

HIS DEFINITION.

And what is a girl?
A morsel of ribbon and feathers and lace;
A mischievous elf with an angel's face;

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Miss Jane followed the stiffly starched, rustling skirts of her portly visitor to the front door, and stood stolidly on the threshold,

THE MESSAGE OF THE ROSE.

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ed dolman on the table so that Elvry would not notice that anything was missing.
"Elvry!" she called up the stairs, where she heard the tread of the girl as she made the beds.

Elvry glided deprecatingly into the room, her arms full of gay, red and yellow carpet rags; a needle in a long, black thread dangled from the little, breakfast shawl around her shoulders.

"Take down your hair," commanded Miss Jane sternly, "and get me your comb!"

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Miss Jane was breathless; but it was more from excitement than from haste. She thrust the white, square napkin to her left, and she had gained his side.

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Book on Reptiles of the State is in Preparation.
Professor Surface Asks That Specimens Be Sent Him From All Over the State.

State Economic Zoologist H. A. Surface is preparing a book on reptiles of Pennsylvania. It will take months, possibly years, to complete the work, but its publication is sure.

The book is to be a treatise upon the habits of both reptiles and amphibia, two closely allied divisions of the vertebrate form of life.

To the non-students of animals there is little difference between a lizard and a salamander, but Professor Surface can give plenty of points to show that one main difference is that lizards have scales and salamanders have not.

It does not matter if specimens are duplicates, Professor Surface says he cannot have too many and will be glad to receive and care for all that shall be sent.

A Methodist minister of this city tells the following story about the late Sam Rozel, the great Virginia evangelist, who in his day was one of the best known pulpiter orators in the South:

"Sam Rozel was a very big man and had a wide reputation for physical strength. In his college days he came off the field of football, usually a circumscribed and secluded area of the campus, wearing the laurel of victory on many occasions, and after he became a preacher stories of his physical powers were spread far and near.

"One day he went to a village to hold a protracted meeting. The village blacksmith, who was a very big man, and who was recognized, especially among the tavern habitués, as a pugilistic wonder, having about the coming of Rozel, and the villagers did not fail to tell him all they had heard about the size of the parson's arm and the length of his legs, and of the convincing way he had of closing an argument with his fists.

"All this rattled the smith considerably, so when Rozel reached the town he sought him out and asked him to fight."

"Rozel, of course, said he did not want to fight; but the smith kept on insisting, and finally Rozel became angry and agreed to gratify the fellow."

Commonsense.
A man of original ideas will never be lost in the crowd.
Fill each hour well—live in the NOW and learn contentment.

If a man has faith in himself he has little to fear from the outside world. Every human being in the universe has his special talent; successful men are those who have kept that talent, before the world.

Objections can be raised to every course of action. Be governed not by the objections, but by the points in favor. The only real failure is a failure to attempt the accomplishment of that which one would do.

Take firm hold on life just where you are. Many men fail from always reaching for the unattainable. The eye of each individual marks his own horizon. Likewise each man limits his career by the boundary he himself fixes.

The measure of a man's character is his power to resist the dragging back influence of his environment. Nothing worth doing is unimportant. Give thought to every phase of an interview which you are about to have, or a proposition you are about to make.

Remember that "every ship is a romantic object, except that we sail in." From being at close range we fail to see our own life work in its true aspect. Get into "another ship" for awhile and view your work at a distance; you will then see it in its right valuation.

Don't keep pulling the other way. Get in harmony with the spirit of the concern you are with and carry out its plans according to established methods. When you can improve on these methods, suggest a means to do so, but if your suggestions are not appreciated, fall in line and help materialize the plans of others.

An erroneous idea prevails among some people that the self-made man is a success and the college-made man is a failure. Many men fail—some of them are college men and some are not. It all lies in the man and his determination to win. This determination leads him, if a college man, to apply his learning; if not a college man, to acquire the necessary knowledge by special study and application. One thing is certain, the unqualified man never wins.

Provisioning a Steamer.
Of more interest to ocean travelers is the department over which the port steward presides. His task is to provision the ship, and is kept working almost night and day preparing for the hundreds of passengers who will board the ship on her next sailing day.

Not long ago the sea voyager, after delivering himself into the hands of the company, ate what food was offered him and said nothing, but nowadays he is as fastidious as sea as he would be in his own home. The result is that the port steward must proportion the provisions so that the passengers may get all they want of what they want, and this is perhaps the most difficult problem he has to meet. Then there is perishable food there is waste and a consequent loss. The companies, however, realize that it is better to suffer this than to make a mistake in the other direction. Besides the provisions for use during the voyage, which will take from six to nine days, there is a certain stock of non-perishable foodstuffs, which may be called the "emergency supply." This is in case the liner meets with an accident and is delayed in her passage. This, however, seldom happens, but if it should the passengers could eat without discomfort for over a month.

Useful Housekeeping Hints.
An ice cream freezer of ordinary capacity, says the Chicago Record-Herald, is impracticable for use in preparing individual recipes of ices and creams. A baby ice cream freezer is to be had which holds a pint when frozen and which is very desirable, but several substitutes may be mentioned. A five-pound lard pail, one-pound baking powder can, silver-plated knife and spoon complete one outfit. A double boiler and Dover egg-beater may be used for another. Substitute, for the baking powder can a jelly tumbler, if the mixture to be frozen contains fruit acids, as the action of the acid on the tin is liable to produce a poisonous compound.

