GARDEN AND FARM

UTILIZING WASTE MEAT.

I killed a small calf that had been hurt by the cows. This meat, after it had been cut up, I put in a large vessel, and between each layer I sprinkled a little salt. When it was all nicely packed I put some sulphur on a small shovel and lit it, and set it on the meat and closed the lid. After 20 minutes the shovel was taken out and the vessel stored away in the poultry house. The chickens were fed a couple of pounds each day, it being cut fine and fed raw. The meat was not spoiled a particle when taken out.—Aseph Wright, in New England Homestead.

RAISING TURKEYS.

The chicks and young turkeys have a coop with the mother hen. The chicks are penned for a few days by setting up two boards V shaped and then they are allowed more room. They are fed the first few days on bread moistened with milk, some unsalted cottage cheese and some egg shells made fine. Later I baked bread made of equal parts of corn meal and middlings. This is fed moistened with milk or water. In making the bread, it is mixed with sour milk and water, using a little soda and salt. Young chicks and turkeys are fed five times a day and watered each time when fed.—Orange Judd Farmer.

A CHEAP HOG SHELTER.

To make an inexpensive hog shelter, set two forked posts as far apart as the desired length of the structure. Secure a ridgepole to these, and lay a log on each side along the ground parallel to the ridgepole, and five or six feet distant from the posts; to these logs and the ridgepole nail boards or rails for ribbing, closing up both sides and end. Cover with straw over the framework, leaving one end open for entrance. It may be necessary to use more than two forks if the weight to be supported is great or if the shed is to be very long. There are much more desirable plans, but this suggests warmth, economy and a saving of time in construction.

THE CHICKEN'S POLICEMAN.

Though the guinea fowl cannot speak with a brogue or rap for assistance with a club, he has, nevertheless, all the qualities of a policeman for the farmer's flock of chickens. Where only one is kept he will stay in the vicinity of the flock, and if any danger appears he will immediately give his alarm note, which is readily distinguished from his other notes and can be heard at a distance. This he will also do at night, giving immediate warning of any danger, thus being a splendid safeguard against chicken thieves and prowling vermin. If at any time the chickens begin to fight he will run to separate them. His gay plumage looks like a uniform, and he excels most policemen inasmuch as he will remain alone, without family or relations, in a flock of chickens, seemingly satisfied with doing his duty toward them as protector. When a flock of guinea fowls are kept they will be found splendid guardians of the crops, as they destroy insects chickens will not touch; this is particularly true of the potato bug. It is, however, as a special officer in a flock of chickens that the guinea fowl excels.—The Epitomist.

COCOA FOR CATTLE.

The Pennsylvania Experiment Station has recently received for examination a sample of cocoa hulls offered for sale as a cattle food. The husk makes up 12 to 20 per cent. of the entire bean, of which the United States imports over 40,000,000 pounds annually. These hulls are used to a considerable extent in preparing coatings of cheap confectionery, and for making a cheap drink. Their use as a cattle food has been little studied.

The sample received had a chocolate brown color and the cocoa odor and flavor. It contained about 13.5 per cent. of protein, 3.5 per cent. of fat, 15.5 per cent. of fibre and 51 per cent. of nitrogen-free extract. The protein sometimes exceeds this amount. Weighmann found it to be composed to the extent of 75 to 80 per cent. of true albumenoids, though caffein and theobromin, the alkaloids of the bean, are also present. The fat is quite digestible. Maercker found the protein digestible to the extent of 33 to 50 per cent., much less than in ordinary grains. The nitrogen-free extract is probably far less valuable than that of our starchy seeds. Albert fed cocoa hull to steers in quantities increasing from one to 20 pounds, and found they soon were fond of it, and that its feeding value was intermediate between that of meadow hay and wheat bran. It promises to be a desirable addition to our list of commercial feeding stuffs.

FARM WORK ON RAINY DAYS.

There is no end of small jobs on the farm that need to be done, but we do not find time to attend to them as they present themselves. It is a good plan to utilize the rainy days in doing the things that have been neglected. We can thus obviate the necessity of getting wet and at the same time be profitably employed. The harness need mending and oiling, the plow stocks need tightening, the handles in the axes, hoes and shovels need looking after, the tools need grinding and filing, the saws are to be set, corn is to be shelled and wheat to be sacked ready for milling. Then there are the mowers and reapers to work on, the feed troughs to be adjusted and blocks of stovewood to be split, all of which can be done under shelter. If farmers would employ rainy days in doing these and other things that are so much needed, there would not only be fewer days spent in loitering around the mill, the shop, the post office and the country store; but things would go on far better at home. The tools would be kept in good order and ready when needed, without missing the time. Really, this rainy day work comes in as a necessity. It must and should be done in its proper time and as nothing else can be done to so good advantage on those days every farmer should see to it that the rainy days are employed in keeping up the odds and ends. In the aggregate, they will foot up as good returns as the other days with the hired man or the home help. Every farmer should keep books with his farm and on rainy days he can see that every account is made in full to date. Never let your books pass a rainy day and be found out of balance.—W. R. Duncan, in the Epitomist.

