



MRS. FORRESTER.

CHAPTER XI. February had come, bringing some spring-like days; the weather was already around the ladies; primrose and crocuses were springing to meet the first smile of their god. And June was decidedly growing less wan and white, her step was more elastic, grief was still her master passion; but, already, Time was doing for her what he does for the young, and indeed for the old, too, only more slowly. And Tom had bravely aided Time.

"Should you be very angry if I were to say something to you?" he asked June one day.

"Now answers June, placidly, with a tolerably good intuition of his meaning. "I have been afraid to say a word yet," she utters, still much perturbed in her mind. "But—oh, my darling, will you come day come and live here for good and all?—do you care enough for me to marry me?"

June does not answer in words, but she gives a little pressure to the hand which holds hers.

"After that, what could any man do under the circumstances, especially a man madly in love, but snatch his darling to his breast and cover her face with kisses? June trembles violently; this time it is not from horror or disgust, but because she suddenly remembers that Dallas, who kisses her, and with it the awful necessity of confessing her shame to Tom.

"Do you remember, Tom," she says at last, "when your cousin was here in the summer?"

"At last, making a tremendous effort over herself, June goes back to the sofa and sits down at a little distance from him.

"I have something to tell you," she says, in a trembling voice. "No, do not come near me, do not touch me, until you have heard it; perhaps, afterward, you will not want to."

"A feeling of stupefaction comes over Tom. What can she mean?"

"Then June turns to face him and begins to cry piteously.

"Oh," she sobs, "how can I—how can I tell you?"

"What do you mean?" cries Tom, at his wife's end, unable to believe a breath against her, but uttering a faint gasp and mystified by her words and her agitation.

"Do you remember, Tom," she says at last, "when your cousin was here in the summer?"

"Dallas," she says, "when your cousin was here in the summer?"

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WORK OF NEGRO NUNS.

The Old Order of St. Clare is Located in New Orleans.

In the old French quarter of New Orleans with its narrow streets, latticed windows and jealously guarded courts, where the orange and tree grow, is a square of rather miscellaneous architecture. Its central building, 717 Orleans street, is several hundred years old. It has a stately entrance, with great pillars and old-fashioned, ornate Creole opera house and ball room of the early days. Now it is the home of the colored nuns.

The powdered and ringleted damsels with hoop-distended skirts who stepped daintily across that threshold to enter the convent, have been given place to dark-robed figures whose white ruffled caps only bring into stronger relief the bronze and ebony of their skins.

The streets here are rich in history and romance. There are Orleans and Bourbon, Chartres and Elm, and the iron hand and gentle heart—Tony. Shades of the past are jostling one another, though in a gentle, shade-like way, at every street corner, and at nothing do they seem to be more astonished than at the sight of the colored nun.

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ABOUT THE PRINCE OF WALES.

Personalities Cited from the New Book of His Life.

He is five feet six inches high and weighs 180 pounds.

He has light gray eyes, a gray beard, a brown complexion and a bald head.

He is fond of all kinds of people, especially if they have money.

He is a first-class judge of horses and dogs, and he thinks he knows some thing about actresses.

He is said to be one of the best shots in England.

He sets the fashions in clothes for the whole world.

He leaves to labor for the working-man.

He is a D. C. L. of Oxford, an LL. D. of Cambridge and a barrister at law.

He has laid seventy-three large and important foundation stones.

He has made more speeches than any other man in the world, but mostly short ones.

He owns the deepest mine in England.

He was the first Christian to dine with the Sultan of Turkey.

He never allows a typewriter in his house.

He spends \$5,000 a year for telegrams.

He only allows two knives and forks to each guest at his table.

He is a colonel eight times over.

He has one private secretary, two assistant secretaries and a staff of clerks to assist them.

He receives 200 letters a day, and answers most of them.

Every minute of his time in London is spent according to schedule.

He has every order of knighthood in Europe.

His uniforms are worth \$75,000.

He is a field marshal and an admiral.

