each of the names had a reason of course, "Ned's Ditch" being so called from an Indian, "Wheeler Creek" from a family, and so on. The name of Black Stake Creek has a less commonplace origin. It is not far from the line between Elizabeth and Newark and the story is of a slave ship, commanded by Captain Baldwin, anchored near its mouth one day in the middle of the eighteenth century. Baldwin had suffered much annoyance from malicious negro captives on the voyage from Africa and his object in anchoring there was to punish the ringleader, a negro named Sambo. He took the poor wretch aboard, and led him naked on the ground, with his face to the sky, extended his arms and legs and then tied them with rawhide thongs to four green elm nut stakes. There the negro was left without food or water till he died. His features must have been atrocious. Ten days his shrieks and cries for help were heard by passers, but none dared to aid him, for the brutal captain's vessel was still anchored near, and he threatened dreadful punishment to any one who should thwart his design. The legend runs that the stakes, blackened by time and meadow fires, remained intact and erect for a full half-century after the negro's miserable death.

Cutting the Grass.

They still cut some black grass over on the meadows, but only a few acres. This is the fault of the railroads. Black grass flourishes only where the tide can ebb and flow with regularity about its roots, and this has been stopped by the embankments of the steel highways that now crisscross the poney plain in all directions. You would hardly think it probable, but most of the meadow mowing is done now with machines and not scythes, though special appliances have to be devised to make machine mowing possible. The trouble is not with the machines, but with the horses. To prevent miring they have to be shod with broad, platter-like wooden shoes which are fastened to their hoofs with iron bands.

The Fiddle Crabs.

Aside from water snakes, which abound there in great numbers, and muskrats, which live on the river banks and occasionally destroy the dikes, the chief inhabitants of the meadows to-day are fiddle crabs, meadow mice and owls. The fiddle crabs are millions in number, and they undoubtedly do a good deal to prevent the rapid formation of soil from deposits of mud for their burrows literally honey comb the entire meadow. They are very peculiar in their habits, and



A Marsh Fisherman.

their nests, built in the reeds from a few inches to a foot above the high-tide level, are woven as cleverly and strongly as the best bird's nest. Whether the snake devour them is a question, that they are the prey of the owls is certain. These birds are exceedingly numerous on the meadows, though not often seen because of their night-time habits. Where they nest and lay their eggs is a mystery. No one has heard of the finding of an owl's home on the meadows.

Home of the Mosquitoes.

The Jersey meadow mosquitoes are the worst to be found anywhere on the coast with the possible exception of one or two localities on Staten Island's north shore. It requires the consumption of fabulous quantities of whisky known as Jersey "hay" to enable a meadow maker to persist in a whole day's work among the swarming, singing, stinging pests, and besides drinking much whiskey he is frequently obliged to swathe his neck and jaws with cloth for protective purposes. Meadow haymakers declare in all seriousness that there are three breeds of Jersey meadow mosquitoes, the bills of one sort being saw-toothed, those of another barbed as arrows are barbed, and those of the third fashioned like corkscrews.

FREDERICK THE GREAT.

The King Found a Bride for the Bala-

Perhaps some of you are studying in school about Frederick the Great and may be interested in a good story about him.

The story is familiar to the German people, but is not so much known in English.

During the seven-year's war, while marching into Bohemia, the King was remembering the enemy. He was so intent on his own observations that he did not notice a picket of the Austrian hussars, who was dashing up to cut him off.

The Duke of Brunswick, Bevern, Prince Maurice of Anhalt and General von Treskow were with the King, but they did not see the enterprising Austrian chief. However, a gunner of the horse artillery did, and began to train his gun on the enemy. His superior officer, however, forbade him to fire and just then the King rode up and asked why was the gun unlimbered. The soldier boldly pointed out the danger and the King bade him fire. He killed the officer and his horse and the picket bolted off.

"Farewell, lieutenant," said the King, smiling and turning to ride away. "Hold, your majesty," said the gunner, "I am not fit to be a lieutenant. I don't understand mathematics and such rubbish. I should be wretched among the officers."