ARTIFICIAL ICE PONDS.

There are few better sources for getting good ice than from a properly constructed artificial pond, because they can be placed on a stream of pure running water, which can be let off during the summer months, and allowed to fill up before freezing weather. The bottom can be cleaned before the water is let in, and if there is no impurity above, the ice will be much purer than from the ordinary pond. A pond containing one hundred square rods should cut about twenty thousand square feet, or five hundred tons, when the ice will average nine inches thick, and this would be enough for several families or dairies. For a single family with small dairy, even six square rods would fill an icehouse ten feet square, twelve feet deep, or about thirty tons, more than many use for a dairy. If the ice was thicker or was cut more than once in a year, the amount would be largely increased. Both these might happen in ordinary winters in this climate. The ideal pond should be about 3 1-2 feet deep, and with a gravelly or sandy bottom. Water in the shallow pond freezes much more quickly than in a larger pond or a running stream, and where it is filled quickly the ice is clearer. A grass bottom is allowable, if it be cleaned by mowing and raking before the water is let in. The shallow depth prevents danger from drowning unless one goes in head foremost. For the smaller houses one needs no expensive outfit of ice tools. A straight-edged board to mark off the squares, cross-cut saw, and an ice chisel, a few pikes, a runway, with blocks and ropes to draw the ice up the run, are all that are absolutely necessary. Two men to cut, two to run it into the house and one to pack it inside will make a good gang for a small pond.—Boston Cultivator.

APPLICATION OF MANURE.

Whether the manure should be applied in the spring or the fall depends upon the character of the soil and the crop that is to occupy the land. Manuring in the fall is usually followed by corn or grass in the spring; more commonly corn. If the land has been in clover. It is an advantage to spread manure in the fall, as the frost and exposure to the air and rains convert it into a fine condition and hasten its decomposition, which is what the farmer desires. The hauling can then be done without hindrance, as no other farm work needs pressing attention, which brings the busy season of spring forward with a heavy portion of the work finished. It is feared by some farmers that by applying manure in the fall there occurs a loss of ammonia. There is no doubt of the formation of ammonia, owing to the decomposition that takes place, but ammonia is largely absorbed by water, which carries it downward, and once it finds its way into the soil the vegetable and mineral acids with which it comes in contact change the ammonia into salts, which vary according to the kind of acid united to it. The salts of ammonia do not remain fixed in character, for, being very changeable, they are continually being broken into pieces and re-formed by acids stronger than those to which they have been joined, and their character is regulated by the ingredients contained in the soil. The manure should be spread as soon as hauled, for if left in heaps the rains leach them, and the soil will be richer in some places than in others. The soil, however, must also be taken into consideration. It is not the better plan to spread the manure in the fall on light, sandy soil that is porous, for the heavy rains and melting snows of winter will carry away a great portion of it and cause waste of the soluble substances. On heavy soils, such as are underlaid with clay, the advantage is to spread in the fall, but if the land is rolling the manure should be plowed under in order to prevent loss. The plowing benefits the land by admitting the action of the elements to a certain depth below the surface, throws up the cut worms to the cold, and permits the soil to be broken to pieces and disintegrated. The ground should be left in the rough state for the reception of the manure, or else be passed over with a cultivator afterwards. With this treatment the only work necessary for a corn crop the next spring is to put in the seed, as the best portion of the preparation will have been accomplished, as well as thinning out the cut worms, which is an important matter.—Philadelphia Record.

FOR THE LADIES

COMB HATS WHEN WET.

It is reassuring to be told that even the longest haired, silkiest beavers if wet by rain or snow can be perfectly restored by combing with the coarse end of an ordinary hair comb, after having been allowed to dry out naturally. After the combing a light "beating" with a small switch or stick will make the nap stand out as fluffy and freshly as when first from the maker's hands.

A GIRL'S TAILOR-MADE.

