

NOBLESSE OBLIGE.

If I am weak and you are strong, Why then, why then, To you the braver deeds belong; And so, again, If you have gifts and I have none, If I have shade and you have sun, 'Tis yours with freer hand to give, 'Tis yours with truer grace to live, Than I, who giftless, sunless, stand With barren life and hand.

LOVE OR MONEY.

"Frank, old boy, I am so glad to find you an occupant of this hotel, and I am a new arrival, and not posted, tell me who is here this summer." Leonard Franklin lighted a cigar as he spoke, and balanced his chair dextrously on two legs, as he puffed away in the moonlight. His companion, Frank Wyckham, smoking and rocking in precisely the same manner, as they sat upon the wide terrace of the Lakeside Hotel, replied: "Some of last season's party, and some new ones." "That's definite." "My wife has a cousin with her this year whose name is Annie Layton. She is young, handsome and accomplished. An heiress, too, Loomard."

ence, this effort to please, was all assumed, to gain her money. She recalled words that proved her suitor no mere puppy, but a man who had read much and thought deeply. She was certain that not one of her numerous suitors offered attentions more delicately, or bore himself more gallantly. The summer days passed swiftly to two of the guests at the Lakeside Hotel, and meaning smiles hovered over the faces of the others when Mr. Franklin and Miss Layton were mentioned, or were noticed in each other's company, for the flirtation was carried on briskly. It was only a flirtation, to punish him for his insolence, Annie sternly told her heart, when she caught herself musing over his words, recalling the expression of his large brown eyes, thinking how a smile would brighten his face, wondering if all men who had traveled were as fascinating in conversation as this one; sighing, too, sometimes, as she thought of the pleasant summer that was drawing to a close, and that the time was fast approaching when she must dismiss her cavalier from her side forever. For—and her cheeks burned then—it was to her money that this winsome court was paid, and the smiles, the deference, the attentions to her were all for the sake of handling her grandfather's legacy. And while Annie sighed and mused, the wooer was blessing the lucky hour that brought him to that hotel for the season. Never in all his travels had he met with a face, a voice, or a manner that had touched his heart as it was now touched. He had forgotten his foolish speech made about the heiress, and he had given his heart to the woman. He saw her busy with feminine work in the morning, and his fancy pictured her doing embroidery in a home. He heard her rich contralto voice in song, and he thought of her as making the evenings fly when a husband came home to dinner. He saw her in elaborate evening dress at the table d'hotel, and he thought how proud a man might be of her beauty and taste, when the voice of society praised his wife. And all under these surface attractions, weighty as they were, he paid homage to the girl's dignity, modesty and pure heart. The day came when his full heart found vent in speech, as the young couple walked in a shady lane, Leonard poured forth his heart's great love in words warm and tender. It was some moments before the answer came, for Annie had to battle with her desire to put her little white hand in his and give him back love for love. But the answer came cold and haughty. "Mr. Franklin, my answer to you must be to recall to your memory our conversation with Mr. Wyckham on the terrace, the evening of your arrival, every word of which was distinctly audible in my room."

"Leonard Franklin loves you, I am sure of it; and I think he means to tell you of it. But Annie, if you do not really love him, will you remember that so long as Bessie and I have a home, you are as welcome as a sister, and as dear to both of us?" "You may be sure I will never forget it," said Annie earnestly. "But will you please read Uncle George's letter while I am gone?" She found Leonard waiting in the parlor, and pacing the floor with true masculine impatience. Before she went in, she looked a moment at the tall, graceful, handsome figure, so buoyant with animation—at the handsome face, now so radiant with hope; and in her heart there lingered the refrain of a song, "He loves me, he loves me." All the gladness was banished from her step and face, however, as she slowly advanced to meet her lover. He could wait for no formality of greeting. Abruptly, passionately, and earnestly, with his whole soul in his eye, he said: "Annie, you rebuked me severely today for my presumptuous and insolent speech to your cousin, and I acknowledge I deserved it; and now that the money is all gone and your uncle is married, will you not believe me that the dearest hope of my life, and the dearest wish of my heart, is to win your love and make you my wife." "You are sure it is I you love?" she asked in a very low voice. "Before I had known you a week, I had quite forgotten you were an heiress, darling. I only knew you were the only woman in the world I could ever love, or whose love would be precious to my heart. The few foolish thoughtless words, which I spoke to your cousin contained no meaning whatever. Surely you may trust me now. Be my wife, and every hour shall prove to you how tenderly I love you. Speak to me, Annie, why do you hide your face?" She did not tell him it was to hide her smiling lips, and her dancing eyes; but she allowed him to draw her into his loving arms, and fold her in a tender embrace. "You will be my wife, darling!" he whispered, and then she looked up. "Yes, I will," she said blushing, but meeting his eyes frankly and bravely, "for I believe now you love me, and I love you with my whole heart. Stop, Leonard, do not kiss me yet, but let me first rectify my mistake. I forgot to mention my Uncle George drew all my money from the bank before it broke, and now has it in safe deposit elsewhere. Also it was a mistake my saying uncle was married. Now, darling, I have proved your love."

