

Her Mysterious Power.

For some nights my dreams had been disturbed, I thought I may say, by the sight of a woman's face. I was an hallucination. I asked myself, or did a woman look into my window in the moonlight.

My only neighbors were the Count de Vilette and his wife, who owned the neighboring estate. I spoke about the mysterious woman I had seen to the countess, who laughed uneasily and bade me think no more of my hallucination.

Later in the evening I crossed the lawn to gain my own door by a shorter way. As I passed a rustic summer house I heard a strange sound, which was repeated. It was like a sob—a wailing sob.

I stepped into the rustic house, and as I put out my hand to grope my way it came in contact with a woman's hand. I knew it to be the woman's hand for the hair was abundant and like silk to the touch. A strange agitation fell upon me. I cried:

"Speak to me! Who are you?" "I am a French girl, and I am a low, wailing voice, it is the soft foreign accent. "I am Henry Raymond, and you?"

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Men Who Never Sleep.

Thrilling Incidents in the Life of an American Detective.

One of the best-known detectives in the United States, after repeated solicitations by a reporter consented to talk about the business.

"There is all the difference in the world," he said, "between the methods used by the secret service agents of different countries. People who read French novels have an idea that the French police is a very inferior body."

"A French detective who can not so disguise himself that his superior can not recognize him could not find employment in any detective bureau. The disguise is wonderful, too, and the strong light of day shows no imperfection in them."

"There are two sorts of detectives in France—State detectives and the municipal police force. Among the former are no one knows who his fellow detectives are, and as they never work in pairs, the necessity for knowing each other is not so great."

"The latter never think of disguising themselves, and go to work openly. The disguise is a very inferior body."

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Farm Notes.

A Convenient Cheese-Curing Room.

A convenient curing room for cheese is necessarily on the ground floor of the factory and is separated from the making apartment by a tight partition.

The partition should be of matched lumber fitted closely to the floor and to the ceiling. Such a wall and damp heat will exclude all steam and damp heat from the curing cheese that fill the air of the adjoining room.

As the new cheeses are taken from the hoops each morning they can be easily placed on the shelves assigned for them.

If the left of the building is used for curing, a hoisting apparatus must be brought into requisition, as few factories employ elevators, and this is always a tedious and slow job.

But it is not a convenience alone that gives the ground curing room a great advantage over the elevated one. Curing cheese demand an even temperature, and this is always impossible to preserve one under a hot roof.

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Household.

BIRCH DEER.—One gallon, one quart of molasses, one-quarter ounce of whole cloves, one ounce of white ginger root, one-half ounce of whole allspice, one ounce of birch, one-half ounce of sassafras.

Boil all for three hours. After taking it from the fire pour it into a clean tin and add one and a half gallons of water. Let it stand until milk-warm; then add two table-spoonfuls of bakers' or brewers' yeast.

Place away in the cellar or some cool place until it is ready for bottling. The next day it will be fit for bottling. One or two raisins with a few holes punched in them with a fork added greatly to the flavor. Put it in strong bottles, cork tightly, and seal with wax.

It is a cold cellar, and it will be fit for use in four days.

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Scientific.

The Manufacturer's Gazette prints the following in relation to a new motor, the Posner locomotive.

"Unlike other motors propelled by steam it is smokeless, and shows no offensive steam. The inventor, Mr. Treat T. Posner, of Chicago, is a well-known civil engineer and steam expert. Briefly stated, the motor consists of an ordinary high-pressure boiler with four small engines, arranged that they make a complete balance on each truck, and up to the point of exhaust they do not touch the air.

Instead of exhausting into the open air, with the puffing sound and cloud of white steam so dangerous to restive horses, the exhaust is in a condenser suspended over the boiler, and in such a manner that it is neither seen nor heard. This condensation is effected by robbing the steam of a portion of its heat by air passing rapidly through the open air, and the condensed water is pumped back into a high-pressure boiler, there to be again converted into steam, saving both heat and water.

