



# BETWEEN TWO LOVES

BY CHARLOTTE M. BRAEME.

## CHAPTER XVIII.

The day and the hour arrived. Sir Basil was to go with Leah to Dover, and all four to start by the mid-day train from Arley to London.

Leah had measured her strength that morning, and found it rapidly waning. "I am not fit to travel through two more days of it," she said. "Thank heaven, it is almost over."

She was passive, while her maid took the place she should hold in the carriage. The beautiful face, she must keep up appearances while she was in England, among those who knew her; but when away, she could drop, and die as she would--but not here.

She had farrowed to the grand old house where she had been so often, but faintly. She stood for some time on the terrace where the passion flowers grew--the spot where she had seen her lover first, and where he had kissed her for the first time. She kissed the bare brown branches. They would live again; they would be covered with green leaves and broad flowers when everyone had forgotten her. She gazed at them with a gladness her eyes no more. She stretched out her hands with a great cry when she took her last look round the room where she had spent such happy hours. Sir Basil and her whole being were in the old house, for rest, for change, for the oddness even of the grave!

Those who saw Miss Hinton's face when she left Brentwood never forgot it. It was a strange journey to Dover. Sir Arthur was the only one who talked. Hettie avoided either looking at or speaking to Sir Basil, and she could have laughed in bitter amusement at the scene. Sir Arthur spoke of his niece's return, of the marriage, of Glen, of Basil in Parliament, and saw nothing wrong in the arrangement. "I am sure," he said, "that you will be glad to see her."

"I wish you would not ask me," he answered, looking pitifully at the fair face. "I will be the greatest service you can render me," she said. "It matters so little to me. If I have some months to live, I shall carry out an intention which has been in my mind for years. I will go to the States, and see what the end will be like."

"I wish you would not ask me," he answered, looking pitifully at the fair face. "I will be the greatest service you can render me," she said. "It matters so little to me. If I have some months to live, I shall carry out an intention which has been in my mind for years. I will go to the States, and see what the end will be like."

"I wish you would not ask me," he answered, looking pitifully at the fair face. "I will be the greatest service you can render me," she said. "It matters so little to me. If I have some months to live, I shall carry out an intention which has been in my mind for years. I will go to the States, and see what the end will be like."

"I wish you would not ask me," he answered, looking pitifully at the fair face. "I will be the greatest service you can render me," she said. "It matters so little to me. If I have some months to live, I shall carry out an intention which has been in my mind for years. I will go to the States, and see what the end will be like."

"I wish you would not ask me," he answered, looking pitifully at the fair face. "I will be the greatest service you can render me," she said. "It matters so little to me. If I have some months to live, I shall carry out an intention which has been in my mind for years. I will go to the States, and see what the end will be like."

"I wish you would not ask me," he answered, looking pitifully at the fair face. "I will be the greatest service you can render me," she said. "It matters so little to me. If I have some months to live, I shall carry out an intention which has been in my mind for years. I will go to the States, and see what the end will be like."

"I wish you would not ask me," he answered, looking pitifully at the fair face. "I will be the greatest service you can render me," she said. "It matters so little to me. If I have some months to live, I shall carry out an intention which has been in my mind for years. I will go to the States, and see what the end will be like."

"I wish you would not ask me," he answered, looking pitifully at the fair face. "I will be the greatest service you can render me," she said. "It matters so little to me. If I have some months to live, I shall carry out an intention which has been in my mind for years. I will go to the States, and see what the end will be like."

"I wish you would not ask me," he answered, looking pitifully at the fair face. "I will be the greatest service you can render me," she said. "It matters so little to me. If I have some months to live, I shall carry out an intention which has been in my mind for years. I will go to the States, and see what the end will be like."

"I wish you would not ask me," he answered, looking pitifully at the fair face. "I will be the greatest service you can render me," she said. "It matters so little to me. If I have some months to live, I shall carry out an intention which has been in my mind for years. I will go to the States, and see what the end will be like."

## MARVEL AMONG MEN.

PASSES 600,000 VOLTS OF ELECTRICITY THROUGH HIS BODY.

Before a Gathering of Medical Men at St. Louis, Doctor Proves that High Voltage Currents are Not Necessarily Death Dealing.

Dr. Heber Roberts, of St. Louis, before a gathering of medical men in that city recently, proved that 600,000 volts of electricity could be passed through the human body without injury to it, and that the popular belief that high voltage currents were death dealing is a fallacy. According to Dr. Roberts, the injurious possibilities of a current depends upon its amperage, and the current in the power line or even injure any one. The experimenter attracted much interest among professional men.