"Brazil's Domestic Pet." Rats have multiplied to such a degree in Brazil that the inhabitants rear a certain kind of snake for destroying them. The Brazilian domestic servant is the giboia, a small species of boa about twelve feet in length and of the diameter of a man's arm. It is sold at from \$1 to \$1.50 in the markets of Rio Janeiro, Pernambuco, Bahia, etc. This snake, which is entirely harmless and sluggish in its movements, passes the entire day asleep at the foot of the staircase of the house, scarcely deigning to raise its head at the approach of a visitor or when a strange noise is heard in the vestibule. At nightfall the giboia begins to hunt, crawling along here and there, and even penetrating the space above the ceiling and beneath the flooring. Springing swiftly forward, it seizes the rat by the nape and crushes its cervical vertebra. As serpents rarely eat, even when at liberty, the giboia kills only for the pleasure of killing. It becomes so accustomed to its master's house that if carried to a distance it escapes and finds its way back home. Every house in the warmest provinces where rats abound owns its giboia, a fixture by destination, and the owner of which prides its qualities when he wishes to sell or let his house.—New York Commercial Advertiser.

"A Beautiful Description." Almost every one knows the distress occasioned by a sudden tendency to cry at a time when one wishes to appear particularly unmoved and even stoical. Marjorie never cries when a little mishap befalls her, and has been known to sustain without shedding a tear severe bumps that have rapidly acquired a black and blue aspect. But the other day Araminta, her dearly loved and tenderly cherished doll, fell into the open grate and received a contusion of the nose which was most unpleasant to contemplate. Marjorie winked very hard for a few minutes, and then running with her injured Araminta to her mother, she buried her head in her mother's lap, sobbing: "Oh, mamma, I don't want to cry, but my tears have all come unfastened!"—Chicago News.

"The First Irish Immigrant." The Chicago Herald's expedition to discover the spot where Columbus first landed, has brought out at least one historical fact of importance that has hitherto escaped attention. The world is at last in possession of the name of the first Irish immigrant to America, whither so many of his compatriots from the green isle have since followed him. The journals of Columbus, discovered by Navarrete in 1790, have been brought and a careful examination discloses the fact that Columbus's companions on the voyage included one "Guillermo Ires, Natural de Galway, en Irlanda," who was left behind when the greatest and most intrepid of navigators returned to Spain bearing the greatest news, of whose infinite importance no one then even dreamed.—New Orleans Picayune.

HOUSEHOLD AFFAIRS.

CREAM SALAD DRESSING.

Separate two yolks of eggs from the whites, mix with them one tablespoonful of butter, two of vinegar, a tablespoonful of salt and half that quantity of pepper; stir these ingredients together over the fire until they begin to thicken, but do not let them boil; draw the saucepan from the fire, let the dressing cool, then beat in a half a cupful of thick cream and use the dressing upon any salad or tomatoes.

MEAT TRIFLES.

Take a pound of cold roast beef, mutton or veal, chop very fine, then put in a bowl with a seasoning of salt and pepper and melted butter, two tablespoonfuls of nice bread crumbs and a teaspoonful of chopped onions; mix these ingredients thoroughly and moisten well with beaten eggs, and if too dry a few spoonfuls of good broth, gravy or cream. Put this mixture into a moderate oven for about twenty minutes, then turn out and garnish with fresh parsley and serve.—Chicago News.

CHERRY PUDDING.

Cherries make delicious puddings. Make a biscuit dough of one pint of flour, one heaping teaspoonful of baking powder, salt, butter the size of an egg, and milk. Sift the baking powder well through the flour, rub the butter thoroughly into this, and use cold milk enough to make a stiff batter. Butter a round tin mold or cake-pan, put a pint of stoned cherries in the bottom (reserving most of the juice), and spread the dough over this with a spoon. Set the mold in a steamer over fast-boiling water, and steam one hour. Serve hot with cream and sugar, or with the syrup of the cherries heated and sweetened, or with both.—Harper's Bazar.

STEWED STEAK.

An economical dish which warms up well, being even better the second day, is stewed steak. Remove all fat from two or three pounds of beefsteak and cut into pieces of convenient size for serving. Put into a stewpan with a quart of lukewarm water, two carrots cut in pieces, half a dozen peppercorns and allspice, half a teaspoonful of salt and a pinch of curry powder. Let it boil up and skim well. Then cover the stewpan and stew two hours. Take out the steak. Rub into a dessert spoonful of flour as much butter as it will take up, stir this thickening into the gravy and let it come to the boil. Add a teaspoonful of mushroom or tomato catsup and stir. Return this steak to the stewpan and let it simmer in this gravy for ten or fifteen minutes.—Brooklyn Citizen.

