

# MICHIGAN FARMER

AND STATE JOURNAL OF AGRICULTURE.

DETROIT, FEBRUARY 18, 1884.

Supp' THE HOUSEHOLD---Supplement.

## THE FAITHFUL HOUSEWIFE.

I see her in her home content,  
The faithful housewife, day by day;  
Her duties seem like pleasures sent,  
And joy attends her on her way.

She cares not for the loud acclaim  
That goes with rank and social strife,  
Her wayside home is more than fame;  
She is its queen—the faithful wife.

When summer days are soft and fair,  
And bird-songs fill the cottage trees,  
She reaps a benison as rare,  
As her own gentle ministries.

Peace shrines itself upon her face,  
And happiness in every look;  
Her voice is full of charm and grace,  
Like music of the summer brook.

In winter when the days are cold,  
And all the landscape dead and bare,  
How well she keeps her little fold;  
How shines the fire beside her chair!

The children go with pride to school,  
The father's toil half turns to play,  
So faithful is her frugal rule,  
So tenderly she molds the day.

Let higher stations vaunt their claim,  
Let others sing of rank and birth,  
The faithful housewife's honest fame  
Is linked to the best joy on earth.

## THE NEW HOUSEHOLD.

How do you like our new Household? It is the purpose of the proprietors of the FARMER to publish the Household hereafter in this form, giving it more room than was possible before, and expecting that it will become correspondingly more useful and interesting to farmers' wives and daughters. It will be the aim of the Household Editor, in the future as in the past, to make the department as valuable as possible. But she begs to remind its readers that a newspaper Household is not unlike its prototype of the home; the help of all its members is needed in making it useful and instructive, as in the family all must aid toward the general happiness, comfort and prosperity. Ours is emphatically a farmers' Household; nearly all who have as yet contributed to it are farmers' wives and daughters, and it is a credit to them that it is known among newspaper readers as "a sensible Household Department." The Household Editor most cordially invites the lady readers to aid in making it entertaining and beneficial. Its columns are open for the discussion of all subjects pertaining to women, home and the family. The waste basket is diminutive; little Household manuscript ever finds its way there. We ask for your opinions and your ideas,

those best thoughts that come like inspirations sometimes, and which may cheer and strengthen some unknown and tempted soul, proving indeed "the word fitly spoken." Write up your pet economies, your labor-saving contrivances, your pretty fancy work; give the world the benefit of your best recipes, and prove thus by your deeds that you have a living, vital interest in the well-doing of the FARMER Household.

## LEAP-YEAR PRIVILEGES.

The Household Editor is requested to give her views as to the propriety of young ladies availing themselves of the peculiar privileges of leap-year. It really does not seem as if a leap-year party could be considered one of the "seven deadly sins," nor even an indiscretion, since custom so generally sanctions the privilege. If young ladies choose to pay off some of their social obligations to their customary cavaliers, by usurping the masculine prerogative of issuing the invitations and paying the bills, there seems no very serious objection. But it is advisable that the company go together, or in quartettes, and matronized by several married ladies, not too old to have forgotten they were ever young, but of sufficient dignity to restrain too abundant spirits, and check romping or undue familiarity. There is considerable fun to be had by thus turning the tables in this fashion; and under proper restraints and conditions, it seems harmless. But the young lady who invites a male acquaintance to an entertainment of this nature, should be careful that, as young men sometimes say of the girls they take out, "he will do her credit," and he should feel himself complimented by the selection, since it is to be supposed the girls will select the ones they most honor and respect among their friends. And it is not best to assume too much of the cavalier, for even a charming girl cannot affect the manners of a man without the loss of somewhat of her feminine grace, and sometimes the manners they would imitate are not to be commended even in men. In leap-year masquerading, be yet feminine.

## HOW TO TRIM DRESS SKIRTS.

The new styles of trimming dress skirts for the spring season differ somewhat from the winter modes. Pleatings are rather less in vogue, and ruffles, puffs and shirrings more popular. The fancy for