Dr. Heber Roberts, of St. Louis, before a gathering of medical men in that city recently, proved that 600,000 volts of electricity could be passed through the human body without injury to it, and that the popular belief that high voltage currents were death dealing is a fallacy. According to Dr. Roberts, the injurious possibilities of a current depends upon its amperage, and the current in the power line or even injure any one. The experimenter attracted much interest among professional men.

Dr. Heber Roberts, of St. Louis, before a gathering of medical men in that city recently, proved that 600,000 volts of electricity could be passed through the human body without injury to it, and that the popular belief that high voltage currents were death dealing is a fallacy. According to Dr. Roberts, the injurious possibilities of a current depends upon its amperage, and the current in the power line or even injure any one. The experimenter attracted much interest among professional men.

Dr. Heber Roberts, of St. Louis, before a gathering of medical men in that city recently, proved that 600,000 volts of electricity could be passed through the human body without injury to it, and that the popular belief that high voltage currents were death dealing is a fallacy. According to Dr. Roberts, the injurious possibilities of a current depends upon its amperage, and the current in the power line or even injure any one. The experimenter attracted much interest among professional men.

Dr. Heber Roberts, of St. Louis, before a gathering of medical men in that city recently, proved that 600,000 volts of electricity could be passed through the human body without injury to it, and that the popular belief that high voltage currents were death dealing is a fallacy. According to Dr. Roberts, the injurious possibilities of a current depends upon its amperage, and the current in the power line or even injure any one. The experimenter attracted much interest among professional men.

Dr. Heber Roberts, of St. Louis, before a gathering of medical men in that city recently, proved that 600,000 volts of electricity could be passed through the human body without injury to it, and that the popular belief that high voltage currents were death dealing is a fallacy. According to Dr. Roberts, the injurious possibilities of a current depends upon its amperage, and the current in the power line or even injure any one. The experimenter attracted much interest among professional men.

Dr. Heber Roberts, of St. Louis, before a gathering of medical men in that city recently, proved that 600,000 volts of electricity could be passed through the human body without injury to it, and that the popular belief that high voltage currents were death dealing is a fallacy. According to Dr. Roberts, the injurious possibilities of a current depends upon its amperage, and the current in the power line or even injure any one. The experimenter attracted much interest among professional men.

Dr. Heber Roberts, of St. Louis, before a gathering of medical men in that city recently, proved that 600,000 volts of electricity could be passed through the human body without injury to it, and that the popular belief that high voltage currents were death dealing is a fallacy. According to Dr. Roberts, the injurious possibilities of a current depends upon its amperage, and the current in the power line or even injure any one. The experimenter attracted much interest among professional men.

Dr. Heber Roberts, of St. Louis, before a gathering of medical men in that city recently, proved that 600,000 volts of electricity could be passed through the human body without injury to it, and that the popular belief that high voltage currents were death dealing is a fallacy. According to Dr. Roberts, the injurious possibilities of a current depends upon its amperage, and the current in the power line or even injure any one. The experimenter attracted much interest among professional men.

Dr. Heber Roberts, of St. Louis, before a gathering of medical men in that city recently, proved that 600,000 volts of electricity could be passed through the human body without injury to it, and that the popular belief that high voltage currents were death dealing is a fallacy. According to Dr. Roberts, the injurious possibilities of a current depends upon its amperage, and the current in the power line or even injure any one. The experimenter attracted much interest among professional men.

Dr. Heber Roberts, of St. Louis, before a gathering of medical men in that city recently, proved that 600,000 volts of electricity could be passed through the human body without injury to it, and that the popular belief that high voltage currents were death dealing is a fallacy. According to Dr. Roberts, the injurious possibilities of a current depends upon its amperage, and the current in the power line or even injure any one. The experimenter attracted much interest among professional men.

Dr. Heber Roberts, of St. Louis, before a gathering of medical men in that city recently, proved that 600,000 volts of electricity could be passed through the human body without injury to it, and that the popular belief that high voltage currents were death dealing is a fallacy. According to Dr. Roberts, the injurious possibilities of a current depends upon its amperage, and the current in the power line or even injure any one. The experimenter attracted much interest among professional men.

