

EASTER.

When Easter comes the violets lift
Their shyly hooded faces.
Where late the frozen snows drift
Heaped high the woodland spaces.

AN EASTER ROMANCE.



HEN Aunt Hetty
was only twenty-
six I came to live
with her. There
was only a differ-
ence of two years
between us, but
somehow she al-
ways seemed mid-
dle-aged to me,
she was quiet and
serious and so different from my rest-
less, excitable self.

my face again.' I did not quite be-
lieve him. Perhaps if I had I should
still have let him go. At any
rate, I was far too angry to give way
then. 'Go, by all means, if you wish
it,' I said, and in another moment he
was gone. I had been tearing to
pieces in my passion a little spray of
hawthorne he had given me earlier in
the day. I had pulled off the leaves
one by one, and when he left me the
bare stem was left in my hand, with
one leaf only remaining. See, here it
is, the last relic of my first and last
love. God grant that in your whole
life, my Ruth, you may never weep
such tears as I have wept over that
one faded leaf.'



AN EASTER VISION.

"But did you really part like that,
auntie?" I said. "Did you never see
him again?"
"Never. He did not go back to the
picnic party, but joined an outward-
bound ship the next day, leaving a
brief note for my mother, stating that
we had fortunately found out in time
that we were unsuited to each other,
and had, therefore, by mutual con-
sent, put an end to our engagement."

Easter Sunday came, when we went
to the little English church in an ad-
joining street. We were ushered into
one of the pews appropriated for
strangers, and a minute or two later
the major was shown into the same
pew and sat down beside us. During
the service the major, by an accidental
movement of his arm, threw down
auntie's little red prayer book. He
picked it up, and was about to replace
it, but as he held it in full view under
the gas, he started as though he had
seen a ghost. He laid the book down,
but he glanced from it to Aunt Hetty,
as if trying to satisfy himself on some
point. The sermon came to an end,
and the benediction followed, but I
fear the major had no part in it. He
took advantage of the moment when
all heads were bowed to do a very un-
mannerly thing. He slyly put up his
eyeglasses and read the name inside
auntie's book. It was quickly done,
and might have escaped notice, but I
watched him closely. I could even
read the name myself. It was in a
bold, manly hand: "To Hester; June
28, 18--" I was aghast at such an
act of impertinence, and glanced at
auntie to see if she would resent it;
but she had probably not noticed it,
for she made no sign.

"Madam, I am going to ask you a
very singular question, but let me as-
sure you that I have a deep personal
interest in asking it. Will you tell
me how you came by that red prayer
book you use?"
I shall never forget auntie's quickly-
given answer, but I could tell by the
faint flush on her usually pale face
how deeply she was moved.

"Miss Danvers, your aunt and I
were very old friends; indeed, many
years ago we were engaged to be mar-
ried, but an unfortunate misunder-
standing separated us. We have lost
many happy years, but I hope some
still remain to us. I trust we shall
have your good wishes?"

NOTES AND COMMENTS.

JACOB KISER, J. P., of Gaston, N.
C., has married 172 couples during
his present term of office, and feels
like putting another "s" in his last
name after saluting so many brides.
The women of the West are rapidly
removing the reproach of sentimental
weakness from their sex. One pre-
sented her husband's funeral service a
little while ago, and another, Mrs.
S. J. Krueger, M. D., of Kansas City,
assisted in a postmortem examina-
tion of her suddenly deceased hus-
band's remains!
NEW ZEALAND has invented a unique
method for the prevention of inter-
ference. It proposes to pass a law
to the effect that any person convicted
of being a habitual drunkard shall
be photographed at his own expense
and a copy be supplied to every sal-
oonkeeper in the district. The dealer
supplying liquor to such person is to
be fined.
PHOTOGRAPHY is now more power-
ful than the eye in telescopic work,
and the phenomena of eclipses are
increasing in importance. The possi-
ble discovery of a satellite to our
moon has been agitated of late, and
it would be no more surprising than
to find that the familiar atmosphere
has an important element that es-
caped observation until a few months
ago. The coming era of larger lenses
and improved photography will prob-
ably render the moon an object of
remarkable interest.
"Out in Lansdowne," says the
Philadelphia Inquirer, "a suburban-
ite, whose cellar is infested with rats,
declares that he thinks that he will
soon be rid of them. His method is
one which he learned from Sing
Sing, N. Y. He doesn't strap the
rodents in a chair to electrocute
them, but has placed a number of
live electric wires in different parts
of the cellar and has baited the ends
with cheese. He alleges that as
soon as the rat takes a nibble it turns
over on its back without a sigh, and
so successful has been his experiment
that all the neighbors are adopting
the method."

