

BY FRANK R. SWIFT. We watch our bubbles fly away, Or in the blowing break, And like the children at their play, Our bubbles make.

The Unspoken Answer

LOOK here, Digby," observed 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 have a few minutes with Miss Lytleton. She's the sort of a girl who would make a fellow a real good wife. I rather think she likes me, and the fact that I am heir to a baronetcy, with a good income attached, will have some weight. I intend to have a try to-morrow."

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.

AGRICULTURAL

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

object to your placing an incubator 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 should burn.

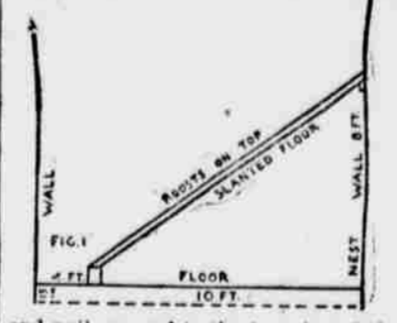


IN WOMAN'S REALM

The European has awakened to the fact that veils, if not always graceful and becoming, are convenient in all styles. So the veil 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.

Household Matters

Care of Flatirons. 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 retain heat.



The Charm of the Veil. The European has awakened to the fact that veils, if not always graceful and becoming, are convenient in all styles.

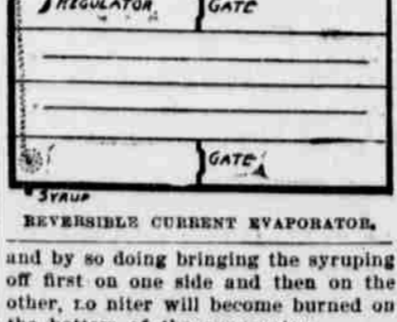
The Champion Lady Climber. Mrs. Fanny Bullock Workman, news of whose sensational climb in the Himalayas to an altitude of 22,508 feet has come to hand.

Increasing Demands for Livestock. The large and rapidly increasing 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.

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.

The "Simple Life." We are hearing a great deal nowadays about the simple life, and we need to bear a good deal more of it. 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.

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 reversible current evaporator is used.



and by so doing bringing the syruping off first on one side and then on the other, so niter will become burned on the bottom of the evaporator.

Brain Growth. Brain development is found by Professor Seggal, of Munich, to have two periods of acceleration, from ten to eleven and from seventeen to eighteen in girls and from twelve to thirteen and nineteen to twenty in boys.

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 result of a cricket match in Melbourne was cabled to London, 17,000 miles, through nine relays, in two and a half minutes.



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 level 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 teaspoonful 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 Patties—Ham patties give an opportunity to use up scraps of boiled ham too small to slice neatly. 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.

Salmon of Lamb—Cook two tablespoonfuls of butter with half a tablespoonful of minced onion five minutes. Add two tablespoonfuls of flour and cook until brown, then pour on gradually one cup of brown stock or beef extract, with a tablespoonful of kitchen bouquet. Season with a quarter teaspoonful of salt, a good sprinkling of pepper and a teaspoonful of table sauce. Lay in slices of cold roast lamb and reheat. Serve with peas and mint jelly.

Unexpected Sequel to Sportsman's Story. A newsighted 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 lads 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 silence.—London Daily News.