Dr. Heber Roberts, of St. Louis, before a gathering of medical men in that city recently, proved that 600,000 volts of electricity could be passed through the human body without injury to it, and that the popular belief that high voltage currents were death dealing is a fallacy. According to Dr. Roberts, the injurious possibilities of a current depends upon its amperage, and the current in the power line or even injure any one. The experimenter attracted much interest among professional men.

Dr. Heber Roberts, of St. Louis, before a gathering of medical men in that city recently, proved that 600,000 volts of electricity could be passed through the human body without injury to it, and that the popular belief that high voltage currents were death dealing is a fallacy. According to Dr. Roberts, the injurious possibilities of a current depends upon its amperage, and the current in the power line or even injure any one. The experimenter attracted much interest among professional men.

Dr. Heber Roberts, of St. Louis, before a gathering of medical men in that city recently, proved that 600,000 volts of electricity could be passed through the human body without injury to it, and that the popular belief that high voltage currents were death dealing is a fallacy. According to Dr. Roberts, the injurious possibilities of a current depends upon its amperage, and the current in the power line or even injure any one. The experimenter attracted much interest among professional men.

Dr. Heber Roberts, of St. Louis, before a gathering of medical men in that city recently, proved that 600,000 volts of electricity could be passed through the human body without injury to it, and that the popular belief that high voltage currents were death dealing is a fallacy. According to Dr. Roberts, the injurious possibilities of a current depends upon its amperage, and the current in the power line or even injure any one. The experimenter attracted much interest among professional men.

## Household.

**Creamed Finnan Haddie.**—Take a small finnan haddie, remove the skin and pick into flakes with a fork. Cream with two tablespoonfuls of butter and one-half cup of milk, stir and cook till smooth. Then add the finnan haddie, season with one-third teaspoonful of white pepper, cook till white and tender. Serve on a hot platter garnished with toast.

**Eggs and Mushrooms.**—Peel one-quarter of a pound of fresh mushrooms and cut with a silver knife. Put in a saucepan with two tablespoonfuls of butter, cover and cook gently for fifteen minutes. Beat together five eggs, add one-half cup of cream, salt and pepper. Pour them over the mushrooms, stir until cooked to a soft cream, and serve on hot toast.

**Mayonnaise of Celery.**—Add one-third of a cupful of beaten cream to three-fourths of a cupful of mayonnaise (which is best to keep made up in a glass jar with a stopper). Add one-half cupful of sliced celery, three-fourths of a cupful of English walnuts. Arrange in a salad bowl, garnish with sprays of celery between the nests.

**Baked Haddock with Fried Oysters.**—Stuff a four-pound haddock with cupful of bread crumbs, mixed with melted butter, a teaspoonful each of chopped onion and cucumber, and the yolk of one egg and a saltspoonful of salt. Dredge with flour, cover with slices of salt pork, and bake in a rich brown. Garnish with fried oysters and lemon. Serve with homemade tomato sauce.

**Baked Haddock.**—Scale and clean a three-pound haddock. Drain and sew up the slit; brush over with egg and sprinkle over a level teaspoonful of salt. Bake in a hot oven for one hour. Bake three-quarters of an hour, basting frequently.

**Fish Apple.**—Boll a veal shank in two quarts of water six hours. Strain and put to cook. Next day take the jelly, melt it and add one level saltspoonful of salt, a dash of cayenne, and a little lemon juice, teaspoonful of Worcestershire sauce and shells of two hard-boiled eggs, despoiled. Put in a bowl, strain through jelly bag, pour into a mould and add half a pint of cold milk, carefully. Let stand in a cool place, set on ice. Serve whole, or cut in slices, garnished with watercress.

**St. Pancras Eggs.**—Separate the yolks from the whites of five eggs. Keep the yolks separate; whip the whites to a stiff froth, adding a saltspoonful of salt. Beat the yolks in a separate bowl, add a little sugar, and mix with the whites. Pour into a mould and add half a pint of cold milk, carefully. Let stand in a cool place, set on ice. Serve whole, or cut in slices, garnished with watercress.

**St. Pancras Eggs.**—Separate the yolks from the whites of five eggs. Keep the yolks separate; whip the whites to a stiff froth, adding a saltspoonful of salt. Beat the yolks in a separate bowl, add a little sugar, and mix with the whites. Pour into a mould and add half a pint of cold milk, carefully. Let stand in a cool place, set on ice. Serve whole, or cut in slices, garnished with watercress.

