Wherever I am led by fate, In regions wild and desolate, Or in the hurrying crowd, more rude And alien far than solitude, One blessed truth in skine and storm, Consoles my heart and keeps it warm; One tender soul, through good and ill, Remembers, holds, and helps me still.

In mountain gorge, on treeless plain, In weary wastes unblest by rain, Or selfish cities, lonelier far Than wilderness and desert are, One face is ever by my side, My shield and guardian, friend and guide A face that none but I can see-The face of her who thinks of me.

Though miles on miles stretch wearily Between that faithful heart and me, I know its unforgetting grace Can bridge all distance, time and space, Can send a blessing from afar However wide my wanderings are, And be, wherever I may stray, My fire by night, my cloud by day.

I spread my blanket on the ground, Remote from human sight and sound. And as my senses swim to sleep Amid the silence wide and deep, The wind by which my cheek is fanned Seems like her kind, caressing hand, And in each wandering star, I see The face of her who prays for me.

O tender light, shine softlier yet! O watchful eyes, do not forget! O helpful heart, my strength renew, And keep me safe, and hold me true! O gentle face, still kindly beam, Sustain my son!, inspire my dream, Be now and always, near and far. My hope, my guide, my polar star! -Elizabeth Akers, in Worthington's.

## THAT VITAL CLEW.



ILBERT STANton lived in chambers in White's Inn and was reading for the bar. Wild, who justified his name, was an old college acquaintance who had attempted several things in life and

failed in all. Gilbert had not seen him in several years, when Wild turned up

at his chambers and announced that he was "stone broke."

Stauton reproached Wild for his dissipated habits, and declined to render him any assistance.

Raymon! Wild was hot blooded and high words ensued. The quarrel was at its height when Mrs. Morton, Gilbert's old saundress, who had been completing her morning duties in auother room, closed the door of the chambers and passed out.

Shortly afterward the tempers of the two men cooled. Wild apologized dress herself. for some offensive remarks he had now promised to do his best to help just to see if I might be of any use, his old acquaintance, and invi ed Wild you understand-and while I to remain an hour while he went to

keep an appointment. When Gilbert Stanton returned he mounted the stairs to the door of his chambers, but did not immediately enter. He stood for a few minutes on the landing, considering what course he should adopt with regard to the

man inside. As he leaned against the door, smoking a cigarette, he was startled by a loud explosion inside.

He hastily unlocked the door and went in. Stretched upon the floor was Raymond Wild-dead!

The evidence at the inquest was simply this: The police, when called in, had found the dead body of a man, identified as Raymond Wild, with a bullet wound in his bead. A revolver was also discovered which Gilbert Stanton had admitted was his, and the contents of one chamber had been discharged.

Mr. Stanton had said: "The man committed suicide. I was not inside the chambers at the time."

William Carey, a solicitor's clerk. depoise that he was looking out of the office window on the ground floor when he saw Mr. Gilbert Stanton enter the building, and heard him run up the stairs.

About five minutes afterward-certainly when ample time had elapsed for Mr. Stanton to enter his chambers -he heard the explosion.

Eliza Morton, Mr. Stanton's laundress, had admitted the deceased on the morning in question, and noticed when leaving that the two gentlemen were "having some words.

His defense was that Wild had found the revolver during his absence; that he was standing outside the door of his chambers, as we have described, when the shot was fired; that although they had quarreled they were on pacific terms when he went out, and that the deceased had left a written confession of his own guilt and Gilbert's inno-

But where was this written confession? Gilbert Stanton declared that he found it on the bed room mantelpiece, but during the excitement of the hour had mysteriously lost or mislaid it. He had searched everywhere for it, but without avail.

He distinctly remembered that, after examining the body, he placed the paper on a small table in front of him, and glancing out of the window, saw a policeman in the quadrangle. at once decided to call the constable and ran downstairs to do so, leaving his door siar.

On his return the paper had disap peared, and he never saw it afterward. discover it.

they stood alone in the chambers, in 1825.

"this is a matter of life and death. That piece of paper must be found."
"Yes, miss," was the laundress"

commonplace reply. "First of all you must please answer very carefully some questions I shall put to you. Did you on that day destroy any paper?"

"No, miss. "Have you destroyed or removed any since?

"Not a scrap, miss. You see there ain't no fires this time o' the year, and the little cooking I does is all done on the gas stove."

