

LOVE'S LITANY.

Had I but known long years ago,
The deep unrest, the weight of woe,
The pain of having loved you so!

Had we but known that summer day
We wandered forth, the prime of way,
Our love would waver and decay!

THE TRAGEDY OF THE BRIDGE
By Frederic Hays Marion

HAD a fancy when Tavernier
First brought his niece,
Catherine Ricci, to River-

side, that some tragedy
Would be enacted there.
The girl was so handsome and there
Was something so stormy in her Italian

black eyes. I said so to Stanhope,
Of the Louists, our son.
"The girl is handsome enough for a
Romance, certainly," he answered,

stroking his blond beard.
He was much at the villa, for he and
Tavernier were friends—indeed, he
Had brought Tavernier over from

France. He had been his husband's
Colonel, and since Frank's death had
Been my friend. It was my secret
Hope that he would marry my pet sister,

and he—but I will not anticipate.
As I said, he went often to the villa.
Riverside, with its walks, terraces, and
Fountains, was a beautiful place, and

demanding it with violence, and falling
To receive it burst into a volley of re-
proaches and appeals to heaven and
her dead father to save her from her

monster of a relative. I never before
heard anything like that tempest of
words and cries.

Tavernier replied mockingly, or with
shrill curses on her obstinacy, that
made the scene so distressing and in-
dignous to my Northern sensibilities and

sense of propriety that a panic seized
me, and swinging open the long French
window, I leaped a distance of seven
or eight feet to the ground and ran

through the garden to my companions.
"What is that noise?" was Stan-
hope's first salutation.
"They are having a dreadful quar-
rel," I replied, panting. "I never be-
fore heard people swear in French and

Italian."
Carrie uttered an exclamation of hor-
ror, but Stanhope did not seem sur-
prised.

"Tavernier shall not bully the girl,"
he muttered.
On reaching our door he left us hur-
riedly, and went back to Riverside that
night.

He was much at the villa after that.
I began to fear that Carrie had lost
him. And yet when I saw that beauti-
ful foreign girl's weary face, I was

WOMAN'S BENEFIT

The most important of all the nec-
essaries of bridal attire is the veil,
about which there hangs an aroma
of sentiment and romance, whether

the veil be a wisp of tulle of a price-
less cobweb of hand-made lace which
has cost its weight in diamonds.

There have been countless stories
in the wedding veil has played a
prominent part since the days when
the sailor youth bound for the South-

sea brought home to his betrothed
a bunch of the graceful white coraline
lace, and the girl, already a worker in
poetry, imitate the pretty seaweed in
decorating her wedding veil and thus

introduced the delicate gimp which
in the sixteenth century were worn by
all Europe.
In many of the royal families of Eu-
rope the wedding veil of the mother
is used by the daughter, but more fre-
quently the lace is specially made. In

the case of the wedding veil of the
present Queen of Italy a splendid ex-
ample of the finest Burano needlepoint
was prepared.
The design was of renaissance style,
graceful arabesques covering the whole

of the square with the exception of an
outer corner, which was of the plain
hand-made net some with small spots
and with a tiny border; this was for
covering the face, the more elaborately

designed portion hanging at the back
over the long court train.
The bridal veil of Queen Alexandra
was of Honiton lace sprigs applique on
machine made net; the national em-
blems, treated in a natural manner,

and her gowns will last twice as long
and look well to the end.

Sew up a seam the minute it starts
to rip. Fasten on a button of a hook
and eye if they are loose, and don't
use pins if you wish to preserve your

gowns.
For the protection of light dresses
hang your closet with unbleached mus-
lin sheeting. Have plenty of hooks and

skirt hangers—the three-cent wooden
ones are the best—and hang up every
gown after you have taken it off, after
you have brushed it if it is dusty.
When a gown becomes soiled, send it
to the cleaner's before it is too dirty
to be remedied. You will be repaid for
your trouble and always have some-
thing ready to wear.

Alexandra Loves Dogs.
Queen Alexandra, who has made her
yearly visit to Denmark, the land of
her girlhood, is fond of dogs, and has
all sorts, sizes and breeds. She pos-
sesses great skill in training them, and

the pets which she has about her are
all capable of wonderful tricks. But
there was one dog upon which her
Majesty confers that in vain she
used to cast longing eyes. It was a
famous performing dog named Mimos,

and it was the rage as a society en-
tertainer. Invitation cards at great
London houses used to bear this
strange announcement: "To meet the
dog Mimos." The following story of
this remarkable creature is often told

by the Queen, according to an English
contemporary: "Upon one occasion,
when bidden to carry a handkerchief
to the most beautiful lady in the room
the mischievous fellow sprang up to
Queen Victoria and laid it at her feet.
The latter laughed merrily, flicked the

dog in the face with her own handker-
chief and bade him do his duty hon-
estly. Thereupon the dog picked up his
handkerchief, and, in great humili-
ty, approached Queen Alexandra, then
the Princess of Wales, lay down and

