

THE LABOR WORLD.

THE boot and shoe interests are quite prosperous. A good sewing machine is supposed to do the work of twelve women.

FIFTY-EIGHT THOUSAND women belong to the trade union of England. RAILROAD builders in Cuba propose to build their own cars hereafter.

THE long continued Durham (England) miners' strike has ended. The men lost.

THERE is an increase in activity in a good many of the cotton mills in the Gulf States. IRON moulders are agitating for the formation of an international union of their trade.

THE American Flint Glass Workers' Union has at present 7215 members, 6463 of whom are employed.

THE Order of Railroad Telegraphers has decided not to admit commercial operators to membership.

THE builders of locomotives are quite busy again, and two or three of the larger works have a summer's work secured.

THE Brotherhood of Locomotive Engineers has granted Chief P. M. Arthur six months' leave of absence, with full pay.

THE National Agricultural Society of Hungary has arranged a trial for reapers and binders, to be held on July 9th and 10th.

In a prominent New York City dry goods firm, where 1200 clerks are regularly employed, the young women refer to one another as "sales persons."

THE Boston Watters' Alliance will sustain men employed in hotels who refuse to sacrifice their mistresses in compliance with the order of hotel proprietors.

MINERS of the Schuylkill (Penn.) coal regions are jubilant over an increase of one per cent. in the rate of wages, due to the advance in the market price of coal.

THE straw plaiters of Biello, Prato and Leghorn, in Italy, make from six to ten cents a day. Their poor fingers fly like spindles from early morning till late at night.

THE general labor and employment bureau created in Paris in accordance with the resolution adopted by the International Labor Congress of 1891, procured employment for 16,000 persons since it was established. The receipts during the last four months were \$381,35, and \$289.59 were expended. The strike fund in April contained about \$10,000.

THE MAURITIUS CYCLONE.

An Eyewitness's Story of the Terrible Scene at Port Louis.

Lieutenant Berkeley Hill, of the Royal Artillery in Mauritius, who was stationed on one of the highest points near Port Louis at the time of the storm, has given a vivid description of his experience.

Just before the storm came, he says, the mercury of the barometer fell quickly two inches below normal. The windows of his sitting room were blown in, and the room was filled with flying leaves and pieces of mud. He went out on the veranda, and the wind pinned him tightly against the side of the house.

"I could see only about five yards," he says. "I was half killed, but the wind's demonic scream drowned my loudest shouts. As the air cleared I saw that trees were completely denuded of leaves and most of them were uprooted. Port Louis was ruined. The massive stone Catholic Church collapsed, killing the refugees who had fled to it for shelter. Some houses were lifted bodily and carried for yards. All the drains in Port Louis were blocked, and the stench after the storm was terrible. The soldiers in the city worked like heroes, without waiting to eat. They cleared away barricades thirty yards long and ten feet high. Of the troops seventy-five per cent. may be said to be wholly ruined. The total loss is from \$10,000,000 to \$15,000,000."

COLUMBUS CELEBRATION.

The Programme of the Five Days Exercises in New York City.

General Horace Porter presided at the meeting of the Committee of One Hundred of the Columbus celebration in the Morton House, New York City. The Committee of Plan and Scope reported this programme, which was adopted:

October 2.—Services in the churches. October 10.—Parade of students of the College of the City of New York, University of the City of New York, Columbia University, Manhattan College, the public schools, military schools, and academies, Sunday schools, orphan asylums, and industrial schools. In the evening the first performance of S. G. Pratt's cantata, "The Triumph of Columbus."

October 11.—Naval Parade. In the evening a concert of male singers, with a chorus of 6000 voices in the Seventh Regiment armory.

October 12.—Sunrise, hoisting of flag at the Battery and at the old fort in Central Park. During the day, parade of military and uniformed organizations, G. A. R., Volunteer Firemen, and German, Italian and French organizations; unveiling of the statue of Columbus in Central Park. At night, illumination of the city.

October 13.—Banquet at the Metropolitan Opera House.

LOSSES REACH \$50,000,000.

Appalling Figures of Damages by the Great Flood.