Everything was being turned upside down and inside out, when Edith suddenly stopped. "Do you remember whether the windows were open on that day?" she

asked. "Yes, miss; Mr. Stanton always use to 'ave 's winders open.'

"Well, just open them as they would be if he were here." The woman did as she was bid. Edith

then placed a piece of paper on the table where Gilbert said he had laid the confession, the door leading into the bed room and the entrance door having first been opened. There was considerable draught, and the paper trembled on the table.

"Perhaps there was more air on that day," said Edith. "I will substitute a lighter piece of paper."

This she did, and almost immediate ly it was caught by a current, and it fluttered across the room. As it fell on the floor they were startled to see a little kitten spring from the open doorway and pounce upon the paper, rolling over and over with it in her teeth. "Lor', miss," suddenly broke in

Mrs. Morton, "now I remember! When the gent shot 'isself I was working in the 'ouse opposite, and came back to see what was the matter. That little kitten belongs to the party in the next set, and when I came up to the landing she was playing just like that with a bit o' paper, which she runs away with and leaves on the

"Yes," said Edith, in breathless eagerness.

so untidy, miss, so I picked it up

"What did you do with it?" "I threw it in the pail with the other

For the second time the contents of the pail was emptied by the laundress and carefully examined. It was abso-Intely certain that the paper was not

Edith sent the laundress home, shut herself in the solitary chambers and began the hunt afresh

Next morning she returned to her hopeless task, Mrs. Morton she had relieved from further attendance, and was walking up and down the chambers in thought when there came a knock at the door. It was the laun-

"I know where that bit o' paper is, miss! I stays a bit in the kitchenwaiting I puts a new candle in the candlestick. Them 'nines' is rather small for the candlestick, so I takes a bit o' paper out o' the pail to make it fit. Come into the bed room, miss.

Why, it's gone.' "I was here late last night and I burnt the candle very low -and the paper took fire!"

"And you burntit, miss!" "Only slightly, I remember. blew it out, threw the paper away and put in a new candle that I removed from the piano. I threw it under the grate. Thank heaven, we have found it at last!" "There is nothing here, miss," said

the woman on her knees. "The grate is quite empty! You can take my word for it, that paper's bewitched. "I don't care whether it is bewitched or not." said Edith. "I mean to find it. Fetch me that magnifying glass from the table in the next room.

Edith removed the fender and carefully examined the dust that Mrs. Morton's not over scrupulous cleanliness had allowed to accumulate. "I thought as much," she said.

"Mice! They have been attracted by the candle grease, and have dragged the paper to their hole.' They searched around about every-

where, but no mouse hole could be Edith then directed the woman to mix a quantity of whiting, which she placed in a large flat dish in the floor in the middle of the room. In the

dish was laid a small saucer, and in that a piece of toasted cheese. When they returned there was a track of little white footprints across the room that led to a little hole above the narrow skirting board, hidden by

a loose piece of wall paper. A man was called in, and after breaking down some of the plaster and taking up a corner of the flooring, the coveted scrap of paper was at last se-

The confession was in part destroyed, and required very delicate handling, but when the precious relic had been carefully mounted on another piece of paper it was found to read as follows, the words in parentheses be-

ing supplied on supposition: '(I am) sick of my life and (resolve) to put an end to it. In case suspicion falls on Gilbert Stanton (he is) innocent. I die (by my) own hand. "RAYMOND WILD."

Edith is now Mrs. Stanton, and her husband insists that he owes his life to the persistent and intelligent manner in which she followed up that vital and mysterious clew.

Yynacio Garcia, of Buena Vista, The most diligent search had failed to Cal., is 113 years of age, as is shown by incontestible records. He is erect and strong, and has the full use of his "Now, Mrs. Morton," said Edith as faculties. He settled in Los Angeles



stances.

GOOD AND BAD COWS.

The difference allowed in the worth of a good cow in comparison to a poor one is generally less than the figures will show. \* One-half pound of butter per day for 300 days at twenty-two cents per pound amounts to \$33. lowing one-half of this for extra food on account of greater digestion still leaves \$16.50, which in eight years, about the average time animals are kept for dairy purposes, amounts to \$132.—New York Tribune.

OILING HARNESS.

