

OLD TIME FAVORITES

LOSSES.

Upon the white sea sand
Telling the losses that their lives had
While evening waned away
From breezy cliff and bay,
And the strong tides went out with weary
moan.

One spoke with cowering lip,
Of a fair-freighted ship,
With all his household to the deep gone
down;
But one had wilder woe
For a fair face long ago,
Lost in the darker depths of a great town.

There were who mourned their youth
With a most loving truth,
For its brave hopes and memories ever
green;
And one upon the West
Turned an eye that would not rest
For far-off hills whereon his joy had been.

Some talked of vanished gold,
Some of proud honors told,
Some of friends that were their
trust no more;
And one of a green grave
Beside a foreign wave
That made him sit so lonely on the shore.

But when their tales were done,
There spoke among them one,
A stranger, seeming from all sorrow free—
"But losses have ye met,
But mine is heavier yet,
For a believing heart hath gone from
me."

"Alas!" these pilgrims said,
"For the living and the dead,
For fortune's cruelty, for love's sure
cross."
For the writhings of land and sea!
But, however it came to thee,
Thank strength, life's ease and heaven's
bless.

THE INFLUENCE OF JOSEPHINE GARR.

THE young husband looked down at his newly wife. He had enjoyed a good dinner and was in a reasonably contented mood. At least he should have been. "Come, come, my dear," he said in a brusque way that was quite foreign to him, "you know that I don't believe in it. I don't object to your amusing yourself in your own way—and this is only a fad, but you can't expect me to join you in chasing after a set of long-haired cranks, whose antics—"

"Why, Fred, how can you? Do you call Josephine—"

"Oh, Josephine—well, she's your friend and of course a very advanced young woman. But, Dolly, I sometimes doubt the advantage of her influence over you."

"Fred, you old simple! Why, Josephine is brilliant and cultured, and she has gone into this mental realm because it's so developing. That's all, I just wish you could hear her talk about thought crystallization and intellectual attraction."

"But that's just what I want to escape. And that's why I must be excused from attending you to the seance—sitting—on whatever you call the occasions—this evening. You know how I followed you—voluntarily—and sheepishly—to those Browning and Emerson clubs, and stumbled through a Chautauqua course, and groveled in mental science, but I draw the line at this thing. It is hypnotism, pure and simple, whatever they call it, and that's a dangerous thing to dabble in, though I doubt if any of you have anything more harmful than the sizzling of polysyllables and meaningless phrases."

There were real tears in the little wife's eyes as she placed on her pretty hat before the mirror. She did so want Fred to sympathize with her.

"It is just because you are so material," she peculiarly exclaimed. "If you would only put your mind into an attitude of receptivity. That's all you have to do. And the professor will be here tonight, and, oh, Fred, he is a wonder! He's a theosophist and a hypnotist, and occult and mysterious, and his name is—Josephine Apollonius. Isn't that grand?"

"Sensible? It's a beautiful fact that she's the door bell. Miss Carr has come for you. It'll sit up and hear all about it when you return."

Fred Armitage was a devoted husband and usually gave a sincerely cordial approval to his wife's "enthusiasms," as he signed her fads, but this latest search for wisdom in the realms of the occult was not to his liking. Dolly should have better sense than to run after a freak professor and his silly followers with their jargon about mysteries and manifestations and soul harmonies. Of course it was all the fault of that Josephine Carr, a girl with more zeal than brains, and with a good deal too much time hanging heavily on her hands, a girl who sought to keep up with every newswoman that came along and lived in an intellectual whirlpool. He wished she wouldn't try to drag his Dolly with her. He must provide more amusement for his pretty wife—go out with her more, and read and study together at home—but perhaps what was the use as long as she was under the influence of that Carr girl? The only thing to do was to circumvent Josephine—to undermine her hold on his wife's affections. Not a simple matter to undertake, but Fred Armitage wasn't a man to give up easily when once he attempted to accomplish an object.

However—Dolly noticed it at dinner the following day—all thought of animosity toward the astute Josephine had evidently passed from his mind.

"By the way," he began in sprightly tones, "I met—whom do you think?—just as I was crossing Green street this afternoon."

