

O'LEARY AT THE CROSSING.

"Is all along Fifth avenue, as wheels the grand display
Of harness coach, victoria, of landau and coupe,
That like Napoleon Bonaparte reviewing his army
Stands Officer O'Leary at the crossing.

"Whoa, there! slow there! Can't you understand?
Draw back! stop that back wheel of howd, up me hand!
That's the way we must obey when the general gives command,
Says Officer O'Leary at the crossing.

"Is all along Fifth avenue the city orchid blooms,
The miles and miles of many styles, furs and silks and plumes,
But keen and stern, the censor of the coachmen and the grocers,
Stands Officer O'Leary at the crossing.

"Whoa, now! slow now! Put yet horse to grass!
Ally, sure, ye fresh chaffour—don't give me anny smat!
Halt, O'Leary, an' open way to let this lady pass!
Says Officer O'Leary at the crossing.

Half a mile of millionaires along that moving chain,
Bundled gray and thoroughbreds with cropped and arching mane—
But Maggie Flynn, the milliner, need not appeal in vain
To break the grand procession at the crossing.

"Whoa, there! slow there! Don't give me anny chind!
Steady, sure, ye fresh chaffour, before I run ye in!
Whin O'Leary me say ye'll all give way for little Maggie Flynn."
Says Officer O'Leary at the crossing. —Wallace Irwin, in Smart Set.

MISS HEPSEY'S ENDLESS CHAIN

By Elizabeth Price.

HE stopped the noisy loom to look sympathetically at the dejected figure beside her. "Now just leave it alone, Jessica," she said. "You want to tell some-

body."

"O Miss Hepsey!" The blue eyes filled with tears. "Perhaps I ought not to speak of it, but I am worried. The money that father left us is melting away so fast—the lawyer says it wasn't well invested—that the interest won't keep us any longer, though I try to be as economical as—oh, as anything! Mother is so nervous and weak doctor says she mustn't be worried about anything, so I dare not let her know how poor we are. But I am frightened, and I don't know what to do."

"You don't say it's come to that already?" The horn rimmed spectacles lay on the broad beam of the loom and there was nothing to hide the kind eyes. "How old are you, Jessica—seventeen?"

"Not till next fall."

"Isn't there something you can do to earn a little and help along? Girls of ten do."

"Miss Hepsey, I don't know how to do one thing well but housework, and I couldn't earn anything at that. You know I can't leave mother long for a time, and as for my going out to service, mother would never consent to that."

"How about your music?"

"Oh, that's what just breaks my heart! I love it and I rather be a music teacher than anything else in the world, but I don't know it thoroughly. I've just wandered along and picked up a good deal by myself, and had an occasional term of lessons with teachers who were not particular, and I couldn't conscientiously attempt to teach even beginners."

"How long would it take you to learn so you could?"

"A short time with a really good teacher would help me out so that I could begin, and then I could earn enough to pay for more lessons afterward. But good teachers charge enormously. Miss Hepsey?"

"Mrs. Brown tells me that Miss Delaney, that teacher from the city who was here last August, is going to board with Mrs. Smart again this summer."

"She is! Ada Smart told me so. But she won't teach during her vacations, and I couldn't study if she were ever so anxious to teach."

Miss Hepsey turned squarely around to look into the discouraged face close to her own. "Jessica, don't look on the dark side of things. I've heard say that 'where there's a will there's a way' and I pretty much believe it. With you and Miss Delaney only a mile apart, it's queer to me if the supply and demand question can't be managed. How much time do you have every day that you can do what you please with?"

"Two or three hours. I spend most of it practicing and trying to study out of my music books, but I don't make much headway alone."

"I shouldn't wonder if the day would come when you'd find the time you've spent studying alone hadn't been wasted. Can you spare me an hour every day?"

"Gladly. What can I do for you?"

"Tend to my garden. It's suffering for care, and my back's so stiff this spring I can't get down to it rightly. I won't make any bargain with you just now."

"I'd love to do it," said the girl. "You'll teach me how; then I'll know why our garden never amounts to anything, and maybe I can make it do better. I don't want any pay; I should think not, after your kindness to us."

Miss Hepsey picked up her spectacles. "We'll begin to-morrow," she said, and a moment later the heavy loom was clacking noisily, while the web of the rag carpet rolled slowly on the beam.