having very short, and full draperies gives room for more elaborate ornamentation of the lower skirt, which is sometimes covered with narrow ruffles quite to the drapery. The foundation skirt is still narrow and short, and to this is applied the trimmings. A dress of grey camel's hair designed for early spring wear has a side pleating three-eighths of a yard deep, over which falls a very deep flounce, the bottom cut into deep vandyke points which fall over the pleating and are bordered with velvet ribbon, and which is shirred above to form a puff which meets the overskirt. The latter is a straight width four yards long, gathered to the skirt-band at the top, and looped to form a round apron front and full back. Another skirt to be worn with a polonaise is entirely covered by three flounces with notched edges, laid in box-pleats, and the fullness of each pleat shirred in a cluster six inches above the notched edge. There is a very narrow box pleating at the foot of the skirt. For plain skirts that are worn with lower drapery a pretty trimming is a bias puff an eighth of a yard deep when finished, shirred to leave a narrow standing ruffle at the top, and falling upon a gathered or knife-pleated ruffle an eighth of a yard wide. Wider pleatings are sometimes shirred lengthwise near the edge of each pleat to form inch wide frills for a space of a fourth of a yard, and fall below as a flounce. Two soft puffs are sometimes used, around the foot, without either pleatings or frills. For young girls, a series of puffs falling upon each other may form a short drapery, while the lower skirt is formed entirely of kilt pleating.

The new apron overskirts have three straight breadths, not gored, and are gathered in two rows across the top, and the gathers sewed upon the lower skirt an inch or so below the belt; or, if the figure is slight, sewed into the belt with the skirt. The lower edge of the apron is gathered like the top, turned under out of sight and sewed firmly to the skirt, falling over like a puff. It is then tacked at three or four places along the selvedge edge where the breadths are joined, and made to droop in soft folds and puffs; the side fullness is laid in close pleats far back on the lower skirt, the back drapery being long and full. A panier pleating which begins on each side of the front of the belt, falls below the hips, and is turned back and upward upon itself to the belt at the back, is also a stylish device; the straight back breadths are gathered very full and fall to the foot of the foundation skirt.



## HEALTH AND MEDICINE.

Most of us smiled over A. H. J.'s description of the rough but honest advocate of "taking something," in a recent *FARMER*, and many who have suffered from an overplus of prescriptions during a slight indisposition will recognize in him a type of humanity to be found in every community. And it is amusing to see with what charming unanimity all the world, when slightly ailing, believes in "taking something," and how implicit the faith in the virtue of that "something." Indeed, one cannot help believing that the faith which accompanies the dose is really more toward the healing than the medicine itself. The princely fortunes amassed by our patent medicine men, and the fact that in ninety-nine out of one hundred houses you can find somebody's patent remedy for all the ills the flesh is heir to, attest the credulity of mankind.

A well known physician of this city, one who though yet hardly in the prime of life has already won distinction in medical circles, and has a brilliant future before him, said to me once: "Two-thirds the people to whom we give medicine would be better off without it. Yet we must prescribe, or people go away angry, to some other physician. The best we can do is to give some harmless potion and insist on certain hygienic rules; the hygiene cures, the medicine gets the credit." I have often thought of this when I have seen humanity virtuously taking its bitters. If a regular physician could say this, of those who sought his aid, what are we to think of the great majority who prescribe for themselves, and look to find the elixir of health in compounds of nauseous drugs!

A very large share of the disorders for which we are recommended to "take something" take their rise in irregularities of the stomach, induced by improper food, imperfect digestion, or over-eating, the latter perhaps the most frequent cause. Few seem to consider that the appetite is to be controlled, rather than indulged and over-stimulated. As a rule we eat too much, more than is needful to keep up the vital forces, and the over-burdened stomach does its best to dispose of the surplus till at last it rebels; and we say we are "sick" and immediately "take something." Nine times out of ten, if we would simply omit a couple of meals altogether, or at most eat very sparingly of very simple and easily digested food, the stomach, convinced we meant no further imposition on its good natured and faithful efforts to keep us healthy, would resume its labors and our indisposition right itself. But the pill or potion we swallow to graciously assist nature, is far more apt by its drastic character, or the irritation induced by its powerful ingredients on the delicate membrane involved, to make a bad matter worse, and at last we find ourselves in serious trouble.

I certainly believe that a good many people who now seem to be living merely to save funeral expenses, if they would but abandon their pernicious habit of "taking something" from one to three

times a day, live more in the open air, think less of themselves and their aches and pains, and eat in moderation of healthful and well-cooked food, might regain health and strength. Something to distract the mind from itself is the best tonic to such. "De mornin' glories ain't lubly to a man wid de backache," says the philosopher of the plantation, but if the beauty of the dewy bells distract the thoughts from the backache, who shall say they have served an ignoble purpose?

