But when our bubbles are all made, And all our soapsuds spent, Unlike the children, I'm afraid nlike the children, the We show our discontent.

-Ram's Horn.

The Unspoken Answer

ODOK here, Digby," served Guy Maxwell to his chum, with that air of superiority which was peculiar to him, "there's only to-morrow left, and I must arrange to tave a few minutes with Miss Lyttieton. She's the sort of a girl who would make a fellow a real good wife. I rather thinks she likes me, and the fact that I am heir to a baronetcy. with a good income attached, will have tome weight. I intend to have a try to morrow.

Digby Grant blew out a cloud of tmoke in order to hide the expression that crept over his face,

"That means," said Digby, after a sause, "that you intend to propose to her to-morrow?"

"I don't see what other interpreta non you can put on my words," reloined Guy, rather irritably. "You lon't seem very bright to-day; you are tired after your walk. Your voice is t bit shaky. Have something to brace

"No thanks," said Digby, forcing a augh. "But go on."

"Well," continued Guy, "I have fallen in love with that girl. My life will not be not be a happy one if I do not win her. I have mentioned my intention to you, old fellow, because I wish to ask a favor."

"What is it?" inquired Digby, surprised. "I can't help you to win Grace -I ought to say, Miss Frace Lyttle-

"Yes, you can," was the astonished rejoinder. "I simply want you to keep out of the way. You see," pursued Guy, a trifle awkwardly, "we are always together. Now, I can't propose to her with you by my side, so I

"Oh, I'll clear out for the day?" tgreed Digby. "You ought to get a good chance. I'm going to turn in now, You will have to-morrow entirely, and on the following morning we start for town. Good night."

Digby Grant was not in a pleasant mood when he reached his own bedtoom. He, too, was in love with Grace Lyttleton; he had been trying to artive at a decision as to whether she eared for him or not-whether he would be likely to stand any chance if he proposed. He was not very well off. but nevertheless, he could offer her a good home, and he was rising in his profession. Now, at the last moment Suy had announced his intention of essaying the capture of Grace's hand and heart.

"I can't go behind his back," mut tered Digby, disconsolately, "so I trust stand aside. Is she the sort of girl that would be captivated by the prospect of a title? I hardly think so. get she may be in love with him, for fere," grouned Digby. "I might be

He was true to his word, and Guy Maxwell watched for the opportunity. Miss Lyttleton was staying at the same hotel, where her father had taken a suite of rooms to accommodate him self, his daughter and his young son, a boy of fourteen. Mr. Lyttleton thought it a bore to be compelled to spend two or three weeks away from his business, so he had letters sent on, and spent a fair proportion of his time in writing his instructions, talking to London on the telephone or reflecting over commercial problems in the smoking room. Grace and Roy were left much to themselves, which was fortunate from Guy's point of view.

"The boy will be off somewhere, and she will be alone, so far as her relatives are concerned," mused Guy with great satisfaction. "I can manage to get her to a quiet spot somewhere inside or out, and the thing will be done."

He had to wait some time for his chance during the morning. Other gentlemen appeared to claim a goodly share of her attention, and she was playing tennis in the spacious grounds of the palatial hotel. Roy, too, seemed to be "dodging about," as Guy inslegantly phrased it, more than usual. However, the much desired opportunity presented lixelf at last, and he found almself alone with Grace Lyt-

"May I have the pleasure of a walk and a talk with you in the garden, Miss Lyttleton?" he asked gallantly. "You feel warm after that game, and the flowers are worth seeing. I am going away to-morrow, and I should like this last day of my stay to be the happlest."

She glanced at him shyly, half frightened, but said briefly that she would like a walk among the flowers. "I think she guesses what is coming!" said Guy exultantly to himself.

"That makes my task easier." They went into the garden, and af ter a few steps he suggested that they should seat themselves on a rustic

In spite of his masterful disposition. Guy felt a little nervous about beginning. He nerved himself and said:

'Miss Lyttleton, I have asked you to come here because-"Ob, there you are!" chimed a shrill

"Nice in here, isn't it? Got room for me?" And Roy Lyttleton took a seat next

to his sister. "What do you think of Mr. Benson's play, Mr. Maxwell? Not up to much, is it?" naked the boy.

Guy made some kind of reply me lly. He wished the young geneman far away, but he had to conceal ansoyance and be plearant.