Of course Dolly gave it up. She was impatient to tell Fred what the professor said about soul illumination. It would be so helpful if he would only listen.

"Well, dear, it was Josephine Carr. Nice girl, that. Never saw her looking so well. Such a pretty frock."

"You goose! I should say you never saw her at all—you won't even glance at her when she comes here. Is she—but of course you didn't stop to speak to her?"

"Of course I did. We had quite a little chat. Walked two blocks together. Graceful walker, isn't she? Say, that meeting must have been remarkably interesting. Josie was explaining to me about the degrees of intuitive mentality—I think she called it—and psychological soul progress—do I get that right?—and it was great! She said the professor is to be at their house to-night, just informally, and she'd be glad to have us come over and meet him. Like to go?"

The brown eyes of little Mrs. Armitage opened wide. How had Josephine managed to arouse Fred's interest when all her pleadings had brought only scoffs and ridicule? But Josie was so clever. Why couldn't she, Dolly, be clever and talk people over—at least her own husband? But she was only too glad to have him attracted to the beauties of soul study—

Perhaps Josephine was a little overwhelmed at realizing her responsibility in the matter, but she was not one to shirk her duty and she felt that it rested with her to make a thorough theosophist out of Fred Armitage.

"I find Frederick very susceptible," she had the audacity to remark to Dolly. "If you had only known how to manage him, dear, you would have brought out his spiritual side long ago."

And Dolly's fingers twitched till the bracelet she was twitching broke with a vicious snap.

No wonder the little woman showed but a languid interest when on the evening of the reception Armitage urged her to make haste in her preparations.

"Hurry, Dolly. You know Apollonius is to give an exhibition of his hypnotic powers, and we don't want to miss any of it."

Dolly let the glossy piles of hair into which she was inserting a jeweled comb fall in a mass about her shoulders.

"I don't believe I'll go, after all," she exclaimed. "I'm tired, and somehow I don't take a bit of interest in it."

"Not go? Why, Dolly, I don't want to go without you. And I must be there, Josephine expects me."

"Josephine! That's right, I understand. It's all on Josephine's account. You haven't a thought nowadays for any one but Josephine."

Armitage threw himself into an easy chair and regarded his wife with a foolish smile. "Yes, yes, I must see Josephine," he dreamily murmured. "Josephine's a seraph. Just like one of Botticelli's angels, isn't she, Dolly?"

"I should say so," exclaimed the indignant wife. "She's a moon-eyed, platter-faced fright."

"And so spiritual. She's all soul—nothing but soul."

Dolly laughed hysterically.

"I guess you'd think so if you saw her walking shoes. Why, Fred Armitage, what is the matter?"

Her husband's head had sunk back, his eyes were half closed and his arms waved wildly before him as though to keep off an unseen enemy.

Dolly gazed a moment in horrified silence. Then the meaning of it all broke upon her. She sprang to his side with words of love and pity. "Oh, my poor, hypnotized darling!" she cried, clasping the wavering arms. "I see it all now. She has hypnotized you. But she can't have you. Wake up, Fred! Don't you know me; your own wife? I'll take care of you and not let them get you, dear."

Slowly, Armitage opened his eyes and gazed about him in wonder.

"Where am I?" he murmured.

"What does it mean, Dolly? What wicked power has been trying to separate us?"

"It's Josephine! She hypnotized you and tried to get you away from me. But I won't let you go!" and Dolly threw herself upon her husband's knees, her arms clasped about his neck.

"I shall stay right here and hold you tight."

Fred rubbed his hands across his brow.

"I begin to understand," he said, as he gently patted the pretty head that lay upon his shoulder. "There has been some strange influence at work upon me. But I fear nothing now. You have broken the spell and called me back to my senses."

"And you can't think the influence will come back? Not if you were to meet her?"

"Not for a thousand Josephines! But, of course, I shouldn't wish to be the means of breaking up your friendship."

"Friendship! With that designing creature! Fred, I shall never speak to her again. And as for the professors and cranks and 'isms, I'm done with them all. I'll never take up another fad. Now, sir, I hope you're satisfied."