Similar reports are received
from North and South Carolina, Ten-
nessee, Mississippi and Alabama.
In Europe the cold has been equally
trying to wild life.
An interesting estimate has re-
cently been made of the wealth and
population along the coast of the
United States which it would be
necessary to defend in the event of war.
The Atlantic coast line, exclusive of
the Gulf of Mexico, has alone the
length of 2,732 miles. The entire
coast line of the country, including
the Pacific coast, the Gulf of Mexico
and Alaska, is 10,376 miles. If, how-
ever, the bays and rivers be added,
the total will be 99,929 miles. Much
of this would not attract an enemy's
fleet, and taking simply the outer
seaboard, exclusive of Alaska, and not
considering the bays and rivers, we
have an actual coast of 5,558 miles
to be defended. The value of de-
structive property within the reach
of an enemy's guns will be found to
be enormous. It has been estimated
that in Portland, Boston, New York,
Jersey City, Philadelphia, Baltimore,
New Orleans and San Francisco such
property would aggregate about
\$3,835,000,000. It must be consid-
ered, however, that these ports com-
prise only a part of those which re-
quire defense. A list of seaport towns
made several years ago showed that
about 7,000,000 inhabitants were in-
cluded in the principal seaport cities.
The estimated population of all seaport
cities as well as lake towns is over
16,000,000. Another important con-
sideration is that the United States
has a commerce amounting to nearly
\$1,500,000,000.
CALIFORNIA is being literally
squeezed for gold just now. Not only
are the old diggings in Calaveras and
a score of other counties worked over
for the precious dust, but the very
shore along the ocean in sight of
San Francisco is being searched for
it. The black sand undoubtedly con-
tains particles of gold, but the prob-
lem hitherto has been to hit on a
device that would separate or extract
the minute grains from the mass of
sand. A new machine, which is
called the "amalgamator"—it is the
invention of a Boise miner—does
this. Two camps are already using
the amalgamator within a few miles
of Suto heights, and it is working
so satisfactorily that all San Fran-
cisco has caught the new gold fever,
and it is said that the whole ocean
front for miles up and down will soon
be dotted with mining "outfits." An
expert reports that sand pays \$2.50
a ton. One party of eight men with
an amalgamator extracted about
\$400 worth of gold in as many days'
labor, and another camp has done
still better, having realized nearly
\$1,000 in two weeks. The amalga-
mator with which such results are ob-
tained is an odd looking contrivance
built of wood, seven or eight feet
long and scarcely more than three
feet high. The sand is fed into a
hopper, in a revolving cylinder, with
a number of catch pockets attached
to it. Under the cylinder quicksilver
attracts the gold, and leading away
from it are plates of silver, over
which the water and pulp sand are
carried. The "pulp" sand is the
detritus or that from which the gold
has been extracted. Only a small
force of men is required to set up an
amalgamator camp, two to shovel
and wheel the sand, two to look after
the machine and one man to cook.
Water for washing the sand is pump-
ed up from the sea by an electrical
engine. The whole outfit costs about
\$500.

HOW SUGAR IS MADE.

A Talk About the Lumps Which Sweeten Your Tea.