Guy Maxwell laid himself out to make another opportunity for the afternoon. He suggested to Roy that there was good scenery for an amateur photographer in the neighborhood of Rookham, about three miles away, and that the day was a perfect one Roy appeared to catch at the idea, and Guy was hopeful.

Guy felt just a triffe mean at the thought of spying on Miss Lyttleton in order to discover which way she went for a walk, but he did it, and was rewarded by seeing her alone on the cliffs.

"This is a fortunate meeting Miss Lyttleton?" he declared, raising his hat. "Suppose we go to the base of that cliff. There is a pretty nook visible from here, and it would form a pleasant afternoon excursion. Don't you think so?"

********** Grace ...yttleton murmured that it might be so, but she was afraid to undertake any climbing on account of the fatigue

"It is really very good of you to take so much trouble to make my stay agreeable, Mr. Maxwell," she said charmingly, "but I fear that it is a thankless task for you.

She looked at him with a strange expression, which he interrupted favorably. He stretched out his hand to take hers.

"I'm going to Rookham to morrow of the next day Mr. Maxwell," said a well-knot n voice behind him. Guy nearly uttered a rude exclama-

tion, but he smothered it and resigned himself to wait for another opportun-The evening alone remained, and Guy vowed that, by hook or by crook.

he would have his answer then. There was a ball that evening, so he would certainly get Grace alone at one por tion of the entertainment. Roy would be in bed; that was one thing to be thankful for, and old Lyctleton was nobody.

He secured three or fore dances refully selected by himself for convenient times, and felt certain of vic-

"She knows what to expect" he murmured several times. "She's shy and restrained, which is a good sign. When his first dance with her was over he tried to le ! her away to the conservatory, but her next partner

claimed her The second day to was before the in-"rval, so he was safe from the intrusion of the next partner. Without asking her he led her away to a quiet spy: she appeared reluctant, but he paid no heed. If he lost this chance-

"Miss Lyttleton-Grace! I must tell yon?" he began, losing no time in preiminaries. "I cannot -

"I say, it's late for me to be up, sis, and dad is cross! Do you think Mr. Maxwell -. Oh, that is Mr. Maxwell!"

Roy looked as if he had said too much. Guy was on the point of telling him to clear off, when Grace spoke "I'm afraid father will be cross, Roy, but I must take the blame. I'll go and find him and explain. You will ex-

cuse me, won't you, Mr. Maxwell?" She was gone before he had time to realize the fact. He gazed sternly at Roy: if he could get that young rascal out of the way there would still be a chance after one of the other dances.

"Roy," sald Maxwell, impressively, I want to have a quiet talk with your sister, and you come in every time. See here. I'll give you this half crown if you'll go to bed-go anywhere-and leave us.

Roy's face lighted up and his arm began to stretch itself in the direction women like a masterful man. I don't of the piece of silver; then his face see that I have any right to inter- grew sombre and he shook his head.

"That will be treachery." he exoff early and go to-somewhere-for plained. "Grace told me this morning that she expected you would try to say something to her if you were with her alone, and she didn't want you to. So she gave me a shilling to keep near her all day so you shouldn't have the chance, and I agreed. I'll stick to the bargain, even if I lose by it?"

Mexwell paled. "Did she tell you why she didn't wish me to speak to her?" he asked. as an idea crossed his mind.

"Yes," admitted the boy. "She said she didn't want to hurt your feelings by saying something you wouldn't like so it would be better to prevent you from saying anything to her. Ciris are funny, aren't they?"

"Roy," said Maxwell ofter a pause I understand now. I'll give you this haif crown on condition that you say nothing whatever about this chat we've had."

"Done!" said the boy, and the money changed hands.

"So that's my answer!" grouned Max. well, as he made his way to his room. Yet it was kindly on her part to wish to spare me a refusal. A refusal! H'm! That must be pretty uncomfort. able for a man to hear when he expects to be accepted! Yes, it was a strange way for doing it, but a well meaning way. Now I understand her apparently shy glances. I'm off by the earliest train to-morrow. I wonder it she is in love and whom the loves?"

The question was answered six weeks later by the announcements in the newspapers of the engagement of Miss Grace Lyttleton and Mr. Digby Grant, the rising young barrister Saturday Evening Gazette.

Brain Growth.