The above restrictions are designed to apply more particularly to that large class who "take something" on general principles. There are cases constantly occurring when to "take something" and that the right thing, means life or death. In such cases, while the swiftest messenger summons the physician, the anxious watchers by the sick bed often cry, "Oh, if we could only do something!" And here is where a knowledge of the virtues of simple domestic remedies is most invaluable. Many a death by accidental poisoning has been averted by the prompt administration of ipecac, mustard water or whites of eggs, according to the nature of the poison; many a child has recovered from croup by the use of hot poultices and lard-and-sugar, or such simple remedy, who would not have lived to see the doctor's face. Every house should be supplied with the simple, common remedies, so easy to use, often more efficient than the powders we give so trustingly from the physician's hand. A lady whom I visited last fall told me she had a medical work in the house, which described the symptoms of disease, and told what medicines to give; she had found it invaluable with her family of little ones. And a work of the same character, in use in a relative's family, I know to have saved many a "run of sickness" and many a doctor's bill within the past seven years. But it takes time and study to gain a proficiency in discerning symptoms and diagnosing disease, yet one cannot but feel that it is time well spent.

There is, however, one thing which the advocate of "taking something" can do for the good of his fellow creatures, and that is not parade his pill box in the face of a long suffering public. Notwithstanding the fact that it is a greater breach of good manners to take medicine in public than to clean one's finger-nails, or pick the teeth, there are people who seem to take delight in disgusting every one around by so doing. "Once upon a time" I boarded where my vis-a-vis, a young man whose moustache answered to the definition of faith, being "the evidence of things hoped for, the substance of things not seen," insisted upon prefacing the soup with a pill, which he took with great gusto before us all. The study of my life for three weary months was to be late or early enough at meals to avoid this preliminary; when I did not succeed my dinner tasted of pills too. I see his name now occasionally as attending parties, where the German is danced, and often wonder if that pink pill-box is as prominent as at our dining table. If one must "take something," it can be kept out of

sight and smell of others, though I sometimes think the position of invalid is very pleasing to the average "human," and not a small part of the benefit of the dose derived from the sympathy of others.

BEATRIX.

## EDUCATION AND GOOD BREAD.

Beatrix says "she neither affirms nor denies," hence I rise to assert that any woman of ordinary intelligence can learn all there is to learn about housekeeping, in less than six months, and do it well too, far better than one who has rested on her laurels since childhood. The latter strives for no improvement. She thinks she can keep house well enough, for the simple reason she knows how to do nothing else. I know whereof I speak, for when I was chosen as a farmer's wife, the wise old dames shook their heads and wondered what we would live on; said I could never cook if I did know how to demonstrate every proposition in geometry. Their daughters should learn something useful. They seemed to utterly ignore the fact that in order to acquire this "book learning," at which they so loudly cry "sour grapes," an individual must possess energy, judgment and common sense, each one of which will prove good stock in any business. Another mistaken notion with them is because one does not teach school or work at some remunerative employment, their education is thrown away. A second thought would assure them that we cannot throw it away; we can use it in all the ordinary affairs of life, and never decrease the fund. Neither can we contend about the division of this rich legacy, after our dear parents are gone. But when trials and afflictions come, as come they will to most of us, then indeed will it require all the discipline which the higher mathematics has given us in order to meet them bravely.

In regard to my experience I will say, that I attacked the work with all the zeal of a novice, not forgetting to seize the earliest opportunity to return the friendly visits of the aforesaid acquaintances (who had so proudly boasted they could not tell a square from a parallelogram). The first casual glance convinced me that they were decidedly "slack," as far as their house and personal appearance were concerned; concluded they must have used the most of their power and energy in the preparatory department. When they condescendingly gave us at table, our choice between sour bread or hot biscuits, I smiled maliciously, patted myself complacently and thought: "Emmyline, you can do better than that, don't think there will many warm biscuits rise up in judgment against you, if 'our works do follow us.'" At one nice house (ah! how I coveted the house,) I particularly noticed the bread; it was so coarse and brown, hard and dry that my husband declared it possible to knock down a two-year-old steer with a loaf of it. He immediately suggested that in the line of bread-making I should amplify my field of missionary work, having already taught multitudes in our vicinity. Perhaps I can afford to comply with his request, as



he says I can make as good bread as his mother; such praise ought to satisfy the heart of any woman. Yet it remains an unsolved problem how the majority of housekeepers (not mentioning hired girls) can make such poor bread; aside from the consideration of health, it is certainly wicked to waste so much good flour. Now my friends, "lend me your ears" and I will disclose my pet recipe for the delicious article; and I think most of you will find it an entirely new departure, consequently it is my duty to forewarn you that the bread-box will be in a chronic state of being empty.