BETTY THINGS TO WEAR

New York City.—Long, loose wraps
are necessary for evening wear and
are seen in cloth, zibeline and silk,
in white and all colors. This one, de-



Evening Coat.

signed by May Manton, is essentially
smart as well as absolutely satisfac-
tory to the wearer, and is adapted to
all the materials in vogue, although

shown in white cloth with collar and
frills of lace, trimming of ermine and
stitched bands. The shaped collar,
with its long stole ends and the wide,
full sleeves with turnover cuffs are new

as well as handsome and give a distinct
air of elegance to the wrap.
The coat consists of fronts and back,
the former loose, and the latter laid in
an inverted pleat, and is fitted by means
of shoulder and underarm seams. The

sleeves are generously wide and gath-
ered into bands that, in turn, are cov-
ered with the cuffs. The collar is
carefully shaped and fitted and is ar-
ranged over the shoulders, the stole

ends finishing the fronts.
The quantity of material required for
the medium size is ten and one-fourth
yards twenty-one inches wide, or

four and one-fourth yards fifty-two
inches wide, with two and one-fourth
yards all over lace, six yards fur and
six and one-fourth yards of lace to
trim as illustrated.

The Lace Bolero.
The all lace bolero comes in nicely
for boleros that have seen a season's
service. The addition of a few velvet
ribbons bows about the neck, front and

contrasting chiffon applied to chiffon.
Roses with raised petals and curled
edges form part of an elaborate lace
and embroidery trimming, and if the
motive of such a gown is black and

white it is all the more splendid.
New Styles in Buttons.
Buttons are taking many unusual
forms. One new style comes in silk
of different shades to match the popu-
lar dress materials of the moment, and

set in plain metal rims. Favorite
patterns in the button world are the
chrysanthemum and the acorn.
Fluffy Petticoats.
Delightful petticoats are made of
French lawn, with deep-shaped
flounces, fashioned entirely of narrow

rows of Valenciennes insertion. A
cunning gathering, increasing with ev-
ery row, gives an effective flare to
these delicate flounces which have a
proper ball room airiness.
Little Stoles Popular.
Little stoles, with overlapping, broad-
ening points down the front, are a mod-
ish and down-to-date feature.

Tucked Blouse.
Blouse, or shirt waists made with
tucks arranged in groups are among
the designs shown for the advance
season and are admirable for the new

cotton and linen waistings of spring
as well as for the wool ones of im-
mediate wear. This one, after a May
Manton design, is made of mercerized
cotton, showing lines of blue on white,

and is unlined, but can be used either
with or without the fitted lining and is
available for all materials in vogue.
The full length tucks, at each side of
the centre, with those at the shoulders,

which extend to yoke depth only, make
a most desirable combination while
those at the back give the tapering
lines that always are becoming.
The waist consists of the fitted lin-
ing, fronts and back. At the centre
front is a regulation shirt waist pleat

that meets the groups of tucks at each
side.

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HOUSEHOLD MATTERS

Honey Cake.
To make honey cake mix a cupful of
butter and mix it with two cupfuls of
strained honey, a tablespoonful of gin-
ger, a grated nutmeg, a bit of lemon

rind and a little flour. Dissolve a heap-
ing teaspoonful of soda in a cupful of
water and strain into the mixture.
Then add flour till the mixture is stiff
enough to roll out. Bake like ginger-
bread. This cake may be eaten warm
or cold.

Hot Potato Salad.
Put into a frying pan one-fourth of
a pound of bacon cut into dice; when
light brown take out and saute in the
fat a small onion cut fine. Add one-
half as much vinegar as fat, a few

grains of salt and cayenne, and one-
half as much vinegar. Have ready the
potatoes boiled in skins. Remove the
skins and slice hot into the frying pan
enough to take up the liquid. Add the
diced bacon, toss together and serve.

Rice Griddle Cakes.
For rice griddle cakes and honey boil
a cupful of rice. When it is cold mix
thoroughly with one pint of sweet
milk, the yolks of four eggs and
enough flour to make a stiff batter.
Add one tablespoonful of melted but-
ter, one tablespoonful of soda, two of
cream of tartar and a little salt. Fold
in the beaten whites of the eggs and
bake on a hot griddle. As fast as
baked, butter, spread with honey, roll
up and serve hot.

Canned Pumpkin.
It may be stewed as for pies, placed
boiling hot in glass jars and sealed
quickly or cut into thick cubes, pare,
scrape out seeds and string part, cook
in clear water or very weak syrup until

tender enough to eat, then place in
glass jars and seal with boiling hot.
Some housekeepers use the cold water
process with great success. This an-
swers nicely if the pumpkin is not to
be kept very long, and when canned in
this manner it can be cooked and used
in any way desired.

