

THE DAYS THAT USED TO BE.

Let me sing you a song of the rollicking days,
The days that used to be,
When the years were rolled in a misty haze
To which we would gladly flee.
When all was bright to your youthful gaze,
No intricate windings, no doubtful maze,
And on each lip a song of praise
That you were alive—and me.

No cross to sustain and no sorrow to bear,
In the days that used to be,
No deed too great for us to dare
When we rode our grandpa's knee.
No harrowing doubts, no chilling care,
No soul bowed down beneath despair;
Then life was happy and life was fair,
'Twas happy for you—and me.

Those glad days we live over again,
Those days that used to be,
When life was all pleasure without any pain,
A joyful mystery.

We hailed with delight each shower of rain,
For we knew that the sunlight would come again,
No grave in our hearts where lost hope was laid;
Then you were content—and me.

Press on, brave heart, through all your woes,
And think of the used to be,
For there'll come a time when you'll see
That all is still the same.

And all life's misery,
When the soul is done with its earthly throes,
And all heaven it gladly goes,
Then once again, as every one knows,
You'll surely be happy—and me.
—Boston Post.

BOUGHT AND SOLD.

"Can it be possible?" The words were spoken in an undertone, with a quick gasp for breath, and then the lady would very still, looking down on the disordered drawer and the letters that lay on the top.

Little bundles of muslin and dimity, alternating with knots of faded ribbon and old lace, were scattered all around, for their owner had been searching among them for an old embroidery pattern, and so she had come suddenly upon the packet of old letters she had stored away there more than two years before.

The letters were written by Mrs. Fleming's old schoolmate, Amy Norris, and the girl's girlish handwriting spoke to her heart a whisper faint and tender from the olden time.

Dear Amy? She had been married three years before, and her station in life was far below that of Mrs. Fleming's; but the lady's eyes grew dim, and she was almost as if she were a child again, for two years, had held together those half-drawn epistles.

Amy's sweet face seemed leaning up close to her once more, and she saw the old brick houses, with their sloping roofs, where they had lived in the days that would never come back again.

But, as the packet fell from the loosened ribbon, it disclosed two other letters, and these, too, were from Amy, and they brought back the sudden pale glow to Mrs. Fleming's face.

She thought those letters were all turned to ashes long ago—that she had burned them on that terrible night when she hurried away all the past. But now she saw how it was; in her haste and anguish she had mistaken the letters, and burned two of Amy's instead.

There was no one of Mrs. Fleming's admirers to see her as she stood by the open drawer, her little fingers moving unceasingly over those two letters, and it seemed almost a pity, for they were so full of love and beauty.

There was so much unspoken grace in her attitude, so much mournful paths in her young face; and yet it was not lost the world should read the story that, until that hour had been written and sealed away in her own heart.

She had not seen his writing for two years; and yet how natural it looked! The bold, graceful capitals, the free, running hand, all had a language for her.

She knew too, by the post-mark which letters these were, and when they were written—the first, so tender and loving, before he learned that she was about to be married to another—last, wild and reproachful, afterward.

How she had loved that man! How the past came back to tell her of it! The old red brick house—how it loomed up in the distant perspective, amid the cool summer nights, when she sat under the old portico all grown over with sweet ivy, and he sat there too!

But, as the letters were read, and the old story of the young man's life, and of all stood up, in that world of old memories, the new home which they were to have.

It was to be a little white cottage, with green window-blinds and a small front porch. How she had dreamed of it, and how the lower border ran up to the steps!

And a happy lover who she expected to be in that dear little cottage, going every morning through a maze of delicious household duties; for Harry could only afford to keep one domestic.

And in the late afternoons, when the table was laid with the snowy cloth, which she would put on a white muslin dress (Harry liked white muslin), and a few conchoids in her curls, and she would go out and wait for him at the garden gate.

How his handsome face would light up as he came round the corner and caught a glimpse of her, and a moment later his strong arm would be around her waist, and his low, deep, "My darling Laura!" would be the sweetest words she had ever heard.

And then, as the evening came up to close, the proud, elegant Mrs. Fleming would bow her head on her hands and weep like a child.

Then she laid her fingers on the letters with a nervous, furtive glance toward the door, for the lady's heart was so full of love and longing, and she was so sure that she was doing wrong—that now she had no right to read them; and it was better to lay them in the grate yonder, where the fire was leaping up to fold them in its long, red arms.