"Ah, that is too bad," said the King, "but then you can be a non-commissioned officer, and to the day of your death you shall draw double pay." The gunner's name was Sauer and he showed himself worthy of royal favor. He served well during the war and when peace was made he was stationed at Fort Penasen at Stettin, where he married. One child was born to him, a girl, Anna, and by the time she was 16 she was her father's housekeeper, and a busy one, for despite his double pay Sauer found it hard to make both ends meet. It would have been easy for him to enrich himself, for it was his duty to weigh the bread sent into the fort, and Neumann, the baker, offered him a handsome percentage if he would wink at light weight. But Sauer would do no such thing; he became stricter than ever, and the baker hated him. Now the baker had a son a little older than Anna, and you of course guess at once that the story of the Capulets and Montagues was repeated. Nothing like a family feud for making young folks fall in love. These two did indeed follow in the path of Romeo and Juliet. The baker found his son was meeting Anna at the fort when he took the bread there; he forbade his son to go with the bread, but the boy put a note in a loaf every day, and love is usual, in such cases, waxed instead of waned. When the autumn came the great King came for the annual inspection of the fort. Anna formed a desperate resolution; she would go to the King and ask him to help her in her love affair. When she had told him her story the King put her in an adjoining room and sent for the baker and his son. The son was shown into the room where Anna was, and the baker was received by the King, who told him he had found a wife for his son, and with that the doors flew open, and in walked the young couple. The baker was bold; he said:

"Your majesty must be jesting; that girl is as poor as a church mouse, and if I marry her my son will starve, for I shall disinher him."

The king had already had the Duke of Bevern, the Prince of Anhalt and General von Treskow brought upon the strange scene. He now told these gentlemen that each of them was to furnish 2,000 thalers for Anna's dowry and he would give 4,000.

"Will that suit you, will you make no further objections now?" said he to Neumann.

"Why, no, no—not if this be really true," stammered the man, and the gentlemen who were called upon to furnish the dowry looked equally puzzled and uneasy as to what this strange joke meant.

"Eh, eh, gentlemen, I see I'll have to refresh your memories," said the king, taking a pinch of snuff. "It seems I am the only one whose mind keeps a good count of past services. Do you not recollect that little affair in Bohemia when we were all in the utmost danger of being captured or killed by a picket of Austrian hussars?"

O, yes, they all remembered that, they remembered that a gunner had saved them with one well-aimed shot.

"Quite right," said the king, "and this is that gunner's daughter, and she seems to be as brave as her father; now, do you object to paying your debts?"

"We don't!" "We'll pay!" "We recognize the liability," they all cried together, and with 8,000 thalers the baker was reconciled to the match, the lovers were made one and lived happy ever after.

How to Examine a Watch.

To one who has never studied the mechanism of a watch, its mainspring or the balance-wheel is a mere piece of metal. He may have looked at the face of the watch, and while he admires the motion of its hands and the time it keeps, he may have wondered in idle amazement to the character of the machinery which is concealed within. Take it to pieces and show him each part separately—he will recognize neither design nor adaptation nor relation between them; but put them together, set them to work, point out the offices of each spring, wheel, and cog, explain their movements, and then show him the result. Now he perceives that it is all one design—notwithstanding the number of parts, their diverse forms and various offices, and the agents concerned, the whole piece is of one thought, the expression of one idea. He now rightly concludes that when the mainspring was fashioned and tempered its relation to all the other parts must have been considered; that the cogs on this wheel are cut and regulated—adapted to the ratchets on that, etc.; and his final conclusion will be that such a piece of mechanism could not have been produced by chance for the adaptation of the parts is such as to show it to be according to design, and obedient to the will of one intelligence.—Harper's Round Table.

OUR FASHION LETTER

Chat About the New Things in Vogue.

VELVETEEN IN MANY SHADES NOW

Flame Colored Petticoats Are to Be Much Worn—About Winter Millinery—Colors For Cloth Gowns, Jeweled Trimmings.

The broad lace collar fitting closely over the shoulders will be seen on many dresses and coats this winter.

The merits of the velveteens, practical as well as aesthetic, have long been established, and their charm is now enhanced by the range of new colors and shades which have been added to the productions of former seasons. To the set of blues the gobein, the sapphire, the tile, the hankin and half a dozen others there has been added a mist blue, of which the soft,



A SMART SUIT.

sherry surface is perfectly described by its name. Bruin is the well chosen name of a shade of brown deepening from the seal, the bulrush and the nut browns of last season, all of which still find tempting representations in the present collection, while there is a golden beech that which seems to have caught all the reflected glow of the autumn woods.