**St. Pancras Eggs.**—Separate the yolks from the whites of five eggs. Keep the yolks separate; whip the whites to a stiff froth, adding a saltspoonful of salt. Beat the yolks in a separate bowl, add a little sugar, and mix with the whites. Pour into a mould and add half a pint of cold milk, carefully. Let stand in a cool place, set on ice. Serve whole, or cut in slices, garnished with watercress.

**St. Pancras Eggs.**—Separate the yolks from the whites of five eggs. Keep the yolks separate; whip the whites to a stiff froth, adding a saltspoonful of salt. Beat the yolks in a separate bowl, add a little sugar, and mix with the whites. Pour into a mould and add half a pint of cold milk, carefully. Let stand in a cool place, set on ice. Serve whole, or cut in slices, garnished with watercress.

**St. Pancras Eggs.**—Separate the yolks from the whites of five eggs. Keep the yolks separate; whip the whites to a stiff froth, adding a saltspoonful of salt. Beat the yolks in a separate bowl, add a little sugar, and mix with the whites. Pour into a mould and add half a pint of cold milk, carefully. Let stand in a cool place, set on ice. Serve whole, or cut in slices, garnished with watercress.

**St. Pancras Eggs.**—Separate the yolks from the whites of five eggs. Keep the yolks separate; whip the whites to a stiff froth, adding a saltspoonful of salt. Beat the yolks in a separate bowl, add a little sugar, and mix with the whites. Pour into a mould and add half a pint of cold milk, carefully. Let stand in a cool place, set on ice. Serve whole, or cut in slices, garnished with watercress.

**St. Pancras Eggs.**—Separate the yolks from the whites of five eggs. Keep the yolks separate; whip the whites to a stiff froth, adding a saltspoonful of salt. Beat the yolks in a separate bowl, add a little sugar, and mix with the whites. Pour into a mould and add half a pint of cold milk, carefully. Let stand in a cool place, set on ice. Serve whole, or cut in slices, garnished with watercress.

**St. Pancras Eggs.**—Separate the yolks from the whites of five eggs. Keep the yolks separate; whip the whites to a stiff froth, adding a saltspoonful of salt. Beat the yolks in a separate bowl, add a little sugar, and mix with the whites. Pour into a mould and add half a pint of cold milk, carefully. Let stand in a cool place, set on ice. Serve whole, or cut in slices, garnished with watercress.

**St. Pancras Eggs.**—Separate the yolks from the whites of five eggs. Keep the yolks separate; whip the whites to a stiff froth, adding a saltspoonful of salt. Beat the yolks in a separate bowl, add a little sugar, and mix with the whites. Pour into a mould and add half a pint of cold milk, carefully. Let stand in a cool place, set on ice. Serve whole, or cut in slices, garnished with watercress.

**St. Pancras Eggs.**—Separate the yolks from the whites of five eggs. Keep the yolks separate; whip the whites to a stiff froth, adding a saltspoonful of salt. Beat the yolks in a separate bowl, add a little sugar, and mix with the whites. Pour into a mould and add half a pint of cold milk, carefully. Let stand in a cool place, set on ice. Serve whole, or cut in slices, garnished with watercress.

**St. Pancras Eggs.**—Separate the yolks from the whites of five eggs. Keep the yolks separate; whip the whites to a stiff froth, adding a saltspoonful of salt. Beat the yolks in a separate bowl, add a little sugar, and mix with the whites. Pour into a mould and add half a pint of cold milk, carefully. Let stand in a cool place, set on ice. Serve whole, or cut in slices, garnished with watercress.

**St. Pancras Eggs.**—Separate the yolks from the whites of five eggs. Keep the yolks separate; whip the whites to a stiff froth, adding a saltspoonful of salt. Beat the yolks in a separate bowl, add a little sugar, and mix with the whites. Pour into a mould and add half a pint of cold milk, carefully. Let stand in a cool place, set on ice. Serve whole, or cut in slices, garnished with watercress.

## SERMON

BY Rev. Dr. C. Calmidge

Subject: Our Father's House - A Lesson of Patience-An Impressive Warning Against Being Puffed Up With Transitory earthly Grandeur.

WASHINGTON, D. C.—This discourse of Dr. Calmidge is pertinent at this time of year, when many people are moving from house to house, and it teaches lessons of patience and equanimity in very trying circumstances. Dr. Calmidge says that we know how to be pleased, and I know how to be angry. Could you really accommodate yourself to all circumstances in life? Could you go up without pride, and could you come down without exasperation? Teach the same lesson to us all.