Brain development is found by Professor Seggel, of Munich, to have two periods of acceleration, from ten to eleven and from seventeen to eighteen in girls and from twelve to thirtcen and nineteen to twenty in boys. At the period of most rapid increase in height, from twelve to fourteen years. the growth of the brain is less than one-hundredth that of the body, but at seventeen to nineteen it grows one thirtieth as fast, and at twenty reache one-seventh of the body growth.

Cock-Crowing Competition.

The feature of a carnival held at Silverton, Devon, was a cock-crowing competition. Owners of birds had to bring them to the village schoolroon and set them a-crowing one against the other. For those cockerels ./hich crowed the loudest and longest prizes were given. Mr. Jennings' bird was easily first, crowing fifty-one times in seventeen minutes. The second and third birds crowd for iy-two and thirty. three times respectively in the seventeen minutes,-Tit Bits,

AGRICULTURAL.

Name Your Farm.

Name the farm and hang the name board in a conspicuous place at the front entrance. Make the farm worth | should burn, having a name, too,

Poultry Versus Waste.

There is one economic merit in poultry keeping that many farmers do not take into consideration, and that is the large amount of waste grain that they pick up and convert into meat and eggs that would otherwise be wasted, says an exchange. It does not cost much to keep fowls on a farm, and no class of people can produce eggs and fowl flesh as cheaply as the farmer.

Alfalfa For Hogs.

Wallaces' Farmer says alfalfa hay, when fed to brood sows in winter should be cut fine and fed with a uttle meal. For two years now we have wintered our brood sows on plain alfalfa hay without cutting, and they eat it up clean. Not a spoonful of grain is given them until they farrow. The effect of alfalfa is seen in the splendid quality of the pigs produced and the abundant yield of milk by the sows.-Hoard's Dairyman.

When to Dig Potatoes.

Potatoes are ready for digging as oon as the tops fall down. It is best to dig them early in the day and allow them to remain on the ground for a few hours, when they should be taken to the barn and stored in a cool dark, dry place; but it is not advisable to place too many in a single heap. All diseased or injured potatoes should be removed from the lot, or they will have more or less effect upon the whole, as they will be the first to decay. Potatoes may be stored not easily utilized in that condition,

Mutton vs. Wool.

ft is claimed that mutton at five cents a pound will pay better than wood at thirty-live cents. Such claim depends upon conditions. A good merino will pay more in wool than can be derived from common sheep, while a breed of mutton sheep will give a greater profit than can be derived from sheep that are not bred with an object to be attained., Farmers who keep sheep also make a profit in the manure and in the utilization of the waste materials consumed, but sheep require feeding as well as other stock, and should not be expected to seek their food entirely at any season of the year.

Disease Spots on Fruit.

Writes a farmer to The Epitomist I have found that from trees with their roots deep in the subsoil, even if they fruit freely, neither apples nor pears satisfy, because disease spots develop in the fruit when they are on the verge of ripening, if not before, rendering them of no value, because decay so quickly sets in. To have good fruit, either of apples or pears. the roots of the trees must be active surface, fibrous ones, otherwise the erop will be much reduced in value. Some sorts are greater offenders than others, it is true, but even the best can be readily spoiled if the conditions are not right."

Fattening Hogs.

Those who are fattening hogs on corn as an exclusive diet should an experiment in feeding a variety. Take two lots of hogs. only and the oth er lot a variety, which may include corn, bran, scalded chopped clover. skim milk or ground oats. The hogs will grow much faster and increase more in weight on the mixed food than on corn, while the quality of the flesh will be improved and the cost per pound of pork will be less than if corn is used exclusively. The reason is that a variety promotes digestion and is more "balanced" in the elements required by the animals,

Incurable Diseases, Scrofula is liable to exist as a disease in a flock, and to permit such birds to exist is to incur the liability of having the disease transmitted to succeeding generations as well as to scome contagious. It is cheaper and better to obtain better fowls, first destroying those in the yard. When tumors appear they indicate a diseased condition of the fowls, which places them outside of the uses of the farmer. Tumors, warts, sores and affections of the skin are peculiar to fowls as they are to some human individuals. and come from the same causes being almost as difficult to cure. There are those who attempt to make cures of such cases, which is wrong, as such fowls should be destroyed,-Mirror and

Ringworm in Calt This troublesome difficulty is apparent during the winter more than at any other time, and is due to a vegetable parasite. It is not a dangerous disease, but is far from pleasant, and as it is contagious, considerable effort should be made to overcome it. It usually appears on the neck of the animals, working toward the face, and soon leaving bare spots. If the trouble is noted on the calves, treat them at once by taking one part of carbollo acid, four parts of glycerin and six parts of olive oil and mixing thorough

ly. Rub thoroughly into the skin about the parts infested after first washing the parts thoroughly with warm water made soapy with carbolic soap. Other animals in the barn, especially caives, should also be washed with the mixture to prevent contagion. Wash every other day for ten days,

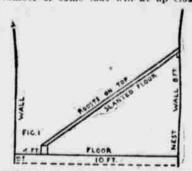
Where to Place the Incubator.