The bolero and skirt costume is also a useful fashion for young girls, especially if in brown, blue or light neutral tints, which admit of the bolero being used with other costumes when the skirt may be worn with a blouse. A new model has a bolero with stitched plaits and a large collar with square ends of spotted silk strapped with the material used for the costume. The skirt is box plaited into a fitted yoke, which defines a point at back and front.

A second costume, such as a blouse and skirt, if chosen to harmonize or contrast with the bolero costume, will afford plenty of variety. If copied in blue serge or brown or heliotrope cloth for late autumn wear, the collar is effective in gold and white spotted panne or in lace over satin.

FLOWERS FOR THE HAIR.

Flowers still retain their vogue for giving that most effective touch to the coiffure, but now, instead of being worn singly, they are combined into garlands or rosettes and worn in pairs. How and where are these garlands worn? That is what the smart girl knows instinctively when she stands before the mirror. But one who hesitates in style is lost, and therefore it may be said that the correct way to wear the little floral garlands is just above the ear, one at each side of the head. The flowers, of course, must be extremely small. Sometimes leaves are used in place of the blossoms. Ribbon rosettes shaped to form a wild rose are also used in the same way as the garlands. The ribbon is folded so as to form the petals, and the center of an artificial wild rose or poppy is used to carry out the effect.—Woman's Home Companion.

ERRORS IN DRESS.

"If women would only remember," said the artist, "that when a gown is composed of more than one material it should look like one garment worn over another, they would save themselves from some grievous artistic errors in dress. Take the case of the double sleeve, now so popular. The idea is that of a comparatively heavy outer sleeve, cut away to show a lighter and generally prettier arm covering; and a woman, with any artistic feeling always preserves that effect, even though she may not consciously act on any definite principle. But artistic feeling is a rare thing, and therefore the double sleeve is the occasion of many artistic atrocities. One actually sees such sleeves cut in two at the elbow, in order that a puff of silk may be inserted, thus leaving the lower half without any apparent connection with the shoulder and with nothing to prevent it, so far as the eye can see, from sliding off the arm. The sleeve may, with perfect propriety, be slashed at the elbow, to show a silk lining, but to cut it in two for the purpose of inserting another material is merely to make patchwork of it. Another beautiful custom is to put the second material with which a sleeve terminates over, instead of under, the predominating material, thus destroying entirely the idea of an undersleeve, and leaving the construction without any show of reason for its existence."—New York Tribune.

FAIR GLASS BLOWERS.

The American woman has started out to win a name for herself in a new field and bids fair to achieve her aim. The feminine glass blower is the most recent addition to the roll of women workers, and in a suburb of Philadelphia two score of young women are being initiated into the secret of molding glass vials, tubes, etc. Up to the present time women have been rigorously barred from the glass makers' shops, but an unusual demand for vials, tubes, bulbs and the like, as a consequence of an epidemic of small pox, brought about the introduction of women in this field, and the novices are displaying marked aptitude for the work. One of the concerns to which had been intrusted the making of virus had been in the habit of employing girls to pack its chemicals and perform the lighter tasks incidental to their manufacture. When the extra demand came for the special glass tubes used for packing their products there was some difficulty in meeting it. The suggestion was made that the chemical company set up a glass plant of its own and employ the girls, for whom there was work but part of the year in the laboratory. The suggestion was acted upon and the girls invited to learn glass blowing. An experienced manager was engaged as instructor, and forty girls, all of them intelligent and educated, found a new outlet for their talents and industry. The work is not hard, and the girls earn from $4 to $12 per week. The champion worker is a girl of 18, with a record of 300 test tubes a day.

THE ORIGINAL GIRL.

Originality in all things is the keynote to success, and when a girl has the courage to think for herself, and be original in her opinions she becomes a very interesting study to the observer.

Personal magnetism is a much coveted quality, but few girls know that the first essential in acquiring it is to think and act for themselves.

The first step toward originality is to be a good listener. A good listener absorbs all the best things she hears, and casts aside the worthless things that would be of no use to her. To absorb the best of everything around you and make the best of yourself is a quality that cannot be too highly commended. It is not the past or the future that we are living in, but the now.

Never copy or imitate any others however much you may admire them for there is where you lose yourself in another's personality. Many girls in reading a book that has created a stir in literary and other circles gush and rave about it simply because it is popular and the author is considered a genius.

There are probably pages and pages that the have not in the least degree comprehended, and if any one were to converse with them on the subject they could only make embarrassed and probably stupid replies. Would it not be much better to read a book intelligently and then, if it does not interest you or you do not like it, have the courage to say so, even if you do differ with a person who you think knows more than you do?—New York News.