"There can't be any harm in reading them over," she whispered, for her conscience needed a little help; "it is so long ago, and we shall never meet again."

So Mrs. Fleming opened the letters and read them. I cannot tell how they changed her heart, particularly the last one, which was so full of love and longing, and she was so sure that she was doing wrong—that now she had no right to read them; and it was better to lay them in the grate yonder, where the fire was leaping up to fold them in its long, red arms.

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OUR BOYS AND GIRLS.

THIS IS THEIR DEPARTMENT OF THE PAPER.

Quaint Sayings and Cute Designs of the Little Folks Everywhere, Gathered and Printed Here for All Other Little Ones to Read.

A Brave Little Girl.
Just one more kiss for good-night, mamma.

Just one more kiss for good-night, mamma. And then you may go to my dear papa, And—yes—you may put out the light, For I'll promise you truly I won't be afraid.

As I was last night, you'll see, Cause I'm going to be papa's brave little maid.

As he told me I ought to be, But the shadows weren't seen so dark, mamma.

If you'll kiss me a little bit more; And, you know, I can listen and hear.

For if you only won't shut the door, For if I can hear you talking, I think It will make me so sleepy, maybe, That I'll go to sleep just as quick as a wink.

And forget—to cry like a baby. You needn't be laughing, my mamma dear.

While you're hugging me up so tight; You think I'm crying to keep you here, You see, and I—guess—the light.

Please kiss me good-night once more, I could scarcely my promise keep, If I could only stay with me just as you are.

And kiss me till I go to sleep. —Harper's Round Table.

Dr. Junker's Escape.
Dr. Junker, the Russian explorer, who did not see a white person for years while he was studying the natives and natural history of the Upper Mohang-Makia River, made use of an ingenious expedient to get to the coast on his way home in 1880.

He could not descend the Nile, for the Mahdists blocked the way. He had to go by the beaten road by way of Victoria Nyanza, for the Waganda and other tribes had been killing whites, and if they did not murder Junker they would at least detain him as a prisoner.

Arab traders would not take him in their caravans for fear they would lose the friendship of the native chiefs along the road. At last the doctor went to one of the traders with this proposal:

"You cannot take me with you as a friend," he said, "but you can take me as a slave. Look at this." And Dr. Junker showed the trader an order written in Arabic and signed by a well-known firm in Zanzibar, authorizing the doctor to make any arrangements he desired with the Arabs of Central Africa, and the firm would honor his drafts.

"I cannot," said the trader, "I have written out a contract, and if you will sign it with me I shall reach the coast. It provides that when you deliver me alive at Zanzibar the sum of \$1,500 (Austrian thalers) will be paid to you by this firm. You cannot take me with you as a slave, or a friend, or a comrade, therefore, take me as a slave."

The bargain was made on this basis. In passing through the hostile tribes the white man was represented to be a slave who had been purchased from a negro tribe further north. As a slave he would have no rights, and he was allowed to pass on in peace with his supposed master.—Harper's Round Table.

"You may come, Harry," she said. "That walk in the dim moonlight upon Mr. Fleming's beautiful grounds was followed by many another, for the first steps in the hidden way are usually pleasant ones."

Poor Mrs. Fleming! She meant no wrong; and then she loved Harry, although she tried to conceal this from him; but when he talked of the past, in those low, tender tones of his, her tears would come; she could not help it.

One evening it must have been more than a week after their first meeting—Harry told Mrs. Fleming that his heart was unchanged; that the old love still lived there—a sweet but mourning memory.

"Oh, Harry, don't! Don't! You forget! I am his wife!" murmured the young creature, as she bowed her pale face on her hands.

Then the lawyer drew his arm around her waist, just as he had done in the days that were gone, and said, "You were married before you ever took that false oath at the altar!"

He whispered to her of a flight to better skies—of a home farther than the one they had dreamed of in their youth—of a life that should be one long poem of love.

"That time she fled from him with a wild shriek of fear and horror, and he was married before you ever took that false oath at the altar!"

They did not meet again for many days. If during that time she had only remembered the prayer of her childhood, "Lead us not into temptation!" But she was so young; and then that affection was the one blossom her life had cherished in the midst of its sterile grandeur.