Prepare what I call a fermentation, as follows. Take two cups of flour, one cup of sugar, one-half cup of salt; thoroughly mix with one quart of water (luke-warm), add two yeast cakes, previously soaked. Set this in a warm place and it will rise in a few hours; you can tell when it is light, as the flour will rise and form a sort of scum. Secondly, take two quarts of hot mashed potatoes, pour over them three quarts of clear cold water, which will make them about luke-warm, strain through a colander, now add the above fermentation and raise again. This makes between two and three gallons, and can be set away in a cool place in the stone jar in which it is made. I usually sift the flour at night and set it in a warm cupboard near the stove, but *never* sponge the bread until morning; then it is quickly and easily done by stirring into the flour two or three quarts of the prepared liquid. (Be sure and put no water in the bread.) The sponge will rise in an hour; mix into one large loaf and put back to rise, then cut it into small loaves and raise again; have the oven moderately hot and bake forty-five minutes. The bread comes out white and sweet, and good enough to set before a king. If you should fail the first time, just lay the blame on the poor, innocent flour and try again, but I anticipate no trouble with those who have a fair education.

E. S. B.

BRIGHTON, Feb. 5, '84.

#### FANCY FIXINGS FOR THE GIRLS.

At a church social which I attended recently I noticed such a pretty apron worn by one of the young ladies who was flying about in the role of "pretty waiter girl," that I thought I would describe it for the benefit of other girls. It was made of one straight breadth of creamy white cheese cloth, and was quite long, as it is the fashion just now to have aprons reach nearly to the bottom of the dress, instead of being short and "bobby," as so long the mode. The bottom was raveled out to form a fringe about three inches deep. Two inches above this fringe threads were drawn out for a space about an inch wide, then another plain two inch space, then another of drawn threads and so on till there were four rows of drawn spaces. The other end of the breadth was finished the same way, only the fringe was deeper. Narrow cardinal ribbons were then run in and out among the drawn threads, and the end of the apron folded over about three-eighths of a yard, and fastened about

the waist under a ribbon belt tied in a large double bow. It was a very coquettish little affair, quite "French." Linen bunting or almost any soft material in which threads can readily be drawn would answer as well as cheese cloth, though the semi-transparency of the latter is an advantage.

I think ladies who use cheese cloth draperies for their windows might trim them very effectively in this same way, at the top and bottom, folding over half a yard or so, at the top, to serve as a lambrequin and display the bands of color. Plain Turkey red calico might be used instead of ribbon, and drawn out when the curtains were washed.

A friend showed me a stocking bag which she received for a Christmas present, and which I thought was a very pretty and useful thing for a sleeping room. It was made of pale blue silesia, with crushed strawberry ribbons. Two pieces of pasteboard seven inches by four-and-a-half inches were rounded at one end, and neatly covered with the silesia and a little Kate Greenaway figure outlined in crushed strawberry silk on each of them. A piece of silesia three-fourths of a yard long was then sewed around the edges of these covered pieces, except across the straight top edge. At regular intervals on the edge of this silesia (the edge was hemmed and feather-stitched with the silk) were sewed small brass rings, six on one edge, five on the other. Through these were run strawberry colored ribbons, drawing the pasteboard pieces together, and leaving the silesia between them to hang out in pockets, just the right size for a pair of stockings. A couple of rings sewed to the straight edge of the stiff piece served to hang it up by. I hope I have made this plain enough so that any one who desires to make one will "catch the idea."

M. J. H.

DETROIT, Feb. 11th.

#### THE HOUSEKEEPING QUESTION.

I saw a piece by Beatrix in the *FARMER* not very long ago, in which she asked whether those who had not been brought up to keep house, could not do it as well as those who learned to work when they were young. Perhaps some may, but I think that those who grow up with some good mother, who taught them her own ways of doing things, and how to save and take care of the little things, make the best wives for farmers, anyway. A woman who has had no experience cannot be as economical and saving as one who was brought up to it, and they are awkward and hard to learn. And a good many of them get such high notions that they think housework is beneath them, and will not do any more than they can help. Some girls I know who have always taught school, made very poor housekeepers, their houses always in confusion, the meals late, and they sitting down to read in the middle of the day, perhaps with the beds not made, or the kitchen floor dirty.

I think every girl ought to learn how

to work, and not be let to keep her hands white while her mother does the hard work. It is a good deal more necessary for a farmer's wife to know how to cook than learn Latin, and though she can perhaps learn afterward, she makes a more useful woman if she is brought up to it from the first.