FRENCH FRITTERS.

Have ready the frying-kettle, skimmer, pan with brown paper, ready for frying, and finely sifted powdered sugar. Make a French fritter batter by mixing in a bowl a cupful of flour, an even teaspoonful of salt, a tablespoonful of salad oil, the yolk of a raw egg and enough cold water to make a batter thick enough to hold a drop let fall from the mixing spoon. Peel a dozen fine, firm peaches, four at a time; drop them into the batter, turn them over to entirely cover them, lift each one upon a spoon, dip it into the fat and fry them, four at once. Just before peeling the peaches make sure that the fat is beginning to smoke, beat the white of the egg to a stiff froth and mix it into the batter. Fry the fritters golden brown, lay them on paper for a moment to free them from fat, dust them with powdered sugar and serve them hot, piled on a napkin folded on a hot dish. Fine ripe, rare-ripe peaches make delicious fritters. Other fruits may be tried in the same way, thus giving a change as the different varieties appear in market.—Juliet Corson.

HOUSEHOLD HINTS.

The eggs of ducks should be eaten in cookery; they are rich. Celery is very good stewed in any brown or white gravy. Remember that sugar, butter and suet become liquids in boiling. It is difficult to overestimate the value of fresh eggs as an article of diet, even at the highest prices. A tablespoonful of salt to every two quarts of water is the proper proportion for boiling green vegetables. Pudding, if boiled, must be put into plenty of boiling water; if baked, in a sharp but not scorching oven. Sultana raisins do not require time for stoning, but quite as much time is expended in stemming and washing. Gum arabic dissolved in water and spread upon paper will, when tied over jelly tumblers, render them air-tight. The Dutch and French always bleed their codfish, which accounts for the better quality and whiteness of their fish. Look well to your glass-preserving bottles. See that the screws work right and that the rubbers are clean and flexible. Rubbing a bruise in sweet oil and then in spirits of turpentine, it is said, will usually prevent the unsightly black and blue spots, which not only tell tales, but deform. A good way to discover the presence of moths and also to destroy them is to place a lighted candle in a basin of water. The moths will be attracted by the flame and drop into the water. Galvanized articles may be cleaned by a solution of one part of borax in sixteen parts of water, which is rubbed on with a brush or sponge. Afterward wash with clear water and dry with a linen cloth. To bake potatoes, wash them very clean, dry them with a towel and lay them in a good oven. They will need about two hours to get done. By baking them you get all the nutriment they contain. They are also the most wholesome, since in baking a part of their starch is already turned into sugar, and thus some of the work to be done by digestion is performed beforehand.

NEWS AND NOTES FOR WOMEN.

Souvenir pencils are here. Mrs. Cleveland favors pink. Queen Elizabeth is said to have had 4000 gowns. Bright yellow maintains its protest beyond contradiction. Empress Victoria Augusta of Germany plays lawn tennis. The Chinese do not permit their women to be photographed. The United States possesses 350 Quaker women teachers. One-seventh of the landowners in Great Britain are women. Modjeska was not allowed to play in Russia because she is a Pole. A couple were married on the Suspension Bridge at Niagara Falls the other day. The divided skirt is now much worn by ladies addicted to horseback exercise. Mrs. Edmund Russell has written a book on how to yawn properly in society.

A novel feature of one of the new parks in Boston is an open air gymnasium for girls. In France women are employed in freight and railroad offices making out bills and selling tickets. Twenty-three States now give to women the right to vote in the selection of members of School Boards. Wonderful embroideries are used this season for the corselet bodices and for the linings of the high Medici collars. An organized band of girl thieves, from eight to thirteen years old, has been broken up in New York by the arrest of the leader.

"The German Union against the Tyranny of Fashion" has attracted considerable attention and many influential members already. Women are understood to make the best experts to distinguish good from bad money in the United States Treasury Department. Miss Sallie Stone, a compositor on the Lewiston (Me.) Journal, died the other day shortly before the time appointed for her wedding. Ex-Governor Sprague's wife is one of the best horsewomen to be found at Narragansett, R. I., and often rides thirty or forty miles in a day. Miss Flora Gill, of Tacoma, Washington, four years ago entered into real estate speculation there with \$4000, and since then has netted \$70,000.