One night she was standing on the steps of her mansion, for she had just taken leave of some guests, when Harry Atwood suddenly sprang before her.

"I do not know what was said by either party, but I know that the words were and will appear on one side, and a little later Mrs. Fleming was walking among her garden shadows with Harry Atwood."

This was repeated for several evenings, until one midnight a closed carriage rolled heavily down the gravel drive entrance of Mrs. Fleming's grounds. The next day his wife was gone!

What an electrical thrill it sent through the fashionable world—for her beauty and her rank had made Mrs. Fleming its especial idol.

She knew little of the cause and scorn that were heaped on her head in the quiet of that Italian home to which she was borne by the man who loved her only too well.

The world said Mrs. Fleming was happy there, but it was false. No woman could be so happy who makes memory a remorse and love a crime.

But, dear me, how I used to smile when everybody made a parentheses of pity in their anthems on Mrs. Fleming's "Her poor husband and parents! My heart aches for them." And sitting very quiet and listening, I thought, always, "Well, the one brought and the others sold her; and so they had their reward."—Saturday Evening Post.

The Largest Spiders.
In the jungles of Sumatra the largest spiders are found. Some of the larger specimens measure eight inches across the back, and have seventeen inches of leg-span.

When a boy gets his first watch he is never satisfied until he can prove that some of the parts are missing.

There are 2,296 publications in North America which print advertisements.

TRUMPET CALLS.

Bar's Horns as a Warning Note to the Unreformed.

The head is more a skeptic than the heart. Salvation is more a moral reformation.

Our pastor is an angel; we so rarely see him. He insults his nobler self, who mocks at prayer.

Only a fool thinks it unnecessary to say "thank you."

Utilize even the thorns in your path, but not for a pillow.

That man has built on the sand whose religion is all in his head. Monopoly throws gold dust in the eyes of politicians, to blind them.

The man who can learn from his own blunders may always be in school. Any demagogue can talk patriotism, but it takes a man to live it and vote it.

The way to the pit is filled with people who are going to turn back at the next corner.

BONES OF GIANT INDIANS.
Prehistoric Men Seven Feet Tall Who Once Lived in What Is Maryland.

There has been received at the Maryland Academy of Sciences the skeleton of an Indian seven feet tall. It was discovered near Antietam ten days ago.

There are now skeletons of three powerful Indians at the academy, who at one time in their wildness roamed over the State of Maryland armed with such instruments as nature gave them, or their limited skill taught them to make.

Two of these skeletons belonged to individuals evidently of gigantic size. The vertebrae and bones of the legs are nearly as thick as those of a horse, and the length of the long bones is exceptional.

The skulls are of fine proportions, ample, and with walls of moderate thickness, but of great strength, and stiffened behind by a powerful occipital ridge. The curves of the forehead are moderate and not retreating, suggesting intelligence, and, connected with jaws of moderate development.

The locality from which these skeletons came is in Frederick County, near Antietam Creek. It was formerly supposed to have been the battleground of two tribes of Indians, the Catawbas and the Delawares. Tradition has handed down the statement that in the years 1780 and 1780 the Catawbas overtook a band of Delawares at the mouth of the Antietam, and in the battle that ensued the Delawares were completely annihilated.

So the tradition goes, but according to Dr. Philip B. Thomas, of the Maryland Academy of Sciences, and professor of the Peabody Institute, a careful examination of this locality has failed to establish evidences of a battle at that point, although numerous spear and arrow heads have been taken from the soil there.

Among the new and important indications of local interest, however, to notice that the locality was at an earlier date—before the coming of the white man—occupied as a village site by Indians of great stature, some of them six and a half to seven feet in height.

The bones of these buried like those of prehistoric tribes in other parts of the State. The manner of burial was like that of the flesh was cleared from the bones, some of which were then channeled. The small bones of the face and neck were packed with clay. In the grave was also placed pottery, a tomahawk and the other weapons belonging to the Indians. No stone marked the grave, and no beads or wampum were buried with the skeleton.

But over all the earth was heaped up to a small oblong mound, along which other smaller mounds extended for many feet. The overflow of a neighboring river at this point had almost destroyed the burial area, so that only three of the mounds were now recognizable at the time of excavation.—Baltimore American.