There are good places for the incubator and bad places. Much depends upon the atmosphere of the room in which the incubator is placed. The kitchen is said to be a good place for incubators, since the air in that room is usually moistened by the steam of pots and kettles upon the kitchen stove and can be kept at about the right temperature. But remember that the insurance company which insures your farm house will probably a half minutes.

object to your placing an incubact. in your kitchen. Whenever you make changes in your buildings or additions thereto, or desire to put an incubator in your cellar or any part of the house you must get permission of the company who insures your buildings, otherwise you will make your insurance policy invalid and thus secure nothing on insurance in case your buildings

A Good Chicken House.

We built a chicken house last spring the this one and find it gives entire satisfaction. Size ten by sixteen by eight feet high, from sill to eaves. We have a window in each side and back end and door in front. Now for the roosts. Take a two by four scantling and spike it above one of the side win dows, then take some boards and make a trough about fourteen feet long and let two feet project out at the back end of the building; put trough two feet above the floor. Now take matched lumber or some that will fit up close

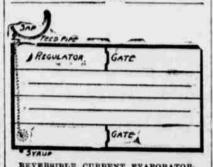


and nail one end to the trough and the other end to the two by four scantling and make it full length of trough then take boards that will reach from trough to the two by four and cut notches in them for the roosts to lay in and put upper end on hinges. When you want to clean the house, rake the droppings down into the trough and then rake them out the back end into a box or something that can be hauled away. The roosts will be high enough in mounds during the winter, but are to walk under and put nests along the wall under them. Fig. 1 is end of trough. Floor is fifteen inches off the ground.-Fred E. Denny, in The Epit-

Increasing Demands For Livestock.

The large and rapidly lacrensing city population of this country demands a large supply of meat each year, and farmers are coming to realize the importance of livestock as never before, Small farmers are breeding and feeding more animals, and everywhere we see manifest interest taken in this important branch of agriculture. In our agricultural schools young men are eager to study livestock with untiring interest. The State Livestock Association meetings and short courses in stock judging at the various agricultural schools are well patronized, and only go to show the attention that farmers are giving to this subject. Several factors figure prominently in the advancement and improvement shown along this line. Through our county and State fairs, and larger expositions, farmers are coming to recognize the difference between superior and inferior animals. The agricultural press has come to be a mighty potent agent in the work of education. Farmers and stockmen, particularlly, read and study. The agricultural colleges and experiment stations are putting much important information in livestock work. American farmers are coming to recognize the value of improved blood in herd flock and stud. Breeders are breeding better, feeders are feeding better, and marked improvement is seen on every hand. Among the various forces which are at work for the progress and advancement of agriculture, there is no one agent doing so much for livestock interests as the big livestock shows of the country. The State fairs have done much for all branches of agriculture, and particularly livestock. They afford splendid opportunity for the farmer who is a student of his business, in that they give him new ideals and inspiration to reach the higher degree of develop ment along some definite line. The modern State fair has grown to be a big thing, and one to be encouraged at every opportunity. It brings to gether the best there is in the agriculture of the State,-Indiana Farmer.

Maple Syrup Making. Concerning the niter or malate of lime nuisance in maple syrup a New England Homestead writer has said It is well under way where a reversi ble current evaporator is used. By having the evaporating pan constructed with partitions extending lengthwise instead of crosswise and with a syrup faucet on both sides at the back end, as shown in the illustration, then by changing the regulator gate from side to side and thus changing the current or flow of sap every few hours,



REVERSIBLE CURRENT EVAPORATOR. and by so doing bringing the syruping off first on one side and then on the

other, no niter will become burned on

the bottom of the evaporator. It will come out with the syrup as a precipitate and can be entirely removed by the use of a thick felt filter. The filtering must be done while the syrup is boiling hot, and in order to have all the niter form in a precipi tate it is necessary to bring the syrup to 219 degrees F. If it is filtered before that degree is reached much of the niter will still be in solution and appear in the syrup if boiled afterward to standard weight and in the sugar if sugared off. If syrup is boiled to eleven pounds weight and then "settled" without filtering, it usually has a cloudy appearance, and if put up for market in pans or bottles will deposit

a sediment in the bottom after awhile The result of a cricket match in Melbourne was cabled to London, 17,000 miles, through nine relays, in two and

IN WOMAN'S REALM

The European has awakened to the fact that veils, if not always graceful and becoming, are convenient in all styles. So the vell is an established mode in fashionable Paris, and its pace may be said to be officially set-two years and more after the American women introduced it as a vogue.