"How can I help being satisfied, dear, if you are?"

But it is very fortunate that Dolly did not see the sly wink he gave his reflection in the dressing table mirror.

—W. R. Ross, in Cleveland Plain Dealer.

A Ball of Fire From the Sky.

One of the strangest freaks in electrical phenomena ever reported occurred in Northern California recently. During the day the thermometer had fallen, and about four o'clock there was a slight fall of snow. There had been no thunder or lightning during the day. Suddenly and without warning, from what appeared a clear spot in the heavy bank of clouds overhead, a brilliant ball of fire shot from the sky and struck the ground on a farm about two miles east of Anderson, a small hamlet. The illumination was plainly visible in Redding, thirteen miles distant. A few seconds after the descent of the fire ball there was a loud report, like a mighty explosion. The shock was felt in Redding, where windows rattled and houses shook. In the village of Anderson the people were panic-stricken. Glass in windows was broken, walls were cracked, houses rocked as though tossed by an earthquake, and telephone, telegraph and electric light wires were put out of action for a time.

Expensive Litigation.

Italy seems to hold the record of late years for expensive law. Signor Antonio Tracorso, a merchant of Milan, died three years ago, leaving behind him a fortune of six hundred thousand pounds and a will which displeased certain of his heirs. They disputed it, and the more they did so the more heirs came to the fore. Eventually when the case was called for trial no fewer than one hundred and five lawyers were found to have been briefed to represent the various litigants. So great were their expenses that when all was settled four hundred thousand pounds were divided among them in fees, while the heirs had to be content with the remaining two hundred thousand pounds.

The Venom of Snakes.

The venom of snakes contains only intermediary bodies, which alone would not be virulently poisonous; but the normal blood serum of susceptible animals contains the substances which, by conjoint action with the intermediary bodies of the venom, cause the deadly poisoning.

FOR THE FAIR

LATEST NEW YORK FASHIONS

New York City.—Shirt waists with yoke fronts are among the latest features of the season and are peculiarly well adapted to young girls. This one



MISSER'S SHIRT WAIST.

may be suitable and becoming, but if it be covered by the wrong veil all is lost. If her shoes are not in keeping, she will not appear as a well dressed woman.

The reason that the French woman is one of the best dressed women in the world is that she pays strict attention to even the smallest details. She has no glaring contrasts and no one part of her costume is conspicuous, all is harmony and the tout ensemble restful and pleasing.

Long and Slender Figures the Fashion.

The fashionable figure is long and slender, so Madame la Mode designs her trimming modes accordingly. Many smart frocks for morning wear have flat, hand-trimmed bodices, with the bands adorning the front of the waist hanging loose from the belt over the skirt.

Enamel Perfume Charm.

A novel pendant for the ubiquitous long chain is the enamel perfume charm. The pendant may be as exquisite as the wearer's purse and taste admit, and must enclose a delicately perfumed sachet, whose odor escapes through perforations in the charm.

Colored Handkerchiefs.

Colored handkerchiefs to accompany morning frocks are enjoying greater vogue than they have ever known on this side of the water. They are shown in stripes, checks, plaids and in all the colorings common to tub frocks.

Reddish Purples.

The reddish purple seen in the French combinations of the summer are repeated in the samples of winter stuffs now being shown. Browns lead upon most of the sample cards, and greens are numerous.

A New Sleeve Shape.

A new sleeve shape just out is in direct contrast to the one so universally worn. This one is long over the forearm at the inner seam, and gradually gets shorter toward the back.

A Comb For White Hair.

Ivory combs studded with gems are especially designed for wear in white hair.

Picturesque Frocks.

White cotton net, printed in a soft blue trellis pattern over which clamber trailing vines of pink roses, is ideal material for a picturesque bergere frock.

Shoulder Collars.

Shoulder collars of all kinds are gradually growing deeper and deeper, so

signed by May Mantou, includes box pleats and straps over the shoulders as well as the yoke, which is cut in buttonments at the lower edge. The model is made of white linen, machine stitched and trimmed with pearl buttons, but all waisting materials, cotton, linen, silk and wool are appropriate. The straps over the shoulders are novel and effective, but both they and the yoke can be omitted if a plainer waist is desired.