Now that the great flood has begun to pass away an estimate of the losses occasioned thereby has been made from statistics gathered from various Boards of Trade, exchanges, etc., throughout the afflicted districts. The total reached \$29,300,000, divided as follows:

Missouri—Wheat and corn destroyed, \$50,000,000; homes inundated, \$938,000; loss as follows: Corn, \$2,500,000; cotton, \$5,000,000; other products, \$2,500,000; total, \$10,000,000; Mississippi's loss is \$1,000,000; Louisiana losses \$5,000,000. Kentucky's loss, \$200,000.

This estimate does not include stagnation in business among the merchants and transportation lines. A conservative estimate of the amount of damage caused by the loss from the high waters from Kansas City to New Orleans will reach the enormous figure of \$50,000,000.

SHOT HIS AGED FATHER.

Mr. Greatrex Would Not Allow His Son More Than \$5000 a Year.

G. F. Greatrex, an old, respected and wealthy resident of Leamington, Warwick County, England, was shot and killed by his only son, because he had refused to allow his son more than \$5000 a year, and had threatened to strike his name out of his will.

The son shot his father from behind a clump of bushes, one bullet entering the head and the other the heart. The murderer was seized and expressed joy that his aim had been so true.

The monument erected by the people of New Orleans, to the memory of the late Superintendent of Police, David C. Hennessy, who was assassinated by the Mafia in October, 1890, was unveiled a few days since, at Motier Cemetery.

PUBLIC DEBT STATEMENT.

Pensions Cause an Increase for Last Month of \$4,923,374. The United States Treasury Department's monthly public debt statement shows an increase in the aggregate of the debt last month amounting to \$4,923,374. Unusually heavy pension payments in May, which for the month amounted to nearly \$13,000,000, against about \$9,000,000 in May a year ago, brought about this increase in the debt during the month. There was an increase of \$250 in the interest-bearing debt and a decrease of \$5,512,523 in the surplus cash in the Treasury and a decrease of \$889,149 in the non-interest-bearing debt. The total debt, less \$3,035,887 net cash balances in the Treasury and the \$100,000,000 gold greenback redemption fund is \$213,353,336.

National depository banks hold \$15,005,329 of the Treasury surplus—an increase of about \$250,000 since May 1. Treasury gold coin and bullion assets aggregate \$271,527,091, or about \$2,000,000 less than on May 1. Silver assets aggregate \$413,429,508, an increase of nearly \$4,500,000 during the last month. Against these coin and bullion assets there are \$171,705,720 in gold certificates, \$33,934,022 in silver certificates and \$97,301,986 in silver Treasury notes outstanding.

Government receipts from all sources in May aggregated \$28,498,795, against \$27,417,425 in May, 1891. Custom receipts last month were \$13,121,301, or a million and a quarter more than in May a year ago; and internal revenue receipts were \$13,050,156, an increase of fully three-quarters of a million over May, 1891.

The outgo of the mints during May aggregated \$3,888,900 pieces, valued at \$5,079,270. Of this amount \$4,115,900 were in gold pieces; \$916,170 in silver, and \$47,200 in minor coins.

THE MARKETS.

Late Wholesale Prices of Country Produce Quoted in New York.

Table with 2 columns: Item and Price. Includes Beans—Marrow, 1891, choice, \$2.10 @ \$2.15; Medium, 1891, choice, 1.80 @ 1.85; Pea, 1891, choice, 1.80 @ 1.85; Red kidney, 1891, choice, 2.10 @ 2.15; White kidney, 1891, choice, 2.25 @ 2.35; Yellow, 1891, choice, 1.70 @ 1.75; Lima, Cal., per bush, 1.65 @ 1.70; Foreign, medium, 1891, 1.65 @ 1.70; Green peas, 1891, per bush, 1.37 @ 1.40; 1891, bags, 1.25 @ 1.35; 1891, Scotch, 1.35 @ 1.37 1/2.

NEW BUTTER.

Table with 2 columns: Item and Price. Includes Creamery—St. & Penn. extras, 17 1/2 @ 18; Elgin, extras, 17 @ 18; Other West, extras, 17 1/2 @ 18; State dairy—half tubs, and pails, extras, 17 1/2 @ 18; Half tubs and pails, 1st, 16 1/2 @ 17; Half tubs and pails, 2d, 15 @ 16; Welsh tubs, 1st, 16 @ 16 1/2; Welsh tubs, 2d, 15 @ 15 1/2; Western—Im. creamery, 1st, 14 @ 15; Im. creamery, 2d, 13 1/2 @ 14; Im. creamery, 3d, 11 @ 12; Factors—Fresh, extras, 12 1/2 @ 13; Fresh, 1st, 12 @ 13; Fresh, 2d, extras, 11 @ 12; Rolls—Fresh extras, 11 @ 12.