The Cobden prize of \$300 offered for the best economic essay in England this year was carried off by a woman, Miss Victorine Jones, of Manchester. Miss Snyder, the new American prima donna now in London, is described as above the medium height, slender and graceful, with a pale oval face, gray eyes and dark hair. Miss Nikita, an American girl, and a successful soprano, is engaged to be married to Prince Mirza Riza Khan, who is the Consul and aide-de-camp of the Shah of Persia. Miss Leslie, of Guernsey, whose remarkable rifle shooting was the feature of the recent meeting in England, is not yet twenty years of age, and handles her gun like a veteran.

Mrs. Logan does her literary work in General Logan's library, and his armchair is kept in just the same position in which he used it, and the room is filled with mementoes of him. Young Mrs. Oscar Wilde is said to be a very striking contrast to her husband. She is very quiet, while he is rather loud; she is inclined to be commonplace, while he is brilliant in conversation. Mrs. Paron Stevens has excited Newport, R. I., by changing the style of her livery and having her coachman and footman wear red top boots and black velvet collars, trimmed with red piping. Sorosis, the woman's club of New York City, which has met regularly at Delmonico's for twenty-three years, will hereafter hold its meetings at Sherry's, as the club has outgrown Delmonico's parlors.

A Lewiston (Me.) lady has a needle in her sewing machine that she placed there in the fall of 1874, and has not once been removed. It has done all the family sewing since that date, and continues to do it, although worn rather thin. One of the distinguished portrait painters in Germany is a woman, Wilmar Parlaghy. She is especially successful in painting portraits of men, and for some time previous to his death she was occupied at the palace of Count von Moltke in painting the field marshal in full uniform with all his decorations. A recent bonnet, worn by the Princess of Wales: A delicious little creation in palest blue with just a touch of silver, and with pale and dark blue ostrich tips curling up over the back. The strings were of dark blue velvet, which served as an admirable background for a perfect turquoise set in diamonds which the Princess wore as a lace pin.

M. L. Thompson & Co., Druggists, Corner of 1st and 2nd Sts., New York, N. Y. Druggists sell it, too. SAN XAVIER, Arizona, has a thirteen-year-old boy who weighs 350 pounds.

A Unique Clock.

One of the attractions of the beautiful Monte Pincio gardens, at Rome, is a really unique clock, which is usually an object of interest to groups of passersby, who stop to minutely inspect it. A general view and description of this curious and artistic piece of mechanism is given as follows by the *Horological Review*: The very charming case is composed of three branches in rustic work. It stands upon a square stone block, surrounded on its four sides by beautiful leaf plants, ivy and grasses. The stone foot stands within a water basin. The upper part of the case contains a dial covered with glass on each of its four sides. Upon the cupola stands a staff which carries the two bells for the full hour and quarters. At its upper end is a small vase in the shape of a battle ax. The frame for the wheel and levers of the striking work, in which a small centrifugal pendulum takes the place of the fly, is close underneath the dial. At the back of the clock frame oscillates the second pendulum, and before this is located a mass of rustic work, similar to a large coral growth, from which issue small jets of water at regular intervals. Two of the uppermost coral branches are water conduit pipes, from which empties alternately, at each swing of the pendulum, a small quantity of water into two leaflike spoons underneath, imparting to them an up and down motion. The peculiar motive power furnished by the water keeps the clock in motion, by a very remarkable escapement, so that it never requires winding. The construction of the clock is due to a monk, as is the case with so many old pieces of art work.

"The Man-Eater of the Gulf." The region in the vicinity of the northern extremity of the Gulf of California is inhabited by a rare and terrible creature—a member of the lizard tribe—called the "Man-eater of the Gulf." He is hardly large enough to warrant his awe inspiring name, being only about fifteen inches long, but is one of the most poisonous creatures known to naturalists. As mentioned above he is a member of the lizard family, some akin to the famed Gila Monster, and his body is almost as brittle as glass.—St. Louis Republic. George C. Curry has arrived at Vancouver, British Columbia, from Alaska in a dugout canoe. It is said that he is the only white man who ever made that journey in such a craft.

A Big Mistake. The moulting process is one that debilitates and prevents hens from laying. Many farmers and poultry-raisers at this season kill off their old hens, because they think they have stopped laying and are fat. This is a great mistake; the proper material should be furnished them with their food to supply the increased demand for nitrogen and phosphates. Mr. John R. Jones, of Newfield, Conn., says: "I am a breeder of Mottled Javas. I have been using Sheridan's Condition Powder for years. I find it very valuable for poultry in the moulting season; it helps the growth of feathers. I use it also for show birds." L. S. Johnson & Co., Boston, Mass., will send further particulars to anyone free. FITS stopped free by DR. KLINE'S GREAT NERVE RESTORER. No fits after first day's use. Marvellous cures. Treatise and \$2 trial bottle free. Dr. Kline, 281 Arch St., Phila., Pa. If afflicted with sore eyes use Dr. Isaac Thompson's Eye-Water. Druggists sell at 25c. per bottle.

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