

MEN OF DISCRETION.

THE HEAD WAITERS IN NEW YORK'S FASHIONABLE RESORTS.

Difficulties of the Calling and the Nice Judgment That Must Be Exercised—Duties They Perform and the Big Incomes They Command.

Every restaurant and hotel proprietor realizes the value of a head waiter who has not only a large acquaintance, but is able to keep his old friends and make new ones. He knows how much such a man does toward attracting custom to his place, and he is aware of the extent to which persons who are going to dine at a restaurant alone or with friends will be influenced by the knowledge that they will find in this restaurant or that some man who knows what they want and will look after their needs and wishes with the interest that comes from past acquaintance and a knowledge that a reward for his interest is certainly forthcoming. It is not alone in his treatment of the old patron that the head waiter is invaluable to his employer. The functionary of that kind who is polite and efficient in other ways soon learns how to make friends for the restaurant, and persons who have once become accustomed to his ministrations and like them will return to the restaurant for the sake of having his particular attention.

The duties of the head waiter in a small hotel or one that has a permanent clientele are not nearly so responsible as those in places which have a constantly changing public. It is in the latter that the capacities of the head waiter are put to the greatest test, and as their number is limited there are always men enough to meet the demand. Generally the waiters in these places hold their employment for a long time.

The duties of the head waiter, who is anxious to make friends for himself and his place of employment, may be as manifold almost as he cares to make them. They do not end with a polite greeting and the selection of a table. They rarely begin there. The head waiter in case the party to be served is in the nature of a dinner party has probably been consulted in advance as to the selection of a table if indeed he has not had the entire ordering of the dinner. If the guests happen to know the head waiter well, there is usually no more for him to do than call him up on the telephone, tell him the number of his guests and the hour they are expected to arrive. The rest he will leave altogether to the head waiter, possibly telling him to be sure and have some certain dish on the table, or to limit the price to a certain figure or possibly the extent of the meal, as the party may be on the way to the theater and not care to linger over the dinner. But, as a whole, he puts the ordering of the dinner into the hands of the head waiter that he has confidence in and whom he also knows to be familiar with his tastes. It will be seen how responsible the position of such

a man is and how important to the success of a restaurant or hotel an efficient head waiter is.

There are less extensive operations to promote the comfort of his patrons that are expected from the head waiter. Thus if the guest enters the dining room for breakfast with no appetite it is the duty of the head waiter to suggest that a cool melon or sliced oranges on ice may put him in a frame of mind to enjoy his piece of crisply fried sole and his coffee. One head waiter in the men's restaurant of a Fifth avenue hotel has made his particular reputation by his sympathetic suggestions at breakfast, and he has a regular following that travel in the direction of that hotel when they are feeling that without his advice breakfast might be impossible. He has especially pleased his patrons in this way, but there is not a head waiter in New York hotels who does not know the value of making his guests feel comfortable at breakfast time.

The duties of the head waiter in the different city restaurants are varied in a measure by the rules of the house, although he is always the one person in charge of the rest of the waiters. In one or two of the city restaurants all of the orders are taken by the head waiter and served by the waiters stationed at the table. But that is rare. In the majority of places the head waiter takes the orders only of those persons who are his regular customers and confines his attention to strangers, to seeing that they are seated and have a waiter to look after them and are not neglected during the meal. But it is to the regular patron that he will devote himself most, as it is only from the regular guests that the compensations of the head waiters come. The casual patron of a restaurant never thinks of tipping a head waiter unless he has looked after a large dinner for him. The rewards of the head waiter come from his own clientele, and he is therefore most solicitous of them. His rewards are so much larger than when they come from the tips of the waiters that he can afford to receive them at less frequent intervals.

The head waiter who is known to certain patrons of a restaurant who do not give dinners there, but are more or less regular diners or come to breakfast and are looked after by him, is not likely to benefit from his fees to the extent of more than \$10, given at intervals of every six months and in one case at Christmas, when the head waiter is the functionary in the dining room that is most liberally rewarded. It is the number of his clients that makes his compensation in the end so large and enables him to earn an income that would in the case of any employee be high compensation. The best known head waiter in this city is said to receive annually about \$9,000, although less than half of that amount comes from the establishment that employs him. The rest is made up from his fees. It rarely if ever happens in this city that a head waiter shares with those under him the tip given by a guest who orders a dinner. If, for the sake of illustration, a guest orders a dinner for six persons that comes to \$100, he will probably give to the head waiter \$15 or \$20 as his fee. Passi-

bly he may think that a certain share of that is going to the waiters who served the meal, but unless he particularly tells the head waiter to give some part of it to them they will not receive a cent. The head waiter takes it all as his share. He does not tip the chef either unless the diner who hands to him a large fee especially tells him that a part of the money is intended for the chef. He is supposed to attend merely to his business when he prepares the best meal that he can.—New York Sun.