Strange Things Pneumatio.
This is the name of a pneumatic. A St. Louis man has invented a rubber clock which can be transformed into a mattress by blowing it up. Everything is blown up nowadays. A patent has been granted for a kind of cap which, being blown up, may be made to serve as a pillow at night, or as a life preserver in case of shipwreck.

A little suppling is absolutely necessary to preserve the color of the vegetables to some extent, and to prevent decay. The next transition of the fruit is to the evaporator, a sort of small Ferris wheel, consisting of a brick oven with glass windows. This is revolved slowly to hot pipes for a few hours. When this stage is passed the potatoes resemble dry chips, and it takes 6 or 7 pounds of the fresh to make one pound of the dried. Onions are so pungent that bacteria do not take kindly to them. They are, therefore, only slightly sulphured before drying.

After drying, the potatoes are pressed into thin parts of fresh vegetable. The industry has proved very profitable, as the dried fruit is in demand all over the country, and especially in the mining districts. It is not unlikely that further improvements may soon be made in the drying process. It has been suggested that the steam be employed. In such case, the starch in the potatoes would be partly cooked and sterilized, and after this the tubers could be evaporated as before. In this way the potatoes could be rid of sulphur, well dried, and yet be capable of being baked and eaten. No doubt there would be no chance for bacteria to develop.

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Immigration from Europe.

The subject of immigration is proved by the bare statement of figures with regard to the immigration from Europe to this country during the present century. Statistics previous to 1820 were not kept, but it is estimated that between 1780 and the last census the immigration from Europe to the United States did not exceed 250,000. In 1820 the Government began a systematic collection of data with regard to immigration, and from that time to the close of 1897, 5,544,000 people came from Europe and were counted on our shores. These figures do not include the immigration to British America, to Mexico, Central or South America, but solely to the United States. The smallest number of immigrants during recent years was 177,850 in 1879, the largest 683,084 in 1892; in 1890 the immigration was 543,387. No such movement of population has ever been known in history. The migration of the German nations over the territory of the Roman empire did not comprise more than 4,000,000 of people and covered 400 years; the exodus of the Jews from Egypt was with 600,000 people, about 4,000,000 of people. Compared with the exodus from Europe the depopulation of Goshen was a trifle.

Chronic Rheumatism.
From the Industrial News, Jackson, Mich. The subject of this sketch is fifty years of age, and actively engaged in farming. When seventeen years old he hurt his shoulder and a few years after commenced to have rheumatic pains in it. On taking a slight cold or the least strain, sometimes one or two months ago he read in this paper of a case somewhat similar to his, which was cured by Dr. Williams' Pink Pills and concluded to try this remedy.

After taking the first box he felt somewhat better, and after the second box the pains entirely disappeared, the dimness left him and he has now for over a year been able to do his usual work without trouble and enjoys better health than he has had since his boyhood.

All the elements necessary to give new blood to the system are contained in a condensed form, in Dr. Williams' Pink Pills for Pale People. All druggists sell them.

The Drying Process for Vegetables.
Among the new and important indications of local interest, however, to notice that the locality was at an earlier date—before the coming of the white man—occupied as a village site by Indians of great stature, some of them six and a half to seven feet in height.

The bones of these buried like those of prehistoric tribes in other parts of the State. The manner of burial was like that of the flesh was cleared from the bones, some of which were then channeled. The small bones of the face and neck were packed with clay. In the grave was also placed pottery, a tomahawk and the other weapons belonging to the Indians. No stone marked the grave, and no beads or wampum were buried with the skeleton.

But over all the earth was heaped up to a small oblong mound, along which other smaller mounds extended for many feet. The overflow of a neighboring river at this point had almost destroyed the burial area, so that only three of the mounds were now recognizable at the time of excavation.—Baltimore American.

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After drying, the potatoes are pressed into thin parts of fresh vegetable. The industry has proved very profitable, as the dried fruit is in demand all over the country, and especially in the mining districts. It is not unlikely that further improvements may soon be made in the drying process. It has been suggested that the steam be employed. In such case, the starch in the potatoes would be partly cooked and sterilized, and after this the tubers could be evaporated as before. In this way the potatoes could be rid of sulphur, well dried, and yet be capable of being baked and eaten. No doubt there would be no chance for bacteria to develop.

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