This is my opinion on the subject, which Beatrix seemed to want to get us to give, and I have seen enough to justify me in coming to this conclusion.

SLOWMUS.

WAYNE, Feb. 3th.

#### Useful Recipes.

HARPER'S *Bazar* gives a recipe for apple dumplings which it says will be found much more delicate than those made in the old-fashioned way:

APPLE-DUMPLINGS.—Make a paste, using one pint of flour in which one and a half teaspoonfuls of baking powder have been mixed, half a tablespoonful of butter, and a half a pint of milk. Pare and core six apples; if very sour, fill each with sugar before covering. Cover each apple with paste, and tie them separately in cloths, leaving room to swell. The cloths should be dipped into hot water, and sprinkled on the inside with flour. Place in a steamer over boiling water, and steam for one hour. Instead of tying them up in cloths, the dumplings may be rubbed over on the outside with a little melted butter, and put in a dish, which is then put in the steamer; but the dumplings are more likely to run together. Serve with butter, sugar, and a small quantity of the white of an egg beaten to a foam.

APPLE CAKE.—This is a sort of second cousin once removed to apple-dumpling, and is made by mixing apples pared and cut into small pieces into light, unsweetened bread dough. The dough is then kneaded into a round loaf, and baked as soon as it becomes light.

APPLE AND TAPIOCA PUDDING.—Soak half a pint of tapioca in a quart of warm water for an hour; prepare the apples by paring and quartering; put them in a dish and pour the tapioca over them. Bake until the apples are tender, and serve with cream and sugar.

APPLE PUDDING.—Place a layer of stale cake in the bottom of a dish. Spread over the cake a thick layer of cooked apples, and over this a thin layer of cake crumbs. To one pint of water add the juice of one lemon, a little of the grated rind and four tablespoonfuls of sugar. As soon as the sugar is dissolved, pour over the pudding; add more water if the cake is not thoroughly moistened, but not enough to make it watery. Bake until a dark brown; then spread over the top a frosting made of the whites of three eggs and three tablespoonfuls of powdered sugar, and return to the oven to brown.

"OUR LANDLADY" kindly furnishes us with a recipe for the genuine "Parker House rolls," as famous in their way as Boston baked beans. They are excellent:

PARKER HOUSE ROLLS.—Scald a little more than a pint of milk; let it stand till cold; take two quarts of flour; make a hole in the middle of the flour, after rubbing into it a tablespoonful of melted butter; then add a half teacup of yeast, a little sugar, salt, and the milk, and cover with the flour. Let it stand until morning, then work until smooth. When it is light roll out and cut with a pint pail cover; rub



with a little butter and lap over like a turnover; then let them rise and bake twenty minutes.

**APPLE AND RICE PUDDING.**—Boil a cupful of rice, draining it quite dry. Place a buttered cloth in a dish, spread the rice over the bottom and sides; place in the center apples sliced and mixed with sugar and spice, and cover all with rice, steam one hour. Turn out on a plate, top downward, and serve with sweetened cream.

## The Poultry Yard.

### A Poultry House.

Henry Stewart, a well-known agricultural writer, describes a new poultry house he has just built, and which he considers the best he has constructed:

"For fifty fowls it is 24 feet long, 10 feet wide, five feet high in the rear, and eight feet in the front. The sills are four by six inches; the studs two by four inches, and the boards are novelty siding which fit very closely and make a wind proof wall. The roof is of matched boards, covered with tarred roofing felt. The house is divided into two parts by an enclosed passageway in the middle five feet wide. This is used for setting hens. The partitions are made of laths. The roosts are one by two-inch strips, made into a rack or frame hinged to the joists, so that it can be raised back to the wall out of the way when the floors are cleaned. The floor is the earth, which is dry and dusty, and is supplied with fresh soil or coal ashes all over when it is necessary to renew it. Each apartment has a large sash of twelve lights, of 10 by 12-inch glass, put in loosely so that it can be taken out in the summer and replaced by a frame covered with wire netting of two-inch mesh. This is necessary to keep out vermin, and it affords perfect ventilation. The entrance holes are under the windows, and have each a slide for the purpose of closing them at night. The entrance door in the centre, and opens into the central passage, which has a door on each side opening into the roosting places. Finding, last year, a need for a separate place for young broods very early in the spring, I put an annex, made of sash, at the east end, six feet wide, in which the coops could be placed when it is too cold to put them out doors. There is a yard of less than a quarter of an acre around the house, enclosed with Sedgwick wire fence, in which are several plum trees. Another yard of about the same size is attached at one end for alternate use, as I have already explained. Each yard is plowed up when the other is used. I have now fifty fowls in this house."