We are at a season of the year when vast numbers of people are changing their residences. Having been born in a house and having all our lives lived in a house, it is not surprising that we should have a certain affection for the place. The human race first lived in caves, and the human race still lives in caverns of the earth. The cavities are a race which in this day are called the caverns of the earth. The cavities are a race which in this day are called the caverns of the earth. The cavities are a race which in this day are called the caverns of the earth.

Time passed on, and the world, after which was a space surrounded by broad fields, and the roof was made of chalk and gypsum and coal and stone, and the four corners of the house were made of stone. Then hundreds of years passed on, and in the fourteenth century a house was built which was called the White House. The old house had openings in the houses from which the smoke might escape. In the White House there was no inducement offered for it to be built, and the chimney was not built. The house was built, and the chimney was not built. The house was built, and the chimney was not built.

Time passed on, and the world, after which was a space surrounded by broad fields, and the roof was made of chalk and gypsum and coal and stone, and the four corners of the house were made of stone. Then hundreds of years passed on, and in the fourteenth century a house was built which was called the White House. The old house had openings in the houses from which the smoke might escape. In the White House there was no inducement offered for it to be built, and the chimney was not built. The house was built, and the chimney was not built.

Time passed on, and the world, after which was a space surrounded by broad fields, and the roof was made of chalk and gypsum and coal and stone, and the four corners of the house were made of stone. Then hundreds of years passed on, and in the fourteenth century a house was built which was called the White House. The old house had openings in the houses from which the smoke might escape. In the White House there was no inducement offered for it to be built, and the chimney was not built. The house was built, and the chimney was not built.

Time passed on, and the world, after which was a space surrounded by broad fields, and the roof was made of chalk and gypsum and coal and stone, and the four corners of the house were made of stone. Then hundreds of years passed on, and in the fourteenth century a house was built which was called the White House. The old house had openings in the houses from which the smoke might escape. In the White House there was no inducement offered for it to be built, and the chimney was not built. The house was built, and the chimney was not built.

Time passed on, and the world, after which was a space surrounded by broad fields, and the roof was made of chalk and gypsum and coal and stone, and the four corners of the house were made of stone. Then hundreds of years passed on, and in the fourteenth century a house was built which was called the White House. The old house had openings in the houses from which the smoke might escape. In the White House there was no inducement offered for it to be built, and the chimney was not built. The house was built, and the chimney was not built.

Time passed on, and the world, after which was a space surrounded by broad fields, and the roof was made of chalk and gypsum and coal and stone, and the four corners of the house were made of stone. Then hundreds of years passed on, and in the fourteenth century a house was built which was called the White House. The old house had openings in the houses from which the smoke might escape. In the White House there was no inducement offered for it to be built, and the chimney was not built. The house was built, and the chimney was not built.

Time passed on, and the world, after which was a space surrounded by broad fields, and the roof was made of chalk and gypsum and coal and stone, and the four corners of the house were made of stone. Then hundreds of years passed on, and in the fourteenth century a house was built which was called the White House. The old house had openings in the houses from which the smoke might escape. In the White House there was no inducement offered for it to be built, and the chimney was not built. The house was built, and the chimney was not built.

Time passed on, and the world, after which was a space surrounded by broad fields, and the roof was made of chalk and gypsum and coal and stone, and the four corners of the house were made of stone. Then hundreds of years passed on, and in the fourteenth century a house was built which was called the White House. The old house had openings in the houses from which the smoke might escape. In the White House there was no inducement offered for it to be built, and the chimney was not built. The house was built, and the chimney was not built.

Time passed on, and the world, after which was a space surrounded by broad fields, and the roof was made of chalk and gypsum and coal and stone, and the four corners of the house were made of stone. Then hundreds of years passed on, and in the fourteenth century a house was built which was called the White House. The old house had openings in the houses from which the smoke might escape. In the White House there was no inducement offered for it to be built, and the chimney was not built. The house was built, and the chimney was not built.

Time passed on, and the world, after which was a space surrounded by broad fields, and the roof was made of chalk and gypsum and coal and stone, and the four corners of the house were made of stone. Then hundreds of years passed on, and in the fourteenth century a house was built which was called the White House. The old house had openings in the houses from which the smoke might escape. In the White House there was no inducement offered for it to be built, and the chimney was not built. The house was built, and the chimney was not built.