The waist consists of the fronts, back and yoke. Both fronts and back are cut in full length box pleats stitched at each edge, but the backs are drawn down smoothly while the fronts pouch over the belt. The yoke is arranged over the upper edges of the fronts and beneath the centre pleat, which is cut in one with the front. The sleeves are among the latest with cuffs that match the yoke.

The quantity of material required for the medium size is four and a quarter yards twenty-one inches wide, three and three-quarter yards twenty-seven inches wide, three and three-quarter yards thirty-two inches, or two and a quarter yards forty-four inches wide.

Woman's Waist.

Waists with extensions over the shoulders are among the most fashionable of the season and are becoming to the greater number of figures. The stylish one, shown in the large drawing, combines that feature with a novel trimming that gives a yoke effect and is adapted to many materials. As de-



WOMAN'S WAIST.

signed by May Mantou, it is of Nile green lousie silk with the trimming of cream lace piped with panne a shade darker than the silk, and the tucked portion above the centre pleat of cream mousseline, but all waist and gown materials are appropriate.

The waist is made with a smoothly fitted lining on which its various parts are arranged. The back is smooth across the shoulders and is drawn down in gathers at the waist line. The fronts are tucked to yoke depth and are gathered at the waist line where they pouch slightly over the belt. At the centre is a wide box pleat that is pointed at its upper edge, and above this pleat is the tucked chemisette, the edges of which are concealed by the sleeves that form full puffs below and are gathered into straight cuffs.

The quantity of material required for the medium size is four and a half yards twenty-one inches wide, four yards twenty-seven inches wide, or two and a quarter yards forty-four inches wide, with five-eighths yards of all-over lace, one and three-quarter yards of applique and one-quarter yard of tucking to make as illustrated.

Baby's Short Clothes.

In putting the baby into his first short clothes, it is important to bear in mind that hitherto his skirts have not only served the purpose of protecting his limbs and abdomen from cold, but have prevented free movement of his little limbs. With shorter skirts comes the natural impulse to use his limbs, and baby becomes quite a "kicker." Long woolen stockings now become a necessity, and with them should be worn comfortable little shoes of soft, flexible leather. Do not take the flannels off the baby too soon, and, when put off, replace them on the least sign of chill. Many mothers do not lay aside thin little shirts and petticoats of flannel at all during the summer.—The Commoner.

Details of Dress.

It is the attention to the small details of her costume that makes a woman well dressed. Her dress may be beautiful, but if her gloves are not appropriate the effect is ruined. Her hat

that now they really should all be termed capes.

Pongee Petticoats.

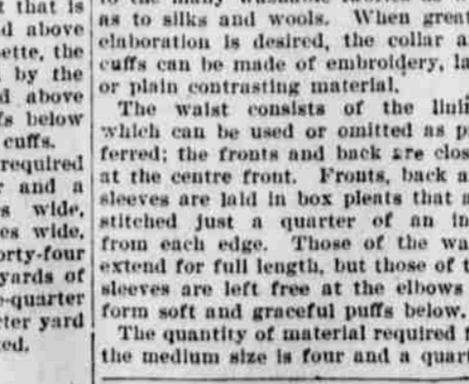
Pongee petticoats, with double bias ruffles have each of these closely tucked and finished with deep stitched hems.

Woman's Box Pleated Waist.

Box pleated waists are much in vogue and bid fair to extend their popularity for many months to come. This one, designed by May Mantou, is made of embroidered pongee stitched with corticelli silk, but the design is suited to the many washable fabrics as well as to silks and wools. When greater elaboration is desired, the collar and cuffs can be made of embroidery, lace or plain contrasting material.

The waist consists of the lining, which can be used or omitted as preferred; the fronts and back are closed at the centre front. Fronts, back and sleeves are laid in box pleats that are stitched just a quarter of an inch from each edge. Those of the waist extend for full length, but those of the sleeves are left free at the elbows to form soft and graceful puffs below.