FOR THE ATHLETIC GIRL.

No girl is so exquisitely lovely that she can afford to forsake her personal appearance for even a moment. Yet there are maids and matrons of the athletic type who seem to utterly disregard all thoughts of beauty when intent upon out-of-door sports.

Hair is drawn so tightly back for cross-country riding that it frequently gives the face of the rider the look of an animated mummy. A girl has to be very lovely indeed to overcome the ugliness of the sweater in which so many feminine golfers array themselves, and as for basketball costume it's too hopeless for words.

Nearly every form of athletics is more or less unbecoming in its wearing apparel, and the years that we had the century-riding bicycle girl with her absurdly short skirts and her long laced boots is still a grief to those who love to see a woman at all times gracefully costumed. But we are no sooner rid of her than she is replaced by her sweater-dressed sisters. Without shape or make to them, when pulled well down to the hips of the most perfectly formed maid, she looks like a fright and her dearest devoted friend cannot deny it. The head of a girl gets blousey enough after long hours spent in the wind upon the links, and it is only the most foolish of virgins who will add distress to her disheveled appearance by the addition of an ungainly sweater.

For basketball and for the gymnasium the French have introduced a gracefully cut divided skirt. Not for one moment would the women of that beauty-loving land don the hideous baggy bloomers that American athletes permit. Those divided skirts permit just as much freedom of movement as knickerbockers and the girls look very much neater and prettier in them.—New York American.

FASHION NOTES.

Plaid for felts are among the high novelties in hats.

A luxurious silk petticoat is of pale pink glace taffeta, with a deep flounce formed entirely of ribbon and insertion placed perpendicularly.

A handsome fur coat is of gray squirrel, lined with white satin, with collar, revers, belt and cuffs of ermine.

A pretty model hat has a crown of green velvet and a breast brim of blue and green feathers. It is said that the latest Paris sleeves are shaving the fulness up above the elbow again, where it rested for so many years.

Triple plaited silk ruchings accompany thin shirt waists, to insure the proper blouse effect.

French knots appear even upon laces, following the pattern very closely.

A costly three-quarter coat of white caracul has collar, facings and cuffs of China sable.

Squirrel skin admits of endless variations and combinations. A pelerine has its broad, flat collar of white caracul edged with the squirrel, and the long, broad tabs and big, flat muff are of the same gray fur.

Mink tails and black chiffon in alternate stripes compose a collar and muff which have little of beauty to recommend them.

A double cape collar of coney has edges of silver fox and has long, flowing ends of chiffon and fox. The muff is a charming blend of the three materials.

A new model in Scotch plaid skirts has a flounce of graduated panels separated by narrow black silk piping and edged with black silk ruching.

Among the spangled and beaded wrist bags is an equally handsome, though simple, one of tiny Renaissance rings in pale blue, joined together by gold thread over a foundation of blue plush.

New Coaling Record.

Good as is the coaling record of H. M. S. Terrible, it is quite eclipsed by the performance of the Empress of China. She took on board 1,210 tons of bunker coal in the remarkably quick time of 3 1-2 hours—the quickest on record in Nagasaki, and, we believe the quickest on record for the world—Bangkok Times.

Household Column

THE NURSERY SUPPER.

Stale bread has many uses, but none more satisfactory than for the nursery supper. The bread should first be put in the oven and carefully browned, then turned out on a board and crushed with a rolling pin until it is delicate and fine. It should now be bottled and kept in a dry place until it is required for use, when two or three tablespoonfuls boiled in fresh milk and a little salt will make a delicate wholesome supper for children.

ORIENTAL PIANO COVERS.

Covers of Oriental weave come from the backs of upright pianos, but they are by no means inexpensive. An experimenting housekeeper who wished, but could not afford, one of these bought as a substitute and at much less cost one Japanese portiere. This was too long and too narrow, but a piece taken from the bottom was fitted at the side, and a second piece was added at the top to go over the lid of the piano. A pattern in shades of gold in a stripped effect was chosen which lent itself readily to the piecing scheme, and the new cover is extremely effective.

A SOFA CUSHION FINISH.

The latest edge finish for a sofa cushion is one or two rows of fancy gimp or braid—preferably a gilt or silver one mingled with some color to match the pillow—instead of the heavy cord formerly used. When two rows are used they are placed side by side over the seam on the edge, or one row is placed over the seam and the second forms a square about two and a half inches from it toward the centre of the pillow.