Time passed on, and the world, after which was a space surrounded by broad fields, and the roof was made of chalk and gypsum and coal and stone, and the four corners of the house were made of stone. Then hundreds of years passed on, and in the fourteenth century a house was built which was called the White House. The old house had openings in the houses from which the smoke might escape. In the White House there was no inducement offered for it to be built, and the chimney was not built. The house was built, and the chimney was not built.

Time passed on, and the world, after which was a space surrounded by broad fields, and the roof was made of chalk and gypsum and coal and stone, and the four corners of the house were made of stone. Then hundreds of years passed on, and in the fourteenth century a house was built which was called the White House. The old house had openings in the houses from which the smoke might escape. In the White House there was no inducement offered for it to be built, and the chimney was not built. The house was built, and the chimney was not built.

Time passed on, and the world, after which was a space surrounded by broad fields, and the roof was made of chalk and gypsum and coal and stone, and the four corners of the house were made of stone. Then hundreds of years passed on, and in the fourteenth century a house was built which was called the White House. The old house had openings in the houses from which the smoke might escape. In the White House there was no inducement offered for it to be built, and the chimney was not built. The house was built, and the chimney was not built.

Time passed on, and the world, after which was a space surrounded by broad fields, and the roof was made of chalk and gypsum and coal and stone, and the four corners of the house were made of stone. Then hundreds of years passed on, and in the fourteenth century a house was built which was called the White House. The old house had openings in the houses from which the smoke might escape. In the White House there was no inducement offered for it to be built, and the chimney was not built. The house was built, and the chimney was not built.

## DR. ROBERTS RECEIVES 600,000 VOLTS OF ELECTRICITY.

long while she was sitting in the current, said Dr. Roberts. "If the hair in the room is darkened, it will glow with a brilliant blue flame. The other day I placed a man on the table and turned the current into him. He had previously stripped to the waist, and wet the hair upon his face, head and chest. When the current began its passage through him he became ghastly in appearance. His head, head and chest were wreathed in blue flame. Yet he did not feel the slightest disagreeable sensation. Another peculiar feature about this static current is that when ever it finds a point for exit it becomes a blue flame, one-half inch in length. It has been found that it does not burn a person from whom it passes." The discovery of Dr. Roberts should be very valuable in the application of electricity to therapeutics.

There are several kinds of farms, profitable ones, too, of which little mention is made to the public. Many herbs are grown on farms devoted to them, and they are a product not overdone by growers. In New York are acres devoted to the growth of pepper mint. In Illinois are farms where the castor bean is raised for the castor oil that it contains. Many farms which have lost their productiveness could be made to grow sugar, catnip, thoroughwort, and the other vegetable necessities of the pharmacist. The business is one of the few that are not ruined by competition. Rose farms are to be found in different sections of the country, and there is a sweetness in this method of earning a livelihood, although it is not all there is in it by a good deal. In California some rose farms are carried on to raise roses for rose jelly.

The Whale's Vitality. Some light was thrown a few years ago upon the subject of the vitality of whales by finding one of these animals in Bering Sea in 1860 with a "toggle" harpoon head in its body bearing the mark of the American whaler Montezuma. That vessel was engaged in whaling in Bering Sea about ten years, but not later than 1854. She was afterwards sold to the government and was sunk in Charleston harbor during the civil war to serve as an obstruction. Hence, it is estimated the whale must have carried the harpoon not less than thirty-six years.

Just as Effective. "There is nothing like being in love to make a man gentle and thoughtful in his actions, and kind in his words. No-exception a touch of rheumatism between the shoulder blades."—Harper's Bazar.

He Believed It. "They say there is arsenic in playing cards." "Well, I thought I'd been holding some mighty 'pison' hands lately."—Cleveland Plain Dealer.

Reverie. "May you take this lesson home with you to-night, dear friends," concluded the preacher at the end of a very long and wearisome sermon. "And may its spiritual truths sink deep into your hearts and lives to the end that your souls may experience salvation. We will now bow our heads in prayer. Deacon White will you lead?"

There was no response. "Deacon White," this time in a louder voice, "Deacon White, will you lead?" Still no response. It was evident that the good deacon was slumbering. The preacher made a third appeal, and raised his voice to a pitch that succeeded in waking the drowsy man. "Deacon White, will you please lead?" The deacon rubbed his eyes and opened them wonderingly. "Is it my lead? No--just dead!" Detroit Free Press.