The quantity of material required for the medium size is four and a quarter yards twenty-one inches wide, three yards twenty-seven inches wide, or two and a quarter yards forty-four inches wide.



BOX PLEATED WAIST.

To revive a dying fire scatter over it a little granulated sugar. Another good plan is to hold a sheet of paper over the opening above the grate, so that all air that passes up the chimney must first be drawn through the fire.

To improve gravy try adding a tablespoon of cream to brown gravy after thickening it. It is a great improvement. Beef tea is also improved by the addition of a little cream. It softens the flavor and makes it far more palatable for an invalid.

If china or other washable silk waists have become very much soiled, the worst spots might better be cleaned with benzine before the waist is washed. The use of benzine, however, is attended with so much danger that its use is recommended only when absolutely necessary.

Employing 10,000 men a Japanese mine produces 1,500,000 pounds of copper monthly.

Household Matters

Spice Currants.

Mix four cups of sugar, two cups of vinegar, a level teaspoon each of mace and cloves and cinnamon, one-half teaspoon of allspice, and a small piece of ginger root. Put the ground spices in a muslin bag, with half a dozen peppercorns, and put the bags into two cups of vinegar and four cups of sugar, which have been boiled together and skimmed. While hot put in currants and cook them gently for ten minutes. Put all into a stone jar, cover and set aside to cool. The next day drain off all the liquor from the currants, heat and pour boiling hot over the currants again. Do this for four or five times, or until there is just enough liquor to cover the fruit.

Feather Rolls.

Melt two level tablespoonfuls of butter in one cupful of scalding hot milk; when lukewarm put in one-half yeast cake, one beaten egg, one level tablespoonful of sugar and a saltspoonful of salt. When the yeast is dissolved stir in one cupful and a half of well dried flour and beat three minutes. It should be too thick or a batter and not thick enough for a dough. Cover with a heated cloth and set in a warm place to rise for about two hours. The texture will be better if it is beaten down and allowed to rise again before putting into tins. With a tablespoon dipped in flour fill small roll pans with the batter, having them a little more than half full. Let them rise until the pans are full and bake ten or fifteen minutes in a hot oven. The oven should be very quick.

Heat Mold.

Chop very fine half a pound of any delicate meat like chicken, tongue or veal. Mix with it two tablespoonfuls of cream, a tablespoonful of chopped parsley, salt and pepper to taste. Prepare a jelly by soaking an ounce of gelatine half an hour in four tablespoonfuls of cold water. Put a pint of cold water in a small saucepan, adding to it a slice of onion, a few leaves of celery, half a bay leaf and a clove. Boil several minutes, add a teaspoonful of kitchen bouquet, a teaspoonful of beef extract and stir until dissolved. Strain into the gelatine, salt lightly and set in a cool place to harden. As it begins to stiffen pour half into a small mould, spread the meat mixture evenly over the top, though not reaching quite to the edges. Pour the remainder of the jelly over the meat and set away to harden. When ready to serve turn out on a platter and garnish with olives, slices of pickle or cucumber. Cut in slices to serve, sending mayonnaise around with it if preferred. In that case put each slice on a leaf of lettuce.

Frosted Rice.

Thoroughly wash the rice. Put a cupful in a bowl with plenty of water and rub the rice well between the hands. Turn the water off, pour on more, rub again, then rinse. Turn into a colander to drain. Put four cups of fresh, sweet milk in a farina kettle. When it comes to a boil add a teaspoonful of salt and the washed rice. Lift once or twice with a fork, so that it will not stick at the bottom, then cover closely and boil half an hour, taking pains to see that the water in the outer kettle does not dry out. Have ready the yolks of two eggs well beaten with a half cupful of sugar. When the rice is done stir the egg mixture into the rice, flavor to taste with vanilla, rose or orange, and turn into a low glass or china dish. Whip the whites of the eggs, sweeten and flavor and spread over the rice. Set in the oven a few minutes to raise and brown. Serve very cold. It goes without saying that one should not use a cut glass or fine china dish for this purpose, but very pretty dishes can often be bought for ten to fifteen cents for this purpose.

Commercial Review

General Trade Conditions.