Unbuckle every strap and wash carefully with water, castile soap and sponge or cloth. Allow to dry for five or ten minutes. Then oil, rubbing every part of the harness, except the patent leather, with a cloth well soaked in neatsfoot oil, or pour out two or three quarts of oil into a pan and draw each piece through it, slowly bending and rubbing the strap. The buckle holes should have a little extra oil, also the bellybands, breeching and the straps that buckle to the bits. To give the leather a new look, add to one pint of oil a large teaspoonful of lampblack and an ounce or two of beeswax .-- New York Observer.

SHARPENING A CAST IRON PLOW POINT. Many farmers are not aware that when a cast iron plow point has become very dull, or even thrown aside as worthless, its usefulness can be prolonged, for the plawing of one or two more acres in common soil. Remove the point from the plow, and if there is no stone as large as a man's head, drive an iron wedge partly into a log, "Well, paper about the stairs looks or post, or even use an ax, or other piece of iron, the object being to obtain a solid surface to strike against. Take the point, bottom up in the left hand, resting it upon the stone, or iron near the point, then with a hammer strike a quick, angling downward blow, just chipping off the point. right angles, but chip it off, sometimes in pieces the size of a quarter of a dollar. Extend this chipping process all along the cutting surface underneath the mold board. Practice on an old point, as it requires considerable skill to properly strike even such an inanimate thing as a plow point. Chip the points before they are too badly worn. American Agriculturist.

PRIENDS OF THE PARMER.

its propensity for stealing chickens. some. in the poultry yard, and losing a chicken each morning until the thief sometimes the mother hen will drive Fireside. away the hawk, for it is a cowardly thief; but it will return after a hour or so and seize a chicken that has strayed too far from its protector. If the hen hawk destroys snakes it is so far an enemy of man, as these destroy large numbers of injurious small bugs, mice and other vermin.

GLEANINGS FROM THE COW STABLE. Ring the nose of even the "safe"

one at once. The cow with a ruffled temper will

yield poor milk.

All straw and no hay will turn a bright heifer into a dull cow.

A dirty strainer reflects as badly on the milker as on her who washes it. A good way to choke a valuable cow

is to feed her uncut vegetables. Too much carbonaceous food in the dairy will make fat beef faster than that makes a success of poultry keeping.

butter fat. . A cow that begins to lose fless oefore the winter is gone, will be "spring

poor" by the month of May. Do not let the milk get cold before it is carried from the milking stable to the dairy house to be strained. Give the animals plenty of room in

the stable in which to lie down, if you would make them comfortable. Sawdust in the manure heap represents so much inert matter; land plaster is an absorbent that is also a fertil-

To feed economically, and yet sufficiently, give the cows only what they will est up clean. Trying to stuff them beyond this limit will result in

loss and not gain. Do not feed the hay down to the bare boards in the mow over the stable; for if you do the ingress of cold air from this source will result in a veri-

table exposure to your dairy. Think twice before you go into the business of raising veal calves by letting them suckle their dams. The gain .-- American Agriculturist.

THE STABLE,

given to the location and building of cow.

the stable. Apparently the thought is that any out of the way place that is most convenient will do well enough as a site for the horse barn. Such is far from true, as the most useful animal to man is very susceptible to unhygienic surroundings, and affected very unfavorably by dampness, foul atmosphere and filth in general. The horse is a native of the dry, lofty tablelands of Central Asia. Hence the strongest of reasons why his stable should be situated a little above the surrounding territory on an eminence that will give a drainage slope of at least a foot or two. On no account set a horse barn in a hollow or deep valley. It will be just about impossible to keep dry under such circum-

The stable should have a high

stud, the lower story being nine or ten feet in height. This will give a good air space for the animals to breathe in. A central shaft or ventilator should run from the ceiling out through the loft, terminating two or three feet above the roof. This will let off hot, fetid air in summer. In winter of course it must be kept closed a large part of the time. This matter of ventilation is little thought of by farmers and the general run of horsemen, yet it is of the highest and most vital importance. Bad air surcharged with ammonia and other excretions from animal bodies is exceedingly irritating to the eyes of horses and no doubt many cases of blindness are directly traceable to the influence of these deleterious gases. Foul air inhaled into the lungs is highly calculated to inflame and irritate the delicate and tender structures of the windpipe, bronchial tubes and the air cells. Hence we would naturally expect, and do find by experience, that horses subjected to such evil influence are troubled with coughs, colds, pneumonia and even farcy and glanders; horses affected with the last two diseases being notoriously badly stabled, poor-These blows will not break the iron at ly fed, and often abused. However, even if good ventilation be provided, the foul vapors given off from dung and urine, if not attended to, will still render the atmosphere impure.