He is the chief horse owner, dog owner and yachtsman in England.

He goes to church every Sunday morning.

He never goes to the races on Sunday.

He started life with an income of \$50,000 a year.

He says he has no debts.

He travels to travel incognito in Paris.

SEMPER PARATUS OF THE DAY.

The Choice of a Wife—From a nurse Bible Scene is Drawn—A Practical and Inspiring Lesson For All Classes of People—The Calling For Spectator Work.

Text: "Now, Moses kept the flock of Jethro, his father-in-law, the priest of Midian."—Exodus III, 1.

In the southeastern part of Arabia a man is sitting by a well. It is the hot country and water is scarce, so that a well of great value, and flocks and herds are gathered about it. The man who is sitting by the well is a shepherd.

But no sooner have the dry lips and parched throats of the flock poured over the little in the brimming trough of the well than some rough Bedouin shepherds break in and drive the flock away.

He has laid seventy-three large and important foundation stones.

He has made more speeches than any other man in the world, but mostly short ones.

He owns the deepest mine in England.

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HOUSEHOLD RECIPES.

Cheese Straws.—To a cup of grated cheese add salt and pepper to taste, two tablespoons of melted butter, four tablespoons of cold water and mix well. Form into a stiff dough. Mix with a fork until stiff enough to hold its shape. Roll out on a floured board. Lay upon a moulding board dusted with flour, lift four over the dough, roll gently until an eighth of an inch wide, cut a fourth of an inch wide and bake. These will keep quite a while.

Asparagus and Eggs.—Asparagus and eggs make a good breakfast or luncheon dish. To each egg allow a large tablespoon of rich milk of cream and a little salt. Beat the eggs until light, add the cream; beat a tablespoonful of butter in a spoon until hot; pour in the mixture and cook until thickened. Heat the asparagus in the heads of a bunch of asparagus and stir it with the eggs just before removing from the fire. Serve on moistened toast.

Orange Souffle.—Four eggs, four tablespoons of sugar, four tablespoons of orange juice, two of water, the grated rind of one orange, a pinch of salt. Beat the eggs separately until light, add the sugar, orange juice and water, and beat to a cream. Next stir in the orange juice and water. Beat the mixture until it is the same as the stiffly-beaten whites. Turn at once into a buttered and oiled tin and bake just fifteen minutes in a hot oven. Serve the minute it comes from the oven.

Apple Tapioca.—Butter a quart pudding dish, cover the bottom with tart apples, and fill with a mixture of tapioca and a cup of sugar. Bake for an hour and a half. Serve with a sauce of sugar and lemon juice.

Mustard Sauce.—Brown a tablespoonful of butter, add a pinch of onion and a cupful of white wine, stirring carefully all the while. Add four or five drops of a quarter of a lemon, two cloves, a half-teaspoonful of white pepper, a saltspoonful of mustard, mix all thoroughly, and pour the top of the pudding, and bake until the mustard is cooked. Serve with a light-colored sauce. Serve warm or cold, as preferred, with sugar and cream.

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GENERAL SPORTS.

F. P. Shuster, of the Germania Schuetzen Club of San Francisco, has won the title of champion marksman.

Robert Fitzsimmons announced his willingness to fight any man who could beat him in a boxing match.

Tom Truxey, who fumbled and refused to fight the champion, has been matched to box Kid McPartland, at Chicago, on June 20.

A big regatta will be held in Toronto, Canada, in August next, under the joint auspices of the Northwestern Amateur Rowing Association and the Canadian Amateur Rowing Association.

Tommy West and Tommy Ryan, the two great champions of the world, who have accepted the offer of a \$2500 purse, which was made up for them recently by the National Amateur Rowing Association, will meet on the water on May 20, at the Long Beach Regatta.

Alfred Kocher, one of the many "champions of Germany" is reported to have been killed in a bicycle race.

Belgian and French track cracks in the early spring days often train on the road, and hope to lower the 100-kilometer road record any day now.

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