Ice and Salt. Ice and rock or coarse salts are used for freezing ices and creams. Salt has a great affinity for water, causing the ice to melt rapidly, thus withdrawing heat from the contents of the can, which causes the mixture to freeze. The principle of latent heat is here demonstrated. In one case the ice, a solid, is changed to a liquid; in the other case the liquid mixture is changed to a solid.

To produce a smooth, fine-grained cream use three parts ice to one part salt. Wrap the ice in a piece of burlap or rag and crush it fine with a wooden mallet or with the flat of a hatchet. If less salt than the proportions given is used the cream will take longer to freeze with no better results; if more salt is employed the cream is coarser and less smooth in texture.

For freezing water ices the proportions should be one-half ice, one-half salt, if a granular consistency is desired, as is the case in frappes or granites, not for water ice.

Manipulating a Baby Freezer. If a baby ice cream freezer is used, after placing the can in position and securing the dasher and handle, pack the tub with ice and ice, alternately, in the correct proportions, placing a good layer of fine ice first and using a spoon handle or stick to press the packing down. Turn crank slowly at first that the contents nearest the can may be acted upon by the salt and ice. After the mixture is frozen to the consistency of mush the crank should be turned more vigorously. Do not draw off the water until the freezing is accomplished, unless there is a possibility of the salt water getting into the can.

With Pail and Can. When a pail is used over the bottom first with crushed ice, put in baking powder or fruit jar with cover screwed on and surround with ice and salt in correct proportions, adding them alternately until the pail is two-thirds full. Turn the can, jar or tumbler with the hand, and as soon as the mixture begins to freeze scrape the frozen portion from sides of receptacle and beat with a spoon, so continuing until the entire mixture is frozen. If the lid is securely bound around the edge with a buttered strip of cloth to keep the water from soaking into the can the cream may be kept in the ice-box for several hours.

Lemon Ice. One-quarter cupful of sugar, one-half cupful of boiling water, two table-spoonfuls of lemon juice. Make a syrup by boiling sugar and water five minutes. Cool, add lemon juice, strain and freeze, using three parts finely crushed ice to one part rock salt. Serve in frappe or champagne glasses.

Orange Ice. One-quarter cupful of sugar, one-half cupful of boiling water, one-third cupful orange juice, one-half table-spoonful lemon juice. Make syrup by boiling sugar and water five minutes. Cool, add fruit juices, strain and freeze. To obtain orange juice cut oranges in halves crosswise, remove pulp to one side, using a spoon, then strain through cheese cloth. A glass lemon squeezer may be used if care is taken not to break the peel. Take out all tough portions and remaining pulp from peel and points tops, using sharp scissors. Fill cups thus made with ice for serving.

Pineapple Ice. One-third cupful of chopped fresh pineapple, one-quarter cupful of cold water, one-quarter cupful sugar, juice of half a lemon or less. Bring to boil, set aside until cool, strain through cheese cloth and freeze.

Raspberry Ice. Three table-spoonfuls of sugar, one cupful of raspberries, one-third cupful of water, one table-spoonful of lemon juice. Sprinkle raspberries with sugar, cover and let stand one hour; then squeeze and squeeze through cheese cloth to express as much juice as possible. Add lemon juice and freeze. Strawberry ice is made in the same way as raspberry ice, the quantity of sugar depending upon the acidity of the fruit.

Vanilla Ice Cream. One-half cupful of thin cream and one-quarter cupful of heavy cream and one-quarter cupful of milk, one table-spoonful of sugar, one-quarter table-spoonful of vanilla and a grain of salt. Mix ingredients and freeze.

Caramel Ice Cream. One-third cupful of thin cream and one-third cupful of heavy cream and one-third cupful of milk, one and a-half table-spoonfuls of granulated sugar, one table-spoonful of boiling water, one-quarter table-spoonful of vanilla, a grain of salt. Put sugar in a small saucepan; place on range and stir constantly until melted. Add water and boil until mixture is reduced to one table-spoonful. Add cream very slowly, vanilla, salt, then freeze.

Coffee Ice Cream. One table-spoonful of ground coffee, one-quarter cupful of each of heavy cream and milk, one and a-half table-spoonfuls of sugar, a grain of salt. Add coffee to milk, cook over hot water five minutes and strain. Add remaining ingredients, strain through cheese cloth and freeze.

Chocolate Ice Cream. One-quarter square of chocolate, one table-spoonful of sugar, one table-spoonful of boiling water, one-third cupful of thin cream, a few grains of salt and two drops of vanilla. Melt chocolate in small saucepan placed over hot water, add sugar and boiling water gradually, stirring constantly. Pour on slowly the cream, add salt and vanilla, then freeze.

Wise Counsel.
Don't be too anxious to get a husband," said the wise matron. "Don't go around hunting for one."
"Think I should just sit down and wait for one, eh?" replied the maiden.
"Yes, for you'll sit up and wait for one often enough after you've got him."

Queer.
He—"Why didn't you answer my letter?"
She—"Why, I use received it."
He—"You didn't?"
She—"No; and, besides, you wrote it in such a funny hand I couldn't make it out."

We're Never Satisfied.
The sort of weather most folks like, said one, is any but the weather we are in. In this or any climate, it is what we do not happen to be having at the time.

Obsolescent Honeybees.
The honeycomb, that institution beloved of all previous generations, is now more honored in the breach than in the observance. "Of course, I had to be married in June because everybody is," said a recent bride, "but it was a horrid nuisance, losing a whole week of the season."

Ladies' Field.