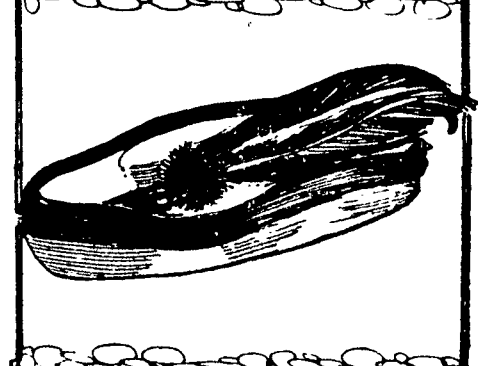
Among the colors inspired by nature's palette are a purple iris, a clematis and a wistaria shade expressing three of the most exquisite nuances of their common color. From the vieux rose of the pinks the roses and reds range from the delicate pinks of the bluish rose and the malinalon shade to the deep red of the penny, the glowing hue of the tomato or the coral of the mountain ash, while the vivid scarlet of the field poppy is faithfully produced in the brilliant poppy red, which is one of the most beautiful of the new colors.

The depth of color of the stone from which it takes its name is recalled by the zircon, and for cool, restful tones the olive, the quaker and the lizard greens belong to the same category of quiet, subdued colorings as the dove's wing, the mushroom, the stone and the smoke gray.

The New Chemises.

The new chemises cling very close to the body down to the waist line, where they are gored out to form the short fluffly underpetticoat. They are trimmed with yokes of tucks run through with tiny lace insertions and ribbons.

The latest muffs are quite flat and entirely without stiffening. In many



TAILOR MADE HAT

cases they are lined with chiffon and costly silks and caught up with long pearl buckles.

Petticoats of flame or orange colored silk will be much worn this winter. They go well with the brown suits and orange velvet hat trimmings.

The tailor made illustrated is of black cloth. The skirt is novel, with its perpendicular strappings and its stitched flounces. The jacket is trimmed with a wide collar of lace. Green will be a color much worn this winter, especially in millinery. The close fitting turban shape, with a four inch depth of brim, will be the favorite toque. The bird of paradise plume will rival miscellaneous wings as trimmings.

Scarves of lace are wound about the new French sailors. The shepherdess shape, of which we have somewhat tired in straw during the past season, will be again popular, but in felt, with alterations that is to say, the tilt at the sides will be more abrupt and the curves behind and in front more distinct.

Pheasants' breasts will again be used.

Hats of black or white moire are very dressy. Sailor shapes of white buff felt are smart for morning wear. The tailor made hat in the picture is of a fine white felt with an edge of Persian lamb and two green and black quills.

Skirts Shorter and Fuller.

One thing is certain if skirts are shorter for day wear they are also fuller. Some of the new tailor made models show killed skirts and short swallowtail cutaway coats. The fancy for tails has shown itself before in some of the late summer models. Small pads have also been introduced into the backs of skirts to obviate the flat effect of the plaits.

One of the latest French gowns is made of heliotrope velvet ribbon her



SILK WAIST.

ringed over silk chiffon. This particular gown is cut decollete and trimmed with a deep bertha of Irish lace.

Jeweled trimmings promise to be all the vogue. There is a discussion just now whether jet will continue to be considered smart. Colored sequins of all kinds are being used as trimmings on evening bodices, and if the fashion for jewels becomes firmly established it is certain that jet will be required.

On the dresser evening gowns are glorious pearl, diamond and gold trimmings are plentifully used, together with priceless lace and carefully chosen skins of ermine.

The smart silk waist shown is of broad taffeta. It has a wide effect, made of diamonds of lace and narrow black velvet. The sleeves are particularly artistic.

The Fancy For Green and Blue. There is a decided fancy for a bright shade of navy blue or green and for a green and blue mixture where tailor made for town wear are concerned. Parisians just now are devoted to the combinations of these colors. Browns being much worn. Many women choose a brown dress in order that they may wear brown boots which are so smart in a dark shade.

Lace effects are very general, and many of these chine silks are striped with what appears to be a black lace insertion, and some delicate tinted tafetas seem to be entirely veiled with an ecru lace guipure, but on close inspection it is found to be all woven



RED CHEVROT GOWN.

In the silk. On others this takes the forms of squares and rounds much after the order of Greek lace guipure.

Of course the black broadcloth tailor made is always smart and the proper thing for morning or afternoon wear.

There is no doubt at the present moment that leading tailors are constant to one color, or many shades of one color, in the creation of a costume, and startling contrasts are avoided.

Double and triple skirts will be a great deal worn, but the newest of all is the box plaited skirt just touching the ground all around.

The smart gown here shown is of red chevrot trimmed with wide black braid and pearl buttons.

The hat is of fur trimmed with ecru lace. JUDIC CHOLLET.

FRUIT CANNING.

It Is Hard and Disagreeable Work at the Best.

In canning fruit, remember that it is hard and disagreeable work at best, and unless you can come within sight of its highest possibilities, "the game is not worth the candle." Whether it is good, bad, or indifferent depends upon your own knowledge and skill. Excluding the air to prevent fermentation is only the A B C of success. Fruit must look as well as taste delicious, and, in order to do this, it must retain its natural flavor and appearance, and be sweetened and granulated sugar. Fruit for canning must be freshly picked, and a little under rather than over ripe.