Green Tomatoes and Onions.
A delicious pickle may be made of
green tomatoes and onions. Slice one
peck of green tomatoes and half a peck
of white onions. Put them in a press
in layers of salt. In two days place
them in a porcelain lined kettle, and

just cover them with vinegar. Add an
ounce of whole cloves, one ounce of
allspice, two ounces of mustard seed
and five large red peppers, shredded in
small pieces. When all the pickles are
scalding hot pour them into stone jars,
and when cold cover them closely.

Corn Chowder.
Chop fine one-quarter of a pound of
fat salt pork, put into a deep kettle
with two large white onions, chopped
fine, and cook for ten minutes without
browning. Add one pint of raw potato

slices cut into half-inch dice and suf-
ficient boiling water to cover. Cook for
ten minutes, add one pint of corn cut
or scraped from the ear, salt and pep-
per to taste and simmer for fifteen
minutes longer. Have ready one pint
of milk made into a thin sauce with one
tablespoonful of butter and one and a
half tablespoonfuls of flour. Add to
the chowder with more seasoning if
necessary and boil up twice.

Household Talks.
Where a strong, clear heat is re-
quired, as for broiling, a little charcoal
thrown on a coal fire will produce the
desired flame.

Colored wash goods will hold their
color if immersed for three hours be-
fore washing in one gallon of cold
water, to which has been added one
tablespoonful of ordinary turpentine.

There is a sound hygienic reason for
serving some acid, such as a salad,
with oil and vinegar, a section of lemon
or a pickle with fish. The sour is need-
ed to neutralize the alkalis of the fish.

A safe bleaching fluid can be made by
adding the strained juice of one lemon
to a quart of cold water. Spread the
cloth which it is desired to whiten
upon the grass in the sun, and wet sev-
eral times a day. It may take a long
time to whiten it perfectly, but the
process is sure, and it will not rot the
cloth.

A Late Design by May Manton.



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FASHIONS OF THE DAY

A bit of Irish crochet is always a
good investment.
In spite of protests, there are still
lots of buttons that don't button.
Have a red hat, yes—if you don't
have to wear it upon every occasion.

No scrap of trimming is too old or
too small to be brought into service.
The very rich and the very poor are
wearing fringes, but for different reasons.
Finally it has come to pass that a
trilled skirt is almost a curiosity on
the street.

Femininity unites in protesting
against this full, round skirt Paris is
trying to thrust on the world.
The natty toques so many women
wear are as satisfactory a bit of head-
gear as we have had for a long time.

Plants Need Damp Air.

The woman who likes to convert her
house into a conservatory always puts
off the day of "starting the furnace"
as long as possible. When the chil-
dren begin to sneeze, and the entire
family complains of rheumatism, she

gives in.
Furnace heat seems to remove all
the dampness from the air, and that
moist condition so conducive to the
health of growing plants is not found.
The difficulty may be overcome in a
measure by placing pans of water
around the furnace, inside the furnace
pipes below the registers, or anywhere
that rapid evaporation may be induced.
This will soften the atmosphere and
help the plants to breathe. Palms,
rubber plants and all other potted

house plants should be well guarded
from draughts, but kept in light and
well ventilated places. Don't place a
tall plant in a dark corner. It may
look well, but it will droop and prob-
ably die of apoplexy. Plants usually
grow well in a kitchen, because of the
evaporation of water as the kettle
puffs and boils on the range.—Pitts-
burg Dispatch.

Caring For Your Clothes.
Any woman with a limited amount
on which to dress should learn the
value of looking after her clothes and
putting them carefully away each time
they are worn. Is doing this she will
assist.—Washington Post.

But the evening was at an end at
last, and Stanhope, my sister and my-
self were going down the avenue. Sud-
denly I discovered that I had left my
handkerchief. It was a delicate thing
that had been one of my bridal gifts,
and I was naturally uneasy. The
colonel released my arm to go for it.
"No," said I, "I will go. I may have
dropped it upon the piazza; if not, I
will know just where I must have left it
in the music room."

I sped back. It was not upon the pi-
azza. I passed in at the open door—
for it was summer weather—and
through the lower drawing-room to the
music room, without meeting any one.
There was the precious handkerchief
upon a chair. I snatched it up, and
was about to turn back, when two per-
sons, talking, entered the drawing
room. One was Tavernier; I knew his
quick, imperious step, and I hesitated
about making my appearance after his
late elaborate adieu. Then I heard
Catherine's voice:
"I demand that letter!"
"It is already destroyed," replied
Tavernier, with polite malice.

A storm of Italian followed. Though
terrified half out of my senses, I
learned that Catherine had a lover in
Naples, one Enriquez Beneditti, whom
Tavernier had forbidden her to hold
any communication with, but through
the agency of her old servant, Hinds,
she had been in the habit of receiving
letters from him since her arrival in
America. One of these letters her un-
cle had discovered and confiscated. She

asked me to go with her to the piazza,
and I did so. I saw her lover, and he
was a handsome man, but he was not
the man I had seen in the picture.
He was a man of a different type,
and I was not at all attracted to him.

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