The difference between a day dream and the ordinary dream is that the latter only costs you loss of sleep, while the former costs you both loss of time and money.

APHORISMS.

Rebellion against tyrants is obedience to God.—Franklin.

Riches are apt to betray a man into arrogance.—Addison.

Revenge is the abject pleasure of an abject mind.—Juvenal.

Responsibility walks hand in hand with capacity and power.—Holland.

He who is firm and resolute in will molds the world to himself.—Goethe.

No man has a right to do as he pleases except when he pleases to do right.—Simmons.

He who wishes to secure the good of others has already secured his own.—Confucius.

He that easily believes rumors has the principle within him to augment rumors.—Jane Porter.

The superiority of some men is merely local. They are great because their associates are little.—Johnson.

No man can be provident of his time who is not prudent in the choice of his companions.—Jeremy Taylor.

A kind heart is a fountain of gladness, making everything in its vicinity fresher into smiles.—Washington Irving.

Rage is essentially vulgar and never more vulgar than when it proceeds from mortified pride, disappointed ambition and thwarted willfulness.—Coleridge.

Saltmaking in Spain.

The Spanish method of producing salt, as employed near Cadiz, is by allowing the sun to evaporate the water from what are known as "pans," small ponds prepared for the purpose of a uniform depth of about eighteen inches. These are flooded directly from the sea three or four times a year, and in time there is left a deposit of about three inches of salt, which is piled in the open in the form of small pyramids until sold. This method has the advantage of being inexpensive and of not requiring machinery. The only requisites are a hot sun and a soil which will not permit the water to filter through, as the salt in solution would then be lost. Something depends also upon the analysis of the water. For instance, the water of the Mediterranean has a greater specific gravity than that of the Atlantic.

VIRTUES IN APPLES.

They Are Good For the System, Especially the Stomach.

Not alone are apples pleasing to the palate of the average mortal, but they possess medical properties of great value to mankind. German analysts say that the fruit contains a larger percentage of phosphorus than any other fruit or vegetable. This phosphorus is admirably adapted for renewing the essential nervous matter, lethicin, of the brain and spinal cord. It is perhaps for the same reason, rudely understood, the old Scandinavian traditions represent the apple as the food of gods, who, when they felt themselves to be growing old and infirm, resorted to this fruit for renewing their powers of mind and body. Also, the acids of the apple are of signal use for men of sedentary habits, whose livers are sluggish in action, those acids serving to eliminate from the body noxious matters which, if retained, would make the brain heavy and dull or bring about jaundice or skin eruptions and other allied troubles.

Some such an experiment must have led to our custom of taking apple sauce with roast pork, rich goose and like dishes. The malic acid of ripe apples, either raw or cooked, will neutralize any excess of chalky matter engendered by eating too much meat.

It is also a fact that such fresh fruits as the apple, the pear and the plum, when taken ripe and without sugar, diminish acidity in the stomach rather than provoke it. Their vegetable salts and juices are converted into alkaline carbonates, which tend to counteract acidity.

A good, ripe, raw apple is one of the easiest of vegetable substances for the stomach to deal with, the whole process of its digestion being completed in eighty-five minutes. Gefraud found that the "pulpe of roasted apples mixed in a wine quart of faire water and labored together until it comes to be as apples and ale—which we call lambswool—never faileth in certain diseases of the raines, which myself had often proved and gained thereby both crownes and credit." "The paring of an apple, cut somewhat thick, and the inside whereof is laid to hot, burning or running eyes at night, when the party goes to bed, and is tied or bound to the same, doth help the trouble very speedily and contrary to exception—an excellent secret."

A poultice made of rotten apples is of very common use in Lincolnshire for the cure of weak or rheumatic eyes. Likewise in the Hotel des Invalides at Paris an apple poultice is used commonly for inflamed eyes, the apple being roasted and its pulp applied over the eyes without any intervening substance.—New York Herald.

An Opportunity For Him.

Mose Forece (ardently)—Tell me, Miss Angie, may I contribute to yo'r future happiness?

Miss Angie—Well, Mr. Forece, as I accepted Abe Gingersbread last ebenin' dere is weddin' presents to be thought ob, to be shuah.—Judge.

MAKING ATONEMENT.