Bradstreet's says: Weather, crop and trade conditions are seasonably favorable, though irregularity and weakness in some staple prices reflect readjustment of consumption to enlarged production. Copious rains in the corn belt and the western part of the cotton region have removed some of the uneasiness existing as to the outcome of these two great crops, and despite this backwardness the outlook for general trade has been measurably better.

Prices of the cruder forms tend upward, pig iron and billets both declining this week, though a formation of a pool to maintain prices in the latter product is noted. The industrial situation has improved, the railroads are having all they can handle, with talk of congestion again being heard, and the western return of cereals and food products promise better than a year ago insofar as quality is concerned.

Failures this week were 100 in the United States, against 193 last year, and 19 in Canada, compared with 18 a year ago.

LATEST MARKET QUOTATIONS.

Flour—Spring clear, \$3.50@3.70; best Patent Super choice Family \$4.15.

Wheat—New York No. 2, 81c; Philadelphia No. 2, 81c; Baltimore No. 2, 79c.

Corn—New York No. 2, 28 1/2c; Philadelphia No. 2, 29 1/2c; Baltimore No. 2, 28 1/2c.

Oats—New York No. 2, 40c; Philadelphia No. 2, 41c; Baltimore No. 2, 37 1/2c.

Hay—We quote: No. 1 timothy, large bales, \$10.00@10.50; No. 2 timothy \$17.00@18.00; No. 3 timothy 14.50@16.00.

Green Fruits and Vegetables.—Apples—Maryland and Virginia, per bushel, \$1.25@1.40. Beets—Native, per bushel 16@18c. Blackberries—Eastern Shore, per quart, cultivated, @.60; do, wild, @.40. Cabbage—Native, per 100, Wakefield, \$1.50@2.00; do, Flat Dutch, \$2.50@4.00. Cantaloupes—Florida, per crate \$1.00@2.00; do, Anne Arundel, \$1.50@2.00; do, Virginia, \$1.00@1.50. Carrots—Native, per dozen, 1@1 1/2c. Corn—Native, per bushel, field, 7@8c. Cucumbers—Norfolk, per basket 15@20c; Anne Arundel, per basket 20@30c. Damsons—Maryland and Virginia, per bushel \$1.00@1.50. Eggplants—Native, per bushel \$1.00@1.50. Eggplants—Eastern Shore, Maryland and Virginia, per quart 6@7c. Lettuce—Native, per bushel box 30@40c. Onions—Rappahannock, per half-barrel basket 55@65c; do, per brl \$1.25@1.40; do, Maryland and Pennsylvania, per bushel \$1.50@2.00. Peaches—Georgia, per carrier \$1.50@2.50; do, Virginia, per basket 50@75c; do, per box \$1.00@1.50; do, Eastern Shore, Maryland, per basket 60@80c; Pears—Manning Elizabeth, per basket 60@80c; do, Southern, LeConte, per brl \$2.50@3.25. Pineapples—Florida, per crate, as to size, \$1.75@2.75. Raspberries—Virginia, per bushel, \$1.00@1.50; do, per quart @.60c. Tomatoes—Potomac, per 2-basket carrier 30@50c; do, Anne Arundel, per basket 15@40c. Water-melons—Georgia, per 100 \$10.00@15.00; do, North Carolina, selects, per 100 \$13.00@15.00.

Potatoes—New Norfolk, per brl, No. 1, \$1.50@1.75; do, No. 2, \$1.00@1.25; do, culls, 50@75c; do, Eastern Shore, Virginia, per brl, No. 1, \$1.50@1.75; do, Eastern Shore, Maryland, per brl, No. 1, \$1.50@1.75. Sweets, new, North Carolina, per brl \$3.00@4.00. Yams—New, Potomac, per brl \$2.75@3.25. Provisions and Hog Products.—Bulk clear rib sides, 9 1/2c; bulk clear sides, 10 1/2c; bulk shoulders, 9 1/2c; bulk backs, 18 lbs and under, 8 1/2c; bulk bellies, 11c; sugar-cured shoulders, narrow, 9 1/2c; sugar-cured shoulders, extra broad, 11c; sugar-cured California hams, 9 1/2c; ham, cured and uncured, per lb, 12c and over, 13 1/2c; cleaned, 14 1/2c; refined lard, second-hand tubs, 9 1/2c; refined lard, half-barrels and new tubs, 9 1/2c; tierces, lard, 9c.