Wood, coke or hard coal can be used as fuel, and the smoke is perceptible. Traction wheels are used on the truck, giving great advantage over the ordinary locomotive. This combination motor will seat thirty passengers, consists of a draw or two ordinary laden street cars. It is said that the new principle can be applied to all machinery where steam is the motive power either on land or on water.

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She Owned the Earth.

She held up her hand to the conductor to stop the car, but he was in no hurry about it and waited until it reached the crossing.

"Didn't I signal you to stop the car back there?" she demanded. "You did, madam."

"Then why didn't you stop it?" "Against orders, ma'am; west stop only at crossings."

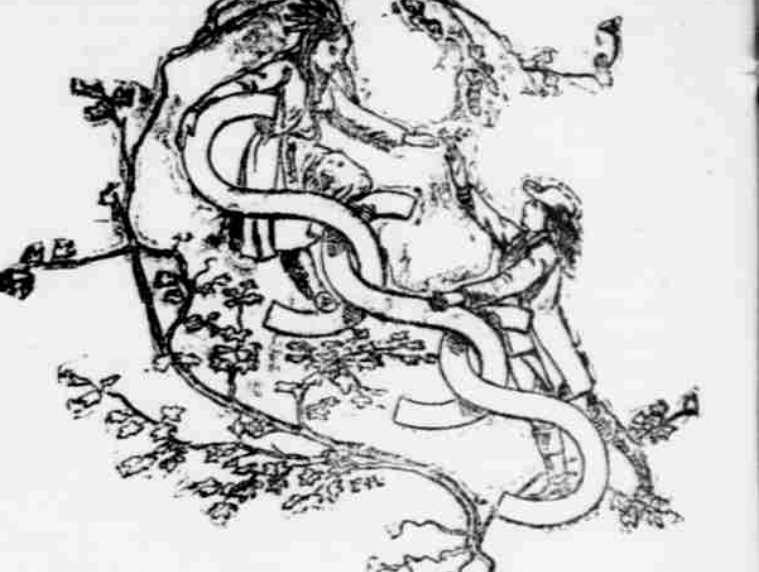
"Who gave those orders?" "The manager."

"Is the manager on the car?" "No, ma'am."

"And I can't see him?" "Not unless you go to the office."

"Very well, I withdraw my patronage from this line. Just inform the manager of this fact, will you, and suggest that he call and apologize. The car can now proceed."

And the car, strange to relate, did proceed.



FROM SAVAGE TO CIVILIZATION.

SWIFT'S SPECIFIC is a simple vegetable compound prepared from roots freshly gathered from the forests. The formula was obtained from the Creek Indians by the whites who had witnessed the wonderful cures of blood diseases made by that tribe. It has been used since 1829, and has been the greatest blessing to mankind in curing diseases of the blood, in many instances after all other remedies had failed.

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Weak and Weary

Describes the condition of many people debilitated by the want of rest and overwork. Hood's Sarsaparilla is just the medicine needed to overcome that tired feeling, to purify and quicken the sluggish blood, and restore the lost appetite.

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Successive Crops

The proper way to manage a garden plot is to keep the soil in a healthy condition until the frost appears late in the fall. Several objects will be gained by so doing.

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Loaf Cake

Three pounds of flour, two pounds of butter, two pounds of sugar, whites of nine eggs, small pint of yeast, some citron, two nutmegs, one pound of raisins, and a scant half teacupful of soda.

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Black Currant Jam

To every pound of fruit allow one pound of granulated sugar and one gill of water. Strain the fruit from the stalks and put it into the preserving jar with the sugar.

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Tomato Sauce

Cut up a dozen medium-sized tomatoes and put them into a saucepan with four or five sliced onions, a little parsley and thyme, one clove and a quarter of a pound of good butter, ground on a mill where it may be cut gently for three-quarters of an hour.

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Apple Croquettes

Take half a dozen apples, pare, halve and core good smooth apples, cut slices of bread, without crust, to fit the flat side of each apple, dust the apple with sugar, a little nutmeg or cinnamon, place on a plate and bake in a moderate oven.

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