The automobile is responsible for many fads; one of the latest is an elongation of the already long automobile veil. The new veil to be fashtonable, must not be less than seven yards long. A tall woman wears one even longer, so that the ends float of many a young vagabond often serve across the bottom of her dress. These long veils have wide hems, usually headed with a fine needlework stitch. They are plain for the most part, although fashion shows a tendency to decorate them with big polka dots.

The Champion Lady Climber. '

Mrs. Fanny Bullock Workman, news of whose sensational climb in the Himalayas to an altitude of 22,568 feet has come to hand, is an American, and by far the most expert lady mountaineer in the world. Of medium height and not more robust looking than the average woman, there is absolutely nothing in her appearance to suggest abnormal strength; yet the feats of endurance of which she is capable are quite phenomenal. When engaged on climbs involv ing days and days of hard and contin tions work she is accustomed to be on her feet for eighteen hours out of the twenty-four, and no amount of discomfort causes her the least vexation. To be caught in a severe snowstorm at a great height and to take ber meals anyhow only adds to the pleasure she experiences in overcoming the difficulties. Mrs. Bullock Workman believes that women who possess patience, and are willing to rough It make quite as good climbers as men, and her own exploits more than justify

her contention.-Men and Women (London). Seen and Heard by a Woman. According to the recent discussion at the dressmakers' convention in Chicago, the stout woman will not be really happy this season so far as the style of her summer gowns is concerned. Fullness in the skirts and large, flowing sleeves are the cry, and stout or thin, the gowns must be made after this fashion if one would be up date. Red, that bright red which is such a pleasure to the sight in cold weather, but too bright for summer heat, is the correct shade at present for coat linings-particularly the automobile linings. Strangely enough, the only reason which seems to be given for this particular shade being used in summer garments is the suggestion that "bright red pleases the men, and they like to see a woman wear red."

A lecturer who has a very fine lecture on "The Decadence of Pure English," gave this address before a woclub, says the Woman's Companion. At the close of the talk a very much overdressed woman of the "fuss and feathers" type came up to him and said: "I did enjoy your talk ever and ever so much, and I agree with you that the English language is decading awfully. Hardly no one talks proper nowadays, and the land only knows what the next generation will talk like if nothing ain't done about It."

The "Simple Life.

We are hearing a great deal now-adays about the simple life, and we need to hear a good deal more. But we women all know, don't we? that it is one thing to establish an ideal and another to live up to it in detail Here, as ever, lies our strength and our weakness. It is we, after all, not the good Pastor Wagner nor any other man, who have to work out our own salvation from the fettering trifles that hold us back from our highest usefulness and happiness. We have to call upon the strength of our minds to order these little things so that neither they shall suffer nor the great things. but so that they, being in order and fit subordination, shall add their beauty to life. To do it we need to take the broad view. However busy our hands may be with little things. our minds must see them in the large. in the full sum of their little relation ships. We need to let the life of eter nal space in upon the confusing clutter that distracts us. In that illumination we shall, by slow degrees, find a place for every genuine duty, put it in its place and with a firm hand keep ft there. We shall see at once that we need a large supply of patience-that we cannot expect to learn how to live until just before we die, if then; but that by being steady and still we can move on and up a little at a time. The comfort will be that we shall move others up with us-Those We Love Best, Those We Love Next Best and Those of Whom We Are a Part. We shall see the righteousness of play and rest and take our share-nay, plan and look out for our share-with a thankful heart. And our happy husbands and children will rise up and call us essed.-Harper's Bazar.

Value of a Direct Gaze The effect of a full, straightforward gaze on the person to whom one is speaking is not, as a rule, sufficiently considered. And yet there is nothing in personal intercourse that carries more weight than a direct gaze. It is the medium for sympathy, the mental telegraphy that brings speaker and hearer in touch with each other. Every one has experienced the gene of talking to a person whose wondering glances betray their part of interest, but one often fails to analyze the sub- | poned to April, 1900.

tle accrection of an atteative eye that stimulates and inspires one all un consciously while one converses, says the New York Tribune.