Everybody knows what sugar is
and how sweet it tastes. It is a
great traveler and comes to America
from other countries. Some of it is
made from beetroot in France, but
the greater part is made from the
juice of a plant called the sugar cane.
This plant cannot thrive in cold
weather, and therefore it only grows
in very warm countries. The places
where it is most plentiful are the
West Indies and the southern part
of the United States. A great deal
of it grows on the island of the West
Indies called Jamaica.
It is a very large and handsome
plant, sometimes growing to the
height of fifteen feet. The stem is
round and is jointed, so that it looks
as if it were made of a number of
short pieces joined together. At the
top is a large, beautiful flower with
long, pointed leaves.
It is planted in the autumn, be-
tween the months of August and
November, and it is generally ripe
about the following March or April.
It is easy to tell when it is ripe, for
the outer skin of the cane becomes
hard, dry and smooth, almost like a
walking stick. It is then cut down,
the leaves stripped off, and a few of
the joints nearest the top are cut
away. The remaining portions are
then cut up into pieces about a yard
long, tied up into bundles and car-
ried to the mills.
Care is taken to cut the cane as
close to the ground as possible, the
richest juice being found in the
lower joints. After the canes are
taken away the stump are cut down
to a few inches below the surface of
the ground, and then covered up
with mold. The upper part of the
cane and the leaves are used to feed
cattle.
When the bundles of sugar cane
arrive at the mills the first thing is
to crush them. A negro spreads
them out in order and they
are then passed between two iron
rollers, which completely crush them
as they go through. The juice thus
pressed out flows into vessels called
clarifiers, placed beneath to receive
it. The canes are then passed
through two other rollers, placed
closer together, and all the remaining
juice squeezed out of the cane which
flows into the clarifiers. These are
large enough to contain some hun-
dreds of gallons each. The juice is
thick, of a dull olive green color, and,
of course, very sweet to the taste.
As soon as the clarifiers are filled
with the juice a small quantity of
lime is added. The vessels are placed
over a furnace, the fuel for which
consists of the crushed canes out
of which the juice has all been pressed.
This dry refuse of the canes is called
trash. The juice is now boiled and
a quantity of scum rises to the top;
this is carefully skimmed off, after
which the juice is a clear bright yellow
color.
The next thing is to remove it into
a series of copper vessels, one after
another; in each it is boiled, and,
as the water evaporates, the juice at
last becomes a soft mass. Then it is
again removed into other vessels to
cool, and while cooling it is stirred.
After this it is placed in large casks
called hogheads. There are holes
at the bottom of these casks which
are placed over large cisterns, and
here it remains for three or four
weeks, the last of the moisture drain-
ing slowly away through the holes.
It is now called molasses, or as we
should say, brown sugar and the
liquid part which is drained off is
called molasses. The casks are now
covered in and fastened and sent on
board ship. The sugar, however, is
still rather moist, and a great deal
of molasses drains off from it afterward.
About seven pounds of juice will
make one pound of sugar, and it
takes nearly twenty cart loads of
cane to make a single hoghead of
sugar.
The better kinds of sugar are re-
fined in different ways. One plan is
called "claying." The sugar is put
into pointed earthen molds, called
"forms," the point (in which there is
a hole) being downward. A layer of
clay is placed on top and wetted with
water, which slowly filters down and
causes more of the molasses to drain
off than in the common sugar.
And now I will tell you how "clay-
ing" was discovered. It happened
one day that a fowl which had been
walking in the mud passed over one
of the cooling vessels full of sugar
and it was noticed that where any
clay from her feet stuck to the sur-
face the sugar was of a better color.
So it was found that clay caused
more of the molasses to run through
than anything else.
Loaf, or white sugar, is made by
re-boiling the brown sugar with white
of egg or bullock's blood, and by
submitting it to the claying a great
many times. In some cases the re-
boiled sugar is filtered through pow-
dered charcoal to cleanse and whiten
it.

The Chinese Soldiers' Weapons.

A private letter from China recently
received in Boston represents many
of the Chinese troops as still armed
with antiquated weapons. The writer
of this letter met a body of Chinese
soldiers retreating from Corea, and
noticed that while some of them car-
ried rifles the majority had only
spears. Most of the soldiers lugged
bird cages, each of which contained
a tame bird, "to amuse them in their
hours of leisure in camp," a Chinese
officer explained. Not long before
a considerable part of the troops on
duty at Pekin were noticed to be
armed with bows and arrows.

In British Columbia farms are given
to those who will improve them.

Lacquer Making in Japan.

Lacquer making has been the
characteristic Japanese art since the
beginning of the Christian era.
Lacquer is the sap of the lacquer
tree, tapped as we tap maples. One
coat of it is put over any article made
of pine. Then thin cloth is stretched
upon it, and coat after coat of lac-
quer laid upon it and polished to ex-
ceeding smoothness. The design is
painted or traced on in gold, or
powdered gold flakes are made to
mottle the surface. An article in
which much gold is used will be
worth hundreds of dollars.

A New York restaurant gives a
cigarette tree with every order.