Useful Hints. The suggestion that ten added to apple pie is an improvement, is emphasized at the Boston Cooking School. In a recipe for this dessert three tablespoonfuls of freshly made Japan tea, with a pinch of nutmeg, are included. For rhubarb jelly the stalks are cut into swaggers, gently until tender. To quart of the rhubarb a pint of sugar and a little more than a half box of gelatin is added. Soak the gelatin in a little cold water, and add to the rhubarb while the latter is warm. Rub the mixture through a sieve, pour into a mould, and serve with whipped cream. While the stalks are young and spongy, cold water, the rhubarb need not be pressed.

To skin a sauce the expert cook will draw the saucepan to the side of the fire to stop the boiling, and add the spoonful of cold water, which promptly changes the grease to rise.

The town of South Newmarket, N. H., is offered a \$10,000 public library on condition that its name be changed to Newfield, a title recommended as shorter and more suitable.

There were other interesting suggestions.

## Useful Hints.

The suggestion that ten added to apple pie is an improvement, is emphasized at the Boston Cooking School. In a recipe for this dessert three tablespoonfuls of freshly made Japan tea, with a pinch of nutmeg, are included. For rhubarb jelly the stalks are cut into swaggers, gently until tender. To quart of the rhubarb a pint of sugar and a little more than a half box of gelatin is added. Soak the gelatin in a little cold water, and add to the rhubarb while the latter is warm. Rub the mixture through a sieve, pour into a mould, and serve with whipped cream. While the stalks are young and spongy, cold water, the rhubarb need not be pressed.

To skin a sauce the expert cook will draw the saucepan to the side of the fire to stop the boiling, and add the spoonful of cold water, which promptly changes the grease to rise.

The town of South Newmarket, N. H., is offered a \$10,000 public library on condition that its name be changed to Newfield, a title recommended as shorter and more suitable.

There were other interesting suggestions.

Useful Hints. The suggestion that ten added to apple pie is an improvement, is emphasized at the Boston Cooking School. In a recipe for this dessert three tablespoonfuls of freshly made Japan tea, with a pinch of nutmeg, are included. For rhubarb jelly the stalks are cut into swaggers, gently until tender. To quart of the rhubarb a pint of sugar and a little more than a half box of gelatin is added. Soak the gelatin in a little cold water, and add to the rhubarb while the latter is warm. Rub the mixture through a sieve, pour into a mould, and serve with whipped cream. While the stalks are young and spongy, cold water, the rhubarb need not be pressed.

To skin a sauce the expert cook will draw the saucepan to the side of the fire to stop the boiling, and add the spoonful of cold water, which promptly changes the grease to rise.

The town of South Newmarket, N. H., is offered a \$10,000 public library on condition that its name be changed to Newfield, a title recommended as shorter and more suitable.

There were other interesting suggestions.

Useful Hints. The suggestion that ten added to apple pie is an improvement, is emphasized at the Boston Cooking School. In a recipe for this dessert three tablespoonfuls of freshly made Japan tea, with a pinch of nutmeg, are included. For rhubarb jelly the stalks are cut into swaggers, gently until tender. To quart of the rhubarb a pint of sugar and a little more than a half box of gelatin is added. Soak the gelatin in a little cold water, and add to the rhubarb while the latter is warm. Rub the mixture through a sieve, pour into a mould, and serve with whipped cream. While the stalks are young and spongy, cold water, the rhubarb need not be pressed.

To skin a sauce the expert cook will draw the saucepan to the side of the fire to stop the boiling, and add the spoonful of cold water, which promptly changes the grease to rise.

The town of South Newmarket, N. H., is offered a \$10,000 public library on condition that its name be changed to Newfield, a title recommended as shorter and more suitable.

There were other interesting suggestions.

Useful Hints. The suggestion that ten added to apple pie is an improvement, is emphasized at the Boston Cooking School. In a recipe for this dessert three tablespoonfuls of freshly made Japan tea, with a pinch of nutmeg, are included. For rhubarb jelly the stalks are cut into swaggers, gently until tender. To quart of the rhubarb a pint of sugar and a little more than a half box of gelatin is added. Soak the gelatin in a little cold water, and add to the rhubarb while the latter is warm. Rub the mixture through a sieve, pour into a mould, and serve with whipped cream. While the stalks are young and spongy, cold water, the rhubarb need