NEW CHEESE.

Table with 2 columns: Item and Price. Includes State factory—Full cream, white, fine, 10 1/2 @ 11; Full cream, fair to prime, 8 1/2 @ 9 1/2; Full cr. colored, fine, 9 1/2 @ 10; Common to fair, 7 @ 7 1/2; Part skims, choice, 7 @ 7 1/2; Part skims, good to prime, 5 1/2 @ 6 1/2; Part skims, common, 3 @ 3 1/2; Full skims, 1 1/2 @ 2 1/2; Pennsylvania—Skims, 1 @ 1 1/2.

EGGS.

Table with 2 columns: Item and Price. Includes State and Penn.—Fresh, 16 @ 16 1/2; Western—Fresh, fancy, 16 @ 16; Fresh, prime, 15 1/2 @ 16; Fresh, per doz., 15 @ 15; Duck Eggs, Md., per doz., 14 @ 14; Goose Eggs, per doz., 12 @ 12.

FRUITS AND BERRIES—FRESH.

Table with 2 columns: Item and Price. Includes Apples—Northern Spy, bbl., 3 50 @ 4 50; Spitzenberg, per bbl., 3 00 @ 4 00; Baldwin, per d. h. bbl., 3 75 @ 4 25; Russet, per d. h. bbl., 3 75 @ 3 50; Grapes—Western N. Y., Catawba, 5 lb basket, 1 00 @ 1 00; Western N. Y., Concord, 10 @ 12; Strawberries, So. Jersey, qt., 10 @ 12; Maryland, qt., 7 @ 11.

HOPS.

Table with 2 columns: Item and Price. Includes State—1891, choice, per lb., 27 @ 27; 1891, prime, 26 @ 27; 1891, common to good, 20 @ 26; 1890, common to choice, 14 @ 20; 1890, common to prime, 7 @ 14; Old odds, 7 @ 11.

LIVE POULTRY.

Table with 2 columns: Item and Price. Includes Fowls—Jersey, State, Penn., 13 1/2 @ 14; Western, per lb., 13 @ 14; Spring chickens, large, lb., 15 @ 16; Small to medium, 13 @ 15; Roosters, spring & old, per lb., 8 @ 8 1/2; Turkeys, per lb., 12 @ 13 1/2; Ducks—N. J., N. Y., Penn., 70 @ 100; Western, per pair, 65 @ 85; Geese, Western, per pair, 1 12 @ 1 37; Southern, per pair, 1 00 @ 1 12; Pigeons, per pair, 40 @ 55.

DRESSED POULTRY—FRESH KILLED.

Table with 2 columns: Item and Price. Includes Turkeys—Selected hens, lb., 15 @ 16; Mixed weights, lb., 15 @ 15; Young toms, fair to prime, 13 @ 15; Old toms, 14 @ 15; Chickens—Phi., broilers, 20 @ 25; L. I. broilers, 20 @ 23; Fowls—St. and Penn., per lb., 13 @ 14; Western, per lb., 12 1/2 @ 13; Ducks—Jersey, per lb., 25 @ 28; Western, per lb., 25 @ 28; Spring, L. I. per lb., 25 @ 28; Geese—Western, per lb., 6 @ 11; Capons—Phi., extra large, 1 @ 1; Phi., small to medium, 1 @ 1; Western, fair to fancy, 2 25 @ 2 50; Squabs—Dark, per doz., 3 25 @ 3 50; Light, per doz., 3 25 @ 3 50.

POTATOES AND VEGETABLES.