Therefore, the necessity of much bedding and absorbent materials. Dry earth, plaster and charcoal have a remarkable propensity for taking in and fixing ammonia. Every stable should keep a supply ever on hand and two or three times a day sprinkle a few handfuls behind each horse. This is It is sometimes difficult for farmers not simply a matter of health to the to distinguish friends from enemies horse, but a means of saving the best among the birds which make their of manure for farm crops, a great inhome among us. A late writer in the ducement in itself. These absorbents, Albany Cultivator speaks in defence of coupled with the use of straw for bedthe red-tailed hawk, more com- ding, serve in no small degree to keep monly known as "hen hawk" from the stable sweet and clean and whole

The writer says that the chief food of Another feature of the stable is to this hawk is mice, snakes, moles and have it light and cheery. How many striped gophers or chipmunks, and dark, sepulchral apartments afford that it is too slow and clumsy to catch | shelter for horses! Such an environchickens or other fowl. It seems to ment cannot fail to depress the spirits us that it requires quite as much alert- and lessen life and usefulness of an ness to catch mice or chipmunks as to animal that is naturally gay and joycatch chickens. We have had consider- ful. Then the horse is injured by able experience with this depredation leaving such holes and coming suddenly under the full glare and brill-

iancy of a summer or winter sun. was shot did not look as if the hawk Here we find another frequent source was very clumsy. It is true that of eye diseases. - Farm, Field and

FARM AND GARDEN NOTES. For fattening fowls cooked food is better than raw.

Overstimulation will result in enfeebled offspring. Milk in all its forms is most valua-

ble as food for poultry. See that your breeders are healthy, vigorous and of good size.

With the aid of the dust bath the If your dairy has no pedigree, start | hens will rid themselves of lice. The Black Minorca lays the largest egg of any of the Spanish family.

The choicest capons are the result of a Dorking cock and an Asiatic hen.

For health feed oats, for fat corn, and for eggs meat scraps and wheat. Every farmer should make a point

of attending the nearest poultry show. It is attention to the little details

Chickens require warmth and sunshine and will not bear overcrowding. The average customer wants about an ounce of salt to a pound of butter. Big horns and a fleshy udder are regarded as bad points in a milch cow.

No medicine or stimulants are necessary for healthy birds in good condi-The hen that lays well is one that is

moving around and scratching all the The most important matter in raising the chicks is to give them warmth

enough. This is the season when eggs pay, and every effort should be made to

secure them. There is no better fertilizer for the garden than the manure from the poultry house.

Do not ring a hog if you can possi-bly help it. It interferes with the thrift of the animal.

1. B. Terry says that a ton of homesystem will have a demoralizing effect | made manure is worth about as much on the dairy, offseiting the temporary as \$3 worth of commercial fertilizer. The first matter of importance in

starting a dairy is to have good cows. No matter how good the care a beef Often there is little consideration | cow will not make a profitable butter HOUSEHOLD AFFAIRS.

HOMEMADE CELERY SALT.

A woman who likes the flavoring was wondering what were the compo nents of "celery salt" and found that she could make a better article herself than she could buy. Go to a large seed store and buy your celery seed. Examine it carefully for foreign particles, then wash in cold water and dry quickly in the open air. When perfectly dry grind to a fine powder. Add three parts of fine dry salt to one of celery, sift the mixture several times, then cork in wide-mouthed bottle and keep cool and dry .- Washington Star.

GASTRONOMIC NEATNESS.

There is not enough attention given by some to cleanliness in cooking and preparing foods. Cooking is a dainty art and calls for the utmost neatness. Spinach is a wholesome and appetizing vegetable stewed, minced, and served with hard eggs. It is pretty to look at and good to eat, but so very many cooks serve it unwashed that people are shy of it. The same carelessness has brought garden lettuce and water cresses under suspicion. Some of the very best hostesses allow speckled apples and oranges to go on the table. In the orange skin these russet and black specks are the shells of minute insects, and the only way to get them off is to use a stiff vegetable brush. Drop the fruit in cold water; brush it piece by piece until it is clean, and keep in a cool place. Green grapes are woody with sawdust, and require a cold bath just before going to the table. - Detroit Free

SOME THINGS WORTH KNOWING. When parsley cannot be had, fine celery tops make a pretty garnish for

Grated and squeezed lemon skins are excellent to clean brass and copper with. Rub the skin thoroughly with sosp, then dip in bath brick, or finelysifted coal ashes. Polish with a dry woolen cloth or chamois.