This inside square of fancy braid is often used when there is a cord on the edge covered with the material of the cushion itself, like velveteen or corduroy. Green velveteen with a gilt braid and old blue velveteen with a silver one are specially attractive.

Some of the newest brocade cushions have a tiny puff of plain silk set in all around their edge. For those who prefer the heavy silk cord to the latest mode the newest pattern is to have two cords side by side, one to match the front on that side and the other one to match the back behind it.

CANDLE-LIGHTED TABLES.

Candle-lighted dining tables are more popular than ever. Four candles are needed to light the smallest table, and four double-branched candlesticks are better liked. Besides silver and brass, glass candlesticks, in old English and colonial designs, are seen. Cut glass is to be preferred, of course, but very good imitations may be had. There is one material which it is hard to understand ever came to be used for either lamps or candlesticks, and that is wrought iron. Possessing no powers of reflection or refraction the light of even a strong flame is diminished at least one-half, and a most depressing effect obtained. Candle shades are works of art, whether made of silk and trimmed with chiffon and beads, or fashioned of paper and decorated with water-color designs. Glass shades, cubes of opalescent material, jewel incrusted, are charming, as are also the parchment paper ones with old prints in delicate pink and blue tints, inserted on one side. Candle shades should always be arranged to entirely hide the flame, as the glare so near the eyes is very unpleasant.

RECIPES.

Mixed Mustard for Cold Meats.—Cream three level tablespoonfuls of butter and one tablespoonful of sugar add two tablespoonfuls of mustard mixed with one level tablespoon of salt; beat one egg until thick and beat it into the creamed mixture; heat half a cup of vinegar to boiling point and stir it in quickly; stand the bowl over boiling water and stir constantly until it thickens.

Baked Quinces.—Pare and remove the cores from a dozen nice quinces; fill the cavities with granulated sugar, add a little grated lemon or orange peel, place in shallow earthen baking dishes with a little water in the bottom and bake slowly until tender; basting often with the syrup in the dish. When done, place in a glass dish; make a jelly with the parings, cores and water, with sugar in equal quantity to amount of strained juice; pour this over the quinces and let all get cold. Nice served with whipped cream or meringue on top.

Stuffed Cucumbers. — Cut large smooth cucumbers in half lengthwise and scrape out seeds and soft part. Make a stuffing of equal quantities of fine soft bread crumbs and minced ham. Season with minced parsley, onion juice, salt and cayenne. Moisten with a little melted butter and fill the cucumber shells level full, place the two corresponding halves closely together, tie tightly or fasten with skewers and lay them on the wire rack in a brazing pan with a little water in bottom of the pan. Bake in oven until they are soft and serve with tomato sauce or drawn butter.

Bread Griddle Cakes.—One cup of stale bread crumbs, one tablespoonful of butter, one cup of flour, one pint of milk, two eggs, one-half teaspoon salt and two teaspoons baking powder. Scald the milk, pour it over the bread crumbs and butter and soak until soft; add the two eggs, which have been beaten light; one cup of flour, sifted with the salt and baking powder; thin with cold milk if necessary; bake on a hot griddle.

Sixty per cent. of the oyster-canning in the United States is done in Baltimore.

THE SABBATH SCHOOL.

International Lesson Comments For December 14.

Subject: The Boy Samuel, I Sam. iii., 1, 14—Golden Text, I Sam. iii., 9—Memory Verses, 7, 10—Commentary on the Day's Lesson.

1. "The child Samuel." Samuel is supposed to have been about twelve years old at this time. His duty in the tabernacle was to perform those easy services which his strength would allow, such as opening the doors, lighting the lamps, etc. He did not reside in the sanctuary, but in one of the tents around it, which were kept for the use of the priests and Levites. Eli, the high priest, kept Samuel as his special attendant, not because such an office was assigned him, but because of the deep interest he felt in him. He was Samuel's instructor. "Was precious." The meaning is that direct revelations from God had become exceedingly rare. This was because of the sinfulness of the priesthood and the people. As sinfulness in the individual heart drives away the Holy Spirit, so in the Hebrew nation it drove away the spirit of prophecy. "No open vision." Literally, no divine communication was spread; that is, published abroad, made known. There was no publicly recognized prophet, whom the people could consult and from whom they might learn the will of God. There must have been some ways of receiving messages from heaven, for Eli knew them, but did not receive them frequently enough to be called an open vision.