Live Poultry—Chickens, hens, per lb, 13@13 1/2c; do, old roosters, each, 25@35c; do, spring, large, 17@18c; do, small, 15c; Ducks, per lb, 13@14c; do, 9@10c; do, muscovy and mongrel, per lb, 9@10c; do, drakes, each, per lb, 3@4c; do, white Pekings, per lb, 10@11c. Spring ducks, 3 lbs and over, 11c. Geese, Western and Southern, each, 30@40c; do, Maryland and Virginia, per lb, @.40; do, Kent Island, per lb, @.40. Figs, young, per pair, 20@25c; do, old, per pair, @.25c. Guinea fowl, each @.25c.

Butter—Separator 21 @.22; Gathered Cream 20@21c; Imitations @.20c.

Eggs—Choice, nearby, loss off, per doz, @.20; do, West Virginia, loss off, per doz, @.17 1/2; do, Southern, loss off, per doz, @.15c. Receipts, 10,000 head. Sheep steady; lambs steady to 15c higher; good to choice wethers \$3.75@4.00; fair to choice mixed \$3.00@3.50.

East Liberty.—Cattle steady; choice \$5.25@5.40; prime \$4.90@5.10; good \$4.60@4.85. Hogs—Choice, heavy \$5.85@6.00; medium \$5.25@5.50; heavy Yorkers \$6.30@6.35; light Yorkers \$6.40; pigs \$6.45@6.50; roughs \$4.00@5.25. Sheep steady; best wethers \$4.60@4.75; culls and common \$1.50@2.25; yearlings \$3.00@3.50; veal calves \$7.00@7.50.

INDUSTRIAL AND SCIENTIFIC NOTES.

Lard is the most economical animal fat.

A harness-broken zebra is worth \$10,000.

London has an "American invasion" of mosquitoes.

Ten to twelve ships a day arrive in the port of New York.

Hot weather is no more dangerous to fat people than to lean.

India exported 10,212,155 bushels of wheat during the last season.

The price of labor in Alaska is \$4.50 to \$6.50 a day, with board.

In the last year the United States has paid in ocean freights to foreign ships \$250,000,000.

M. Curie, the discoverer of radium, has found the rays of radium color glass a violet blue.

The brains of the Japanese, both male and female, average greater weight than those of the English.

Our exports to China and Hongkong for the fiscal year 1903 were about \$77,000,000 against \$8,000,000 in 1893.

The leopard is the most cowardly of animals. This may account for his being almost exclusively used by female animal trainers.

NOTES FOR HOUSEWIVES

Oxalic acid or salts of lemon will remove iron rust.

Kitchen floors painted with boiled linseed oil are very easily cleaned.

Painted furniture wiped over with a little milk and water will look as bright as new.

Varnished wood should be washed with cold tea, and afterward wiped dry and polished with soft cloths.

A prudent housekeeper says she always saves and uses her pea pods. They make a good stock for the foundation to a soup.

Too much salt in the gravy may be remedied by putting a pinch of brown sugar in it. This does not hurt the gravy in the least.

To polish shell combs rub first with finely-powdered charcoal moistened with water, and then with prepared chalk moistened with vinegar. Polish with the palm of your hand and dry with a cloth.

Uncle Sam uses small cakes of sulphur when he wants to do a little fumigating. These cakes come with a small vessel to hold them while they are burning. Sulphur makes a good disinfectant.

To revive a dying fire scatter over it a little granulated sugar. Another good plan is to hold a sheet of paper over the opening above the grate, so that all air that passes up the chimney must first be drawn through the fire.

To improve gravy try adding a tablespoon of cream to brown gravy after thickening it. It is a great improvement. Beef tea is also improved by the addition of a little cream. It softens the flavor and makes it far more palatable for an invalid.

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