Table with 2 columns: Item and Price. Includes Potatoes—Southern, new, bbl 1 25 @ 1 57; State Rose and Hebron, 1 17 @ 1 50; per 180 lb., 1 37 @ 1 50; State, other kinds, 180 lb., 1 25 @ 1 50; L. I., in bulk, per bbl., 1 @ 1; Sweet potatoes, Jersey, bbl., 1 @ 1; Eastern, white, per bbl., 1 00 @ 1 25; Norfolk, per barrel, 1 00 @ 1 25; Onions—Connecticut, 1 @ 1; Orange County, red, bbl., 1 @ 1; Orange County, yellow, 1 @ 1; Eastern, yellow, per bbl., 1 @ 1; Eastern, white, per bbl., 1 @ 1; Squash—L. I., marrow, bbl., 1 @ 1; L. I., Hubbard, per bbl., 1 @ 1; Turnips, Canada, per bbl., 1 @ 1; Celery—Phi., per doz. roots, 1 50 @ 2 00; Western, Phi., per crate, 1 50 @ 3 50; Lettuce, Southern, per bbl., 1 @ 1; Tomatoes, Fla., per bush crate, 2 00 @ 3 50; Asparagus, new, doz. bunches 1 00 @ 1 00; Green Peas, Va., basket, 50 @ 3 00.

LIVE STOCK.

Table with 2 columns: Item and Price. Includes Beeves, City dressed, 6 1/2 @ 7 1/4; Milch Cows, com. to good, 17 50 @ 25 00; Calves, City dressed, 6 1/2 @ 6 00; Sheep, 4 50 @ 7 00; Hogs—Live, 5 00 @ 5 40; Dressed, 6 @ 8.

GRAIN, ETC.

Table with 2 columns: Item and Price. Includes Flour—City Mill Extra, 4 25 @ 4 50; Patents, 4 00 @ 4 90; Wheat—No. 3 Red, 98 @ 99 1/2; Rye—State, 88 @ 87 1/2; Barley—Two-rowed State, 4 75 @ 5 00; Lams, white, per bbl., 50 @ 62; Oats—No. 3 White, 38 @ 39; Mixed Western, 35 @ 38; Hay—Good to Choice, 75 @ 80; Straw—Long Rye, 45 @ 70; Lard—City Steam, 5 30 @ 5 50.

SABBATH SCHOOL.

INTERNATIONAL LESSON FOR JUNE 12.

Lesson Text: "The Den of Lions," Daniel vi., 10-28—Golden Text: Daniel vi., 23—Commentary.

16. "Then the king, commanded, and they brought Daniel and cast him into the den of lions." After the king had passed into the hands of the Meles, Darius made Daniel the first of three presidents over 130 provinces. But the princes and other presidents hated him and sought to accomplish his death, as recorded in the previous part of this chapter. Daniel is fearless of man, and faithfully waits upon his God. The result is that Daniel is cast into the lion's den, and to all appearance has perished. The kind words from the king are a hope that it may be so, rather than an assurance that it will be so.

17. "And a stone was brought and laid upon the mouth of the den; and the king sealed it with his own signet." So the unjust ruler of the world, and the devil is permitted to put the saint in prison, and oftentimes to kill them (Ps. lxxviii, 12; Rev. ii, 10; John xvi, 2). But the child of God is to be prepared for these things, and not to think them strange, nor to be offended when they come (Math. x, 29; 1 Pet. iv, 12, 13; John xvi, 1).

18. "Then the king went to his palace and passed the night fasting." Although the king loved Daniel and labored hard to deliver him (verses 14, 15), yet even the king, with all his power, was powerless against the law, from which let us learn that love cannot always deliver, nor can the law save any one. Even the law of God, which is holy and just and good, cannot give life nor justify the sinner (Gal. iii, 21; Rom. vii, 5; xvi, 5; xvii, 5; margin; xix, 14; cxxx., 6; II Sam. xiii, 3, 4). It is also seen in the early morning deliverance of Mark vi., 46-48. There is a class of people, however, for whom there will be no morning (Isa. viii, 20; R. V.).

19. "The king arose very early in the morning and went in haste unto the den of lions." This early morning victory and deliverance of Daniel is very suggestive of a morning of deliverance for Daniel's people, which is now drawing nigh. See Ps. lxxv, 5; xvi, 5; margin; xix, 14; cxxx., 6; II Sam. xiii, 3, 4. It is also seen in the early morning deliverance of Mark vi., 46-48. There is a class of people, however, for whom there will be no morning (Isa. viii, 20; R. V.).