Use the covers of tin lard and cottolene pails to place under pots and pans when the stove is to hot. Burning oyster and clam shells in

the kitchen stove will prevent the formation of clinkers. Use the covers of tin lard and cottolene pails to place under pots and pans when the stove is too hot.

When soup stock is at a discount because of the large amount of meat used, put up a supply for warm weather emergency dinners by scaling in air-tight glass fruit jars when it is boiling hot. It need not be a whit inferior to that bought at the grocers or cost a penny.

Boil rice in a double boiler; add a few drops of lemon juice to the water, and do not stir until it is sufficiently cooked. The grains will then separate readily and be beautifully white.

A novel and delicious flavor may be mparted to cake by placing bits of rose geranium leaves under the greased paper with which the baking tin is

RECIPES FOR COOKING CODFISH. Creamed Codfish-Pick into small pieces, after soaking till soft enough to handle, enough codfish to fill a pint bowl. Pour cold water over it and heat slowly to boiling; then pour off the water and replace with enough fresh, boiling water to cover it; cook slowly for a half hour or till tender, then if any water remains pour it off. Season with a spoonful of butter, a bit of pepper and a thickening of one tablespoon of flour mixed to a paste in one pint of rich, sweet milk. If more salt than remains in the fish is necessary, add it, after tasting. Boil till it thickens slightly. This is nicely dipped over toast or served with potatoes cooked dry and mealy, and salted only. Potatoes may be cooked with the codfish, and the whole seasoned as above. Peel the potatoes and slice into thick slices and add them to the fish after the first water is drained off and it is put to cook in the boiling

Codfish Balls-Soak the fish till soft and pick into fine shreds; have a quantity of cold mashed potatoes or cold boiled rice. Mix the fish thoroughly with either, using half the quantity of fish that you do of potatoes or rice, and make out into little round flat cakes. Dip them in beaten egg and roll in flour, sifted meal or finely powdered cracker crumbs and fry in hot butter or drippings.

Codfish Loaf-Prepare the fish as for balls, mix with the potatoes or rice, or both may be used; add pepper and a dust of powdered sage, or celery salt; mix with beaten egg, and if the mass does not seem rather moist add a little sweet milk. Pour into a pan or pudding dish and bake done and

Broiled and Fried Codfish-Soak the fish in large pieces; remove all outside bones and any that may be removed without tearing the pieces apart. When freshened sufficiently fold in a napkin to dry and broil over a clear fire. Drop bits of butter over the pieces while hot. Fish prepared for broiling may be floured or dipped in crumbs and fried in butter.

Boiled Codfish -- Select the largest and thickest pieces; after freshening tie in a cheese-cloth napkin and boil till tender. Make a sauce by melting a spoonful of butter, and while hot, stirring into it a scant teaspoonful of sweet milk and a pinch of salt and bringing all to a boil. Remove the fish from the napkin, place them on a platter and dip the sauce over them, sprinkle lightly with pepper. -Farm, Field and Fireside.

The mines tributary to Butte City, Montana, have an output of \$23,000,- It Has Come, Will It Be Gentle?

Gentle spring with the flowers of May may woo us into a careless indifference of sanitary laws. It is the old story, a thrice told tale of being rash and taking the consequences. There is no time in the whole round of the year when results are more serious from an ordinary want of care than now. What with a changeful temperature and infectious dampness, rheumatism is most prevalent and in the most aggravated forms. Even in the pursuit of the season's pleasures. its pastimes and sports, there will be a prodigious crop of sprains and bruises, of lame backs and stiffened limbs, of neuralgic affections and sciatic troubles. Men and women will suffer intensely, and only because they tail to be provided with what is known to be the remedy for them all. When it is said that St. Jacobs Oil is that remedy, it is only saying what thousands know and thousands have pronounced it the best.

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