A Little Known Story About One Who Bore Benedict Arnold's Name.

Touching on the treason of Benedict Arnold there is a little known story which had for the scene of its action the four years of the war of secession, says the Chicago Times-Herald. In response to the first call of Abraham Lincoln for troops a young man appeared at a Detroit recruiting office and enlisted. He went to the front and in the course of six months was made a commissioned officer. He was of a retiring disposition, always courteous to his fellow officers and just to his men, but he sought no close friendships. He was known throughout the command as a man whose devotion to duty amounted to a passion. He once sought and secured a change of command in order to have more frequent hand in the heavy fighting. He was wounded three or four times and was so restlessly anxious to get back to duty that the surgeons found him a hard patient.

This soldier rose to the rank of major. At the battle of Lookout Mountain he was desperately wounded. He was in the hospital for some months. Then convalescence came and with convalescence the restive desire to get to the front again. He told the surgeon that he was fully able to report for duty. The surgeon told him that he was not and that he must stay on the sick report for some time longer. Then the major wrote a letter to his colonel in the field and asked him if the obeying of the doctor's orders was compulsory. The colonel, who knew his man, wrote back that it was as much a part of a soldier's duty to obey the surgeon as it was to obey a commanding officer who ordered a charge on a breastworks in the face of shrapnel. This satisfied the major, and he underwent the rest of his confinement in the hospital resignedly if not cheerfully.

Finally the major went back to the front. He was offered at one time a colonelcy. He declined. He fought in every battle of the later Richmond campaign and was in at the end at Appomattox. The major headed his battalion in the great parade of the returning victors up Pennsylvania avenue. Then there came the final mustering out of the troops. Less than a month afterward the colonel of a fighting line regiment received a letter bearing a Toronto postmark. It was from the major. It said in part: "I served all through the war under an assumed name. I trust that I did my full duty. I wish you now to know that I did what I did in order that I might in some little way make atonement for the deed of one of my family. Sir, I am a Canadian by birth, and my name is John Benedict Arnold."

LAUNDRY LINES.

Add a few drops of ammonia to the bluing water to whiten the clothes.

If curtains are allowed to dry before being starched, they will last clean quite a month longer.

To clean black cashmere wash the goods in hot suds containing a little bo-

na. Rinse in very fine boiling water and iron while damp.

Clothespins need washing occasionally to keep them in good condition. It is a good plan to put them in the copper after the clothes have been taken out. After they have had a good wash they should be thoroughly rinsed in clean water.

Woolen goods when washed in soap and water shrink and acquire the odor of the soap. Therefore steep the articles in a warm solution of washing soda for several hours and then, after the addition of warm water and a few drops of ammonia, wash and rinse in lukewarm water.

Starch for table linen is made by putting one tablespoonful of dry starch into two quarts of boiling water after having first dampened the starch with cold water. Let this boil for ten minutes, stirring constantly and adding a little wax, lard or butter. Fine, heavy damask table linen does not require starch.

Tibetan Skull Drums.

A drum of an extreme repulsiveness of nature is one used by the lamas of Tibet at some of their church ceremonies. For this the craniums of two skulls, preferably children's, are taken, and over the concave side of each is stretched the skin of a snake. The two skulls are then cemented at their vertices to either side of a wooden disk covered with a cotton cloth, the stretched skins being outermost. These drums are often ornamented by having the heads of devils and such like horrors, the more repulsive the better, painted upon them in red and blue colors. The method employed in playing them is rather curious. To the wooden disk between the two halves a cord is fastened by which the drum can be suspended and then rapidly rotated. Two short cords with knobs at their ends hang down in such a way that as the drum revolves they strike alternately on either face and thus produce a regular "tum, tum."—Good Words.

A Matter of Identity.

"Here's another story about 'the oldest inhabitant,'" he remarked, looking up from his paper.

"Who is he?" she asked, although without displaying much interest.

"I know," broke in the bright little girl. "So do I," asserted the smart little boy.

"You know who the oldest inhabitant is?" repeated the father in surprise. "Well, who is it, Ethel?"

"It's the man who dies so often," answered the bright little girl. "You're always reading about him in the paper."

"Huh!" ejaculated the smart little boy scornfully. "I guess you don't know what you're talking about. It's the fellow that's always remembering about cold winters and hot summers when the weather's bad."—Chicago Post.

His Prayers.

"But my prayers are not answered," complained a parishioner to the late Rev. Dr. Patten of New Haven, Conn.

"Possibly that's because your prayers are like some promissory notes—presented before they are due," suggested the doctor.