20. "O Daniel, servant of the living God, is thy God, whom thou servest continually, able to deliver thee from the lions?" This is a great and lamentable cry from the greatest earthly monarch of his time, a cry of hope, but not of assurance. Had he known the God of Daniel and of David he would not have asked if God was able to deliver. Read the experience of David and Paul in I Sam. xvi, 23-29; II Tim. iv, 17, 18; Rom. vi, 20; own heart say, "I am persuaded that He is able!" II Tim. i, 12.

21. "Then said Daniel unto the king, O king, live forever." With what eagerness must the king have listened for a reply from the den, faintly hoping for yet barely daring to expect a reply. But there is a reply prompt and clear and the king's heart is exceedingly glad (verse 23). Whatever may have been the significance of the words, "that he has eternal life (John v, 24; vi, 47)."

22. "My God hath sent His angels, and hath shut the lions' mouths, that they have not hurt me." Blessed be God and blessed be His holy angels that excel in strength, that have been so merciful in their work, that they have shut the lions' mouths, that they have not hurt me. Consider the power of one angel as seen in the case of Hezekiah and of Peter (Isa. xxx, 35; Acts iii, 6-10), and remember that these same angels are your ministering spirits, sent forth to minister unto you (Heb. i, 14).

23. "So Daniel was taken up out of the den, and no manner of hurt was found upon him, because he believed in his God." Daniel, in a figure, suffered the extreme penalty of death, which caused Darius to make this proclamation to all nations was the power of the God of Israel manifested on behalf of Daniel, the Jew. The time will come when the power of this same God shall be so manifest on behalf of all nations, that all shall thus know God and honor Him as the God of the whole earth (Ezek. xxxvii, 26-28; xxxviii, 23).

24. "I make a decree that in every dominion of my kingdom men tremble and fear before the God of Daniel." Thus Darius does the noblest thing any man ever did or could do, he exalts God, he glorifies God before all nations, and speaks of His eternal kingdom. He makes us think of the time when "all kings shall fall down before Him; and shall say, 'Serve Him' (Ps. lxxviii, 11; lxxvii, 9, 10). "The lofty looks of man shall be humbled, and the haughtiness of men shall be bowed down, and the Lord alone shall be exalted in that day" (Isa. ii, 11, 17).

25. "He delivereth and rescueth, and He worketh signs and wonders in heaven and in earth, who hath delivered Daniel from the power of the lions." Darius had seen the deliverance of one man from a lion's den; but Daniel could not be delivered from the power of the lions of Egypt, for their food coming from heaven every day for forty years, of sea and river divided for them to pass through on dry land, of walled cities falling down as men shouted, and many signs and wonders of a wonderful God. We can tell of dead bodies actually raised from their graves as Lazarus and others, and of a time when all in their graves shall come forth, and of some who will never die. Let us identify the name of the Lord who do all these things.

26. "So this Daniel prospered in the reign of Darius, and in the reign of Cyrus the Persian." And all because he was a man of prayer, and God was with him. He feared not the face of man, nor did he fear death; but he feared only to sin against God. He honored God, and God honored him, even in this world (I Sam. ii, 30).—Lesson Helper.

MR. JAMES BERRY, retired hangman of England, has a record of one hundred and eighty-three hangings. He is now delivering a lecture through England, in which he condemns capital punishment. His chief reason is that murderers are insane at the time of the deed and truly repentant when they come to be hanged. Mr. James Berry's repentance is better late than never. If every hangman and other executioner in Christendom would quit officiating at judicial killings, the state would soon quit killing murderers and dispose of them in some more civilized way.



GREEN FLY ON ROBES.

Vick tells that the green aphid which infests a great variety of cultivated plants can be destroyed and kept under by spraying the plants occasionally, as it may seem necessary, with a strong solution of whale-oil soap; or the liquid may be applied by sprinkling it on with a small whisk broom, being careful to have it wet the under as well as the upper sides of the leaves. In greenhouses and conservatories these insects are commonly destroyed by fumigating with tobacco. Another method of using tobacco is to steep it in the greenhouse.—New York World.

A HONEY HOUSE.