Children should be taught early in life to look fearlessly and confidingly into the eyes of anyone who addresses them; the habit will be of good ser vice to them in after years. The pre vailing idea that shifty eyes betoken duplicity, however, while a steadfast regard shows an honest disposition is not a correct one. Shyness is responsible in many cases for an averted glance, while the bold, bright eyes only as an aid to deception and fraud so that it is hardly fair to condemn a person who is unable, as the say ing is, to "look one straight in the face," and it should be considered more of a misfortune than an evidence of untrustworthiness. People who are called magnetic almost always, it may be noticed, have a pronounced visual power The interest that they feel. or profess to feel, in others is intensified by a certain concentration in their regard, which seems to include alone the person addressed. It is flat tering and attractive and invariably affects the other person favorably.

Beware of the Belittlers.

Beware of people who are constantly belittling others, finding flaws and defects in their characters or slyly insinuating that they are not quite what they ought to be. Such persons are dangerous and not to be trusted, says Success.

A large, healthy, normal mind will see the good in another much more quickly than the evil, but a narrow belittling mind has an eye only for faults-for the unlovely and the crook ed. The clean, the beautiful, the true the qualities of courage, endurance and and the magnanimous are too large for its vision. It delights in tearing down or destroying, but it is incapable of upbuilding.

Whenever you hear a person trying to belittle another, discard him from your list of friends, unless you can help him to remedy his fault. Do not flatter yourself that those who tell you of the failings of other people and criticise and hold them up to ridicule will not treat you in the same way when an opportunity presents itself Such people are incapable of true friendship, for true friendship helps instead of hinders; it never exposes the weak point in a friend's character

or suffers anyone to speak ill of him. One of the finest fruits of culture is the power to see the man or woman whom God made in-His own image and not the one who is scarred by faults and deficiencies. It is only the generous, loving soul who ever attains to this degree of culture. It is only the broad, charitable, magnanimous, great-hearted man or woman who is blind to the defects of others and enlarges their good qualities.

An opportunity of associating with people who see the best instead of the worst in us is worth far, far more to us than an opportunity to make money. It increases a hundredfold

our power to develop noble characters We are all of us constantly but unconsciously moulding others by our thoughts about them. The qualities you see in your friend and those with whom you come in contact you tend to enlarge. If you see only the little mean, contemptible side of people, you cannot help them out of their faults for you only intensify and fix them: but if you see the good, the noble, the aspiring traits in them you will help to develop these qualities until they crowd out the base, unworthy ones,

Everywhere, the world over, this unconscious interchange of influence is at work, hindering or helping, according to its nature.



Fine beading will be used to outline yokes and armholes Grannie shawls of embroidered crepe are to be a part of the summer girl's

outfit Waists made with surplice back and front are very pretty and suitable to wear with shirred skirts.

Renaissance will be very popular as trimming this summer. One blouse has a design of it in its front panel with fourteen fine short tucks on either

Many skirts have the fullness laid in

graduated pleats to the knees. The

secret of making these skirts fit well over the hips is to run the stitching midway on each pleat. A new wrinkle in lingerle blouses is the use of fine lace edging on tucks. but care should be taken not to use too

much of it. One blouse tucked in groups of three had the lace in the last tuck of each group. There is no lack of daring in the veil patterns. Among the latest nov elties is a veil of rich brown chiffor appliqued with gilded acorns. A vivid

blue one has a border of lozenges out

lined in dots of dull sage green silk. Shopping frocks to be in good taste should be simple. A very pretty one is shown of open-mesh linen, or biscuit color, with embroidered dots The chemisette and tie are of net, and bindings of crushed strawberry on the blouse give the necessary touch of

The International Expesicion, to be eld at Milan, Italy, has been post-

Household Matters

Care of Flatirens.