In building a new poultry house, Henry Stewart, in the *Country Gentleman*, tells what things he discarded, being convinced of their bad effects: "First I gave up wooden floors and all sorts of fixed roosts in the poultry house, and even all sorts of cleats and other things which I found afforded a harbor for vermin. Next I got

rid of high roosts; then I avoided fixed roosts; next the large sashes in front were found too hot in the summer and too cold in the winter, and these were got rid of."

A CORRESPONDENT of the *Country Gentleman* cautions against the dangers of high feeding, saying that even though the fowls may be comfortably housed and cared for, yet they may be too crowded and fed too high. Fowls require a change often, and considerable coarse, bulky food. There is a difference also in breed, but all may be forced to an excessively fat condition, which is always injurious, especially with young fowls that should be urged into laying at as early an age as possible after completing growth. The large, or Asiatic fowls in particular, after fully grown and matured, should have the rations of corn stinted, and be fed largely on coarse, bulky feed, such as moistened bran, wheat screenings, corn meal ground with the cob, &c., so that they may not gorge themselves with rich and fat-producing food, unless it is desired to fatten them for market. Plenty of vegetable and animal food is necessary to promote health, when the fowls will generally produce eggs.

THE *Massachusetts Ploughman* advises: "Chicks that hatch out in February or March should be very carefully looked after, especially during the first four weeks after they are hatched; never let them get chilled in the cold wind, or by running on the snow, and yet they must not be so closely confined indoors as not to get the fresh air; few things will cause chicks to stop growing quicker than to shut them in a close warm room where they cannot get fresh air. To have early chicks do well they must be supplied with some vegetables, and if they can have the green leaves of cabbage it will improve them, but the young sprouts of grass are better, and should always be given when it is possible to get them. The fine hay and hay seed from the bottom of the hay mow is good to put in the yard for the hen to scratch over; she will busy herself all day hunting for seed for the young chicks."

C. B., in the *Country Gentleman*, says: "With fowls the origin of all disease may be traced to the care or management. Often by close breeding the birds may be reduced in strength and vigor. The effect of in-breeding often manifests itself in the size of the fowls. They are frequently over, but more often under size. Or some of the females may prove to be good producers; others may be barren. They are very liable to diseases, if indeed their spent constitutions do not endanger them. When thoroughly traced out, the cause of disease among fowls will be found either in in-breeding, bad feed, or negligence as to their wants and shelter."

F. D. CURTIS says in the *N. Y. Tribune*: "Mistakes often teach useful lessons. Some wheat into which a little coarse

salt was accidentally spilled was thrown into the poultry-house, not thinking that the hens might eat it. Within forty-eight hours fifteen of the fowls were dead."

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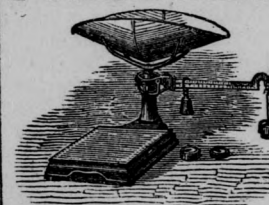
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| TOLEDO TRAINS.               |                   |                    |
| Cincinnati Express....       | \$8.20 a m        | *7.25 p m          |
| St. L. Cin. Clev. and Col    | \$3.10 p m        | \$12.05 p m        |
| Cincinnati Express....       | \$6.50 p m        | *8.35 a m          |
| Toledo Express.....          | \$9.30 p m        | \$12.35 a m        |

| Canada Division.  | Leave, going east.                               | Arrive, from east. |
|---|--|--------------------|
| Buffalo and Toronto Trains.                                     | .....  | .....              |
| Atlantic Express.....   | \$6.45 a m                                       | \$8.50 p m         |
| Mail and Accommod'n   | \$9.10 a m                                       | *8.50 p m          |
| Fast Day Express.....   | \$12.10 p m                                      | \$2.55 p m         |
| New York & Boston Ex  | \$7.35 p m                                       | .....              |
| Limited Express.....  | \$12.45 a m                                      | \$6.00 a m         |
| \$Daily. *Except Sundays. †Except Saturdays.                    | .....  | .....              |
| CHAS. A. WARREN, City P. & T. Agt. Dec. 9, 1883. Detroit, Mich. | O. W. RUGGLES, Gen'l P. & T. Agt., Chicago, Ill. |                    |