A suitable building for a beekeeper to work in need be nothing more than a simple, plain structure, cheaply made and about twelve feet square. A range of closed closets around two sides will be convenient for keeping utensils and all materials used in the business. There will be ample room left for extracting, putting sections together, and making hives, or packing honey for shipment and sale. It is indispensable for even a small apiary to have a special building for these purposes. As it costs only a little more to put a second story in it, it would be advisable to do this for use as a storage room for materials always needed in a bee business. It might also be desirable to have a good cellar under it for keeping the hives with the bees during the winter, instead of leaving them out of doors and unprotected.—New York Times.

SPRAYING.

Do not spray the fruit trees until after the blossoms have fallen. Apple trees should be sprayed for the codling moth about a week after the blossoms commence to fall, or when the fruits are about the size of hazel nuts. This is the right time to do the most good and no harm. The second spraying is most beneficial if done about ten days after the first. Peach, cherry and plum trees should also be sprayed only after the blossoms have fallen, and usually not until the latter part of May or early in June, the curculio in the adult form being killed then. Neither for the codling moth nor for the curculio is it of any use to spray earlier, and spraying during the time of blossoming kills the farmers' and fruit-growers' friends, the honey bees, while they are fertilizing the blossoms, or, in other words, doing their share to insure a large crop of finely-developed fruit.—American Farmer.

SKIMMED MILK FOR HENS.

We have many times urged the feeding of skimmed milk to laying hens, and will add that on the farm, where dairying is carried on, the use of buttermilk will also be found of great benefit, and will very sensibly increase the egg production. After a few days' trial the "biddies" will look out eagerly for your coming with the accustomed dish in hand. Use it instead of water and the slightly saline quality will be beneficial. Either buttermilk or skimmed milk is excellent. The latter, of course, is not so rich and fattening as the former, but still contains much of good. Should you be keeping a large flock of hens, and the choice lies between feeding the milk to a pig and giving it to the hens, decide in favor of the hens every time. The extra production for one year by the milk feed will buy all the pork your family may need, and make your occupation much pleasanter all round.—New York Observer.

CABBAGE AND SQUASH.

The market gardeners near large cities, with their lands worth from \$500 to \$1000 an acre, must economize in the use of land and produce as many crops as possible from the same piece in one season. This can be done by the aid of hotbeds in starting the plants and by fertilizing the land, keeping it up to a high state of productiveness. A mistake is often made in planting two crops on the same land to mature about the same time. An Eastern seed grower and market gardener attempted to grow cabbage and squash upon the same land by planting the squash seed in the cabbage rows. The result was a maximum crop of cabbage and a minimum crop of squash. Another equally successful gardener planted the two crops but omitted the cabbage on every third row, planting his squash seed there. The result was a large crop of both products harvested at the same time.

Squashes and peas can be grown profitably on the same land. One gardener gives as a result of the crops grown simultaneously a harvest of 200 bushels of green peas and five tons of squashes on the same piece of land. But when we attempt to get returns from either simultaneous or second farming we must understand that land must be matured accordingly, as the soil cannot be cheated out of a crop.—Irrigation Age.

HOW TO RAISE HEIFERS.

"Right here," says Mr. King, in the Ohio Farmer, "I want to say a word about feeding those choice calves that are to build up our herd. I think it best for the cow, and decidedly best for the calf, to let the latter remain with the cow at least three days. I do not wish you to understand me to advocate letting the calf have all the milk for this length of time. Take all you can get twice a day; the calf will be sure to get enough. When you do take the calf away, the better way is to have them in a stable and

HOUSEHOLD AFFAIRS.

A SALAD OF LENTILS. Have the lentils cooked in buttered, salted water, and drain; rub a bowl with onion, and stir in also a tablespoonful of chopped parsley to a quart of lentils; add some chopped egg and finely shred lettuce head; season with salt, white pepper, oil, and vinegar, and decorate with little lettuce leaves or parsley.—New York Record.

TIPS ON LAYING LINOLEUMS.