Flatirons in the average household are too often sadly neglected. They are very apt to be left on the back of the stove, where they can never become thoroughly cold, and where in time they lose their power to regain heat. Like all iron and stepl instruments, they possess that peculiar quality called temper. Irons that are heat ed to a high temperature, and then, as soon as the worker is through with them, but in a cool place to become thoroughly cold, will last for many years. Irons grow more valuable with time, if good care, in some other respects, is taken of them. For instance, they should be kept in a dry place where they are not subject to rust or moisture. Flatirons that have lost their temper and become rusted or roughened should be disposed of, and not left to take up valuable spre ou kitchen shelves. New irons con littie, and it is poor economy to use old ones that are past their usefulness,

For the Invalid. Orange pulp served in glasses may

e used to introduce either the breakfast or luncheon. For the invalid's iray the fruit served in this way is especially appropriate. Cut the fruit in half crosswise, and scoop out the pulp, rejecting all the seeds and white fibre. A sharp knife may be made to aid in the process, so that the delicate globules may be broken as little as possible. Sprinkle with sugar and stand the glasses on ice for ten minutes. Pincapple syrup from a can of the preserved fruit may be added to give zest to the flavor. Jellied apples are delicious served with whipped cream. Fill a baking dish with thinly sliced apples which have been sprinkied with sugar as successive layers of the fruit have been added. Turn in half a cupful of water. Fit over a dish, a cover or plate, which will serve as a slight weight. Bake very slowly for three hours. Let the apples remain in the dish until they are cold. Then turn them out .- New York News,

Yellow Pinno Revs. Many people who keep their planes

carefully closed find that the keys become yellow. Because dust is injurious to a plano it is a common belief that a piano should be closed when not in use. This is a mistake. The majority of pianos made to-day are constructed so that dust cannot easily penetrate them even when they are open. Keys turn yellow from lack of light, and a piano should be open the larger part of the time. There is nothing like strong sunshine for bleaching yellowed plano keys. Rub the keys with powdered pumice stone moistened with water and then draw the plane up before a sunny window, while the keys are still moist. The woodwork of the piano should be carefully covered. This bleaching is a slow process and may need to be repeated several times before the keys assume their original color. Some housekeepers have bleached the keys of their pianos to a beautiful white by, simply letting strong sunlight rest ful. ly on them hour after hour and day, after day.



Bread Ramikins-Rub together four tablespoonfuls of grated cheese, the yolk of one egg, one tablespoonful of melted butter, a little anchovy paste, salt and pepper; spread on toasted bread and brown in the oven.

Beef Salad-Cut into dice half a pound of lean roast beef; pour over a little French dressing and let stand two hours; then mix with one pint of cooked celery or a head of lettuce torn in strips; add more dressing and sprinkle with finely chopped parsley.

Cheese Custards-Grate three or four ounces of cheese; beat three evel tablespoonfuls of butter to a cream; beat two eggs; mix the butter and cheese together; then add the beaten eggs and one tablespoonful of milk; beat all thoroughly; turn into a buttered dish and bake in a quick oven until firm in the centre; serve as soon as removed from the oven.

Mock Terrapin-Scald half a calf's liver after slicing; fry the slices, then chop them rather coarse; flour it thickly and add one tenspoonful of mixed mustard, a little cayenne pepper, two hard boiled eggs chopped, one tablespoonful of butter, and one cupful of water; let simmer five minutes; season, Veal may be prepared in the same manner.

Ham Pattles-Ham pattles give at opportunity to use up scraps of boiled ham too small to slice nicely. One pint of cooked ham, chopped fine; mix with two parts of bread crumbs, wet with milk, a generous lump of butter and any other seasoning desired. Put the batter in bread pans and break an egg over each. Sprinkle the top thickly with bread crumbs .- Bake till brown. -Rural New Yorker.

Salmi of Lamb-Cook two table spoonfuls of butter with half a table spoonful of minced onion five minutes. Add two tablespoonfuls of flour and cook until brown, then pour on gradnally one cun of brown stock or bee extract, with a tablespoonful of kitchen bouquet. Season with a quarter teaspoonful of salt, a good sprinkle of pepper and a tenspoonful of table Lay in slices of cold roast sauce. lamb and reheat. Serve with peas and mint jelly.

Unexpected Sequel to Sportsman's Story A nearsighted sportsman strolled into an hotel on the shores of Loch Carron, and said, "Just seen a seal, shot at it three times, and missed it each time." At dinner, an hour later, he sat next to a tourist, who had a bandage round his head. "Had an accident?" asked the sportsman. "Accident." growled the other, "attempted murder. I was having a bath when some lunatic fired at me three times from the shore, and shot part of my ear off. I don't know. why such animals are allowed out without a license." Then there was sileuce. - London Daily News.