All berries, except strawberries, should be large and firm. With these the smaller the better. Blackberries are never satisfactory, and pitiable. Cherry pits add much to the flavor, and when removed from the fruit a handful should be tied in a piece of net and put in the center of each jar. Pear seeds should be used in the same way if the core is removed. Cherries are richer and handsomer colored if the syrup is made of half currant juice.

The skins of green gage plums should be left on and pierced with a fork before they are cooked. The skins of all other common varieties should be removed. If plums and peaches are immersed in boiling water to loosen the skins, only a few should be treated at once, and these should first be put in a wire basket or sieve. After remaining two minutes or so, dip in cold water and gently rub off the skins.

A silver knife should be used to shred pineapple, and to pare pears and quinces.

Peaches should be put in syrup as soon as pared, and pears and quinces into cold water, to prevent discoloration. Peaches are firmer and richer if allowed to remain overnight in the syrup before they are cooked. Five or six pits should be distributed through each quart jar.

The most delicate and natural flavor is obtained by cooking the fruit in the jars. This method a) does away with the breakage from handling, and adds greatly to its appearance. Pears and quinces are no exception to this rule, but as both are more quickly cooked tender in clear water it is more convenient to do so before they are put in syrup.

All old jars should be thoroughly cleaned with soda and boiling water, and the air-tightness of every jar should be tested with water before they are filled with the fruit, which should be placed in the jar as fast as it is prepared, and the jar filled to the neck with syrup.

A flat-bottomed kettle or an ordinary clothes boiler are convenient for cooking, and a board fitted to the bottom loosely and closely filled with one inch auger holes obviates all danger of breakage. Put the rubber and cover in position, leaving the latter loose. Fill the boiler with warm water to the neck of the jars and boil gently until the fruit can be easily pierced with a fork. No definite rule for cooking can be given. Ten minutes is usually long enough for berries, while the time required for larger and more solid fruits depends upon the ripeness. Experience soon makes one expert. Take each jar out onto a hot plate, fill to overflowing with boiling water, and screw down the top. Tighten as it cools and invert to be sure that it is air tight.

The jars should be wrapped in paper to exclude the light, which is more injurious than one is apt to think, and kept in a cool, dry place. The flavor of fruit is much improved if the oxygen is restored by removing the cover an hour or two before it is needed.

If rich fruit is desired the following quantities of sugar for each pint jar will be satisfactory, but as sugar is not the "keeping power," much less, or even none, may be used. Strawberries, 7 ounces; raspberries, 4 ounces; Whiteberries, 4 ounces; cherries, 5 ounces; peaches, 5 ounces; Bartlett pears, 5 ounces; sour pears, 8 ounces; plums, 8 ounces; quinces, 8 ounces.

A Costly Husband.

The man whom Emma C. Spreckles, daughter of the multi-millionaire, married, ought to feel that he is appreciated, ought to experience a delightful thrill over the unique and graceful compliments that his consort is continually paying to his worth; ought to be prouder than a king, a sugar king, over the cumulative evidence of his companion's devotion, says the Detroit Free Press. Miss Spreckles offended her wealthy sire when she became Mrs. Watson. The relation between daughter and father became so strained that the bride had to choose between earthly possessions and loyalty to her husband. Like the worthy young woman in the poems and story books she clung to her none too opulent liege lord, and soon after her marriage began returning to Father Spreckles little souvenirs of his regard in the past, such as a million and a half in bonds, and other tokens of an affection at present slightly shattered. Now she has decided back to her father a fine mansion and sundry building lots in Honolulu, and the only property she retains is the building bearing her maiden and Christian name on Market street, opposite Mason street, San Francisco. If Watson wears as well as he has up to date, they may go back, too, in time.

Fashions in Table Flowers.

Flower centre dishes are oval in shape and very low. In fact, all fruit, cake and bonbon dishes are extremely low, which is the opposite extreme from the high epergnes of a few years ago. Now flowers and ferns are strewn upon the tablecloth and fashion demands the one color scheme, which must be carried out in bonbons and loes. Cut glass accessories, even to the corner lamps and globes, with green and white, is considered most refined. Bonbons of patache and cream are easily managed. At aristocratic functions bonbon dishes, lamps, wine glasses, water tumblers, finger bowls and other accessories needful are all of cut glass.—Brooklyn Eagle.

Fancy waists to wear with Macb skirts are still a part of fashion's fabric.