While it is difficult to follow a system in fitting oilcloths and linoleums, a few cardinal rules must be observed, and we venture to suggest them. In cutting linoleum from a diagram allow an inch at the ends. If it is not to be laid on once allow also a fraction on the width, for shrinkage is probable both ways. Get the diagram correct to the fraction of an inch, so that if cutting must be done for centre pieces or register holes it can be done before the cloth is laid on the room. Tack linoleum after butting the edges evenly within an invisible brad, say four inches apart, and if possible line the edges with an adhesive paste. Get the floor smooth by dressing the planks. Do not try to even it up by laying strips of paper lining over sinks in the floor. Nothing but a jack plane will serve. The future service of the cloth will depend upon the floor being perfectly smooth. A nicely laid linoleum needs no binding, but should binding be desired for sake of appearance, use one-half inch brass binding. Let linoleum, like oilcloth, lay face down several days in the store before fitting it. Another reason for having the cloth made perfectly ready for the apartment is to avoid scratching the baseboard with surplus cloth, and the certainty of cutting the ends untrue. The balance of the detail must be left to the skill of the layer. We offer no antidote for blisters and puffs which appear in the centre of sheets of linoleum or oilcloth. The manufacturer comes in there. The seller had better lie low and hope that Mrs. Jones will not put much stress on that "little swell," for he is powerless to help it.—Carpet and Upholstery.

STRAWBERRIES.

"Some one has truly said," writes Mrs. E. R. Parker, in the Courier-Journal, "the sight of strawberries in the market is one of the most delightful suggestions of the fullness and perfection of spring, and taste of them is our most delicious and complete realization." While nothing can be daintier than strawberries and cream, or strawberries dipped in sugar, yet a variety in serving all fruits renders them more appetizing. The following recipes will therefore be useful:

Strawberries and Whipped Cream—Stem ripe strawberries, place a layer in a glass dish, cover with pulverized sugar, and put another layer of berries and sugar. Cover the top with a pint of thick cream, the white of two eggs and a teaspoon of sugar, whipped together. Set on ice until chilled.

Feed Strawberries—Put ripe strawberries, after capping, in a bowl, cover with powdered sugar and the juice of three or four large oranges. Let stand one hour. When ready to serve, sprinkle with powdered ice.

Strawberry Pyramid—Crush a pint of ripe strawberries with a pint of sugar; beat the whites of four eggs; beat altogether until it stands in a pyramid.

Strawberry Tapioca—Wash a cup of tapioca, cover with cold water and soak overnight. In the morning put on the fire with a pint of boiling water and let simmer until clear. Stem a quart of strawberries and stir in the boiling tapioca, sweeten to taste. Take from the fire, pour in a dish, and stand aside to cool. Serve very cold, with cream.

Strawberry Bavarian Cream—Cover half a box of gelatine with half a cup of cold water and soak half an hour. Wash a quart of ripe strawberries and press through a fine sieve; add a cup of sugar and stir until dissolved. Stand the gelatine over boiling water, and thin with the strawberry juice; mix well, pour in a tin pan, set on ice, stir until it thickens, add a pint of whipped cream, mix carefully. Pour in a mold and set in a cool place to harden.

Strawberry Sponge—Dissolve half a box of gelatine by working half an hour, and then pouring over half a pint of boiling water, and a cup of sugar and a pint of strawberry juice, strain in a tin pan, set on ice until thick. Beat to a froth, and add the stiffly whipped white of four eggs, beat smooth, pour in a pudding mold, and set on ice to harden. Serve with vanilla sauce.

Strawberry Shortcake—Stem two quarts of strawberries and sweeten, mash slightly with a wooden spoon. Rub two ounces of butter into a quart of sifted flour, add a teaspoonful of salt and two of baking powder, with sufficient sweet milk to make soft dough. Mix quickly, roll thin, put in a greased pan, and bake in a very quick oven. When done take from the oven, split into halves and spread each lightly with butter. Place the lower half in a large, flat dish, put half the berries over this, cover with the other half of the shortcake. Spread the remaining berries on it, pour whipped cream around and serve.

Strawberry Puff—Whip a quart of cream to a froth and sweeten, add a pint of mashed strawberries, mix carefully, put into an ice cream mold, press the lid down tightly, pack in salt and ice, and freeze three hours.

Frozen Strawberries—Stem a quart of ripe strawberries, add half a pint of sugar, let stand one hour, squeeze in the juice of three oranges and a quart of thin syrup, stir, turn in a freezer and freeze.

The arrivals in this country from Sweden, Norway and Denmark are next in importance to those of Great Britain and Germany, and exceed by one-fourth those from Ireland.