2. "At that time." At the time when the word of God was rare and there was great spiritual darkness. "In his place." In his usual place of rest. It was in the night. It is very likely that as the ark was a long time at Shiloh they had built near to it certain apartments for the high priest and others more immediately employed about the tabernacle.

3. "Samuel was laid down to sleep." Near to Eli's room, ready within calling distance, if the old man should want anything in the night. It would seem that he lay somewhere near the holy place, and went to bed before the branch lamps of the candlestick went out, (the main lamps never went out), probably toward midnight. At that time Samuel had been employing himself in some good exercise or other, reading or prayer, or perhaps cleaning or making ready the holy place, and then went quietly to bed.

4. "The Lord called Samuel." God called him by his name. Some think the call came from the most holy place. "He answered, Here am I." Being unacquainted with the visions of the Almighty he took that to be only Eli's call, which was really the call of God.

5. "Thou callest me." Samuel's industry and readiness to wait on Eli are good examples to children to come when called. He hears and runs at every call.

7. "Did not yet know the Lord." He knew and worshiped the God of Israel, but he did not understand the way in which God revealed Himself to His prophets. He had never even heard that God spoke in this way. If the Lord had given him a dream or vision he might have more readily understood it, but God was preparing him for a prophet, and this way of calling Samuel was full of meaning. There was a lesson in it for Eli. Many still fail to recognize God's call.

8. "The third time." The call was repeated again and again, for God saw that Samuel's failure to answer was not from disobedience, but from lack of knowledge as to who called him. In fact the quick answer to Eli's supposed call showed that he was ready to obey God as soon as he understood it. Obedience to parents and teachers always precedes obedience to God. "Eli perceived," etc. Eli could not but consider the preference, which the Lord showed to a child, before himself and family, as a severe and humiliating rebuke; especially as he had reason to forebode that the message which he was about to receive would be a denunciation of judgments on him and his family, yet, without envy, resentment or impatience he gave Samuel proper directions as to how to behave on the occasion.

9. "Speak," etc. This was the usual way in which the prophets spoke when they had intimations that the Lord was about to make some special revelation.

10. "Came and stood." From verse 15 we learn that Samuel beheld a vision as well as heard a voice, and therefore it is the most natural to understand the words "came and stood" as meaning a visible appearance. Samuel was at last satisfied that it was not Eli but the Lord who was calling him. God still calls the children, and if they will obey as Samuel did they will accomplish much for Christ even in their young days. "Samuel answered." He was composed this time, and did not rise, but gave attention, and asked for God to speak.

11. "Said to Samuel." Through Samuel, whom Eli loved, God sent a terrible message, similar to one which he had previously sent by a holy man (1 Sam. 2: 27-36), but which did not have sufficient effect to enable Eli to compel his sons either to live a different life, or to leave the service of God. "The ears—shall tingle." With horror and alarm. As a loud, sharp, discordant note thrills one's ears with pain, so the bitter tidings of Israel's woe in the judgment about to fall on Eli's house would shock all Israel.

12. "In that day." It is probable that this message was sent to Eli some years before his death, and he and his sons had abundant time to change their course. "I will perform," etc. I will bring all the judgments against the house of Eli that I have spoken. The particulars of this curse we read in chapter 2: 27-36. Divine threatenings, the less they are heeded, the surer they will come and the heavier they will fall.

13. "I have told him." God gave Eli notice of what the end would be of such indifference. "Will judge his house forever." I will continue to execute judgments until it is destroyed. God regards it as iniquity to allow children to choose their own evil ways. Eli's sons were wicked. Their father knew the Lord, but he neither taught his children not restrained them by parental authority. "Restrained them not." This does not signify that he showed no sign of displeasure against their wickedness, for he did chide them, but too gently, but he did not severely reprove them, and when that would not restrain them turn them out of their office.

14. "Shall not be purged." That is, the punishment threatened against Eli and his family shall not be prevented by all their sacrifices, but shall certainly be executed. What is spoken here relates to their temporal death only. Mercy for their soul's salvation was still extended to them, and if they had repented they might have been saved. But every effort to restrain these wicked sons proved unavailing, and their doom finally came, sudden and irresistible.

The Largest Sailing Vessel.

The newest and largest sailing vessel is the "Preussen," of 8,000 tons. She is 437 ft. long and 53 ft. wide, draws 34 ft. and has 48,000 square ft. of sail.

Rarest Shell in Existence.

The rarest shell in existence is one called the "Cone of the Holy Mary." There is a specimen in the British museum, which a few years ago was valued at £1,000.