Jessica walked slowly across the yard to her own home next door, thinking wistfully of Miss Delaney and sorrowfully of her own helplessness. "I've got the will all right, but I don't see a scrap of the way," she murmured. "I wish there were more people like Miss Hepsey. I will be so glad to do something for her, even if it is only wedding onions."

That was a busy afternoon for Miss Hepsey, for her brain kept pace with her fingers. From two o'clock until four a perplexed wrinkle creased her forehead; between four and five it gradually relaxed, and as six strokes sounded from the kitchen clock, she set her teakettle on the fire with her accustomed serenity of countenance.

"I felt sure it would come to me if I hung on long enough," she remarked aloud to the cat. "I've no manner of doubt they'll all consent, because, be- in reasonable humans, to say nothing of Christians, why shouldn't they?"

The next morning the little woman

at eleven o'clock," for the benefit of possible customers, then set out to Mrs. Smart's, whence she was driven home in the new phaeton Mrs. Smart had provided for the use of summer boarders.

"Fifteen minutes yet before eleven o'clock," remarked Miss Hepsey, talking down her sign. "Saved a quarter of an hour and a lot of strength by that ride. I'll use that time setting things down in black and white, so I won't get mixed on my calculation. Now there's just Miss Delaney left, and if she doesn't belie her looks, she'll be just no obstacle worth mentioning. Blue eyes and yellow hair aren't likely to be stubborn—though she must be sturdier than she looks, or she couldn't amount to so much."

It was early July, Miss Delaney sat on Mrs. Smart's front veranda, looking out over the wide spread panorama of hill and valley, forest and meadow, with eyes that noted and a heart that appreciated the beauty of the scene.

"How restful it is!" she said to herself. "And all this restfulness belongs to me for two long, lazy months. Not a lesson, not an engagement, not a duty even!"

It was then that she noticed, coming up the road, a queer, erect little figure, clad in shabby black and crowned by a big poke bonnet. Miss Delaney watched it with an amused, impersonal smile. She did not rise; she was too comfortable to be disturbed by Mrs. Smart's callers.

But the little woman did not cross the porch to the occupant of the ham-mock, and said:

"This is Miss Delaney, isn't it? Now wouldn't you call it providential when I came to see you that I should find you right off, and all alone, at that?"

"It gives me pleasure, I am sure," murmured Miss Delaney, with more politeness than sincerity.

"Now, does it really? That's real good of you, though I'm not surprised—your mouth prepared me. I never saw a mouth like yours, kind of turned up at the corners, with a little dimple at the side, but it went with a good disposition."

"I'm Hepsey Allen, carpet weaver. You may have heard of me—most everybody knows me about here. Now, Miss Delaney, we're acquainted, and I'm going to get right to business, for I put out my sign, 'Home at four o'clock.'"

"I'd like to tell you a little story if you'd be so good as to listen." The cheery voice hesitated, but at Miss Delaney's somewhat formal how went on to tell the story of Jessica's difficulties in a few crisp sentences.

"She wants to be a music teacher the worst way," said Miss Hepsey. "But she needs more instruction and better than what she's had. Now, my dear, please wait awhile before you tell me that you don't teach in summer. Mrs. Smart's told me that, and she's not able to pay for lessons, and she wouldn't accept 'em in charity, so four women of us that love the lady have formed a secret society, and we'll know it but our four selves, of course you'll know it when I've told you, but you won't tell."

"We planned it all out. It took some time to fix it so we could get everything straight, for we're none of us much on arithmetic, and I couldn't ask Jessica's help because she's not to know till you've said yes."

"Jessica spends one hour a day working in my garden, which I can't well do on account of a crick when I stoop. With her working in weaving, and all the weaving I do that hour is for her benefit, which you can see is fair, for if she wasn't working for me I'd have to lose that much time away from my loom."

"Mrs. Brown's been preparing rags this ever so long, but hasn't felt able to hire them woven, so I told her I'd add up all those hours till I had enough time to weave her carpet. Mrs. Brown is a master hand at cooking, and she bakes all Mrs. Taylor's bread and pies. Mrs. Taylor being a dressmaker, and busy sewing all the time. Mrs. Brown, not having the money to pay me, is baking it out for Mrs. Taylor, and Mrs. Taylor, instead of paying Mrs. Brown, is turning it on to Mrs. Smart's dress-making, and Mrs. Smart is turning it to take it out of your board, and let you give it in lessons to Jessica."

"We do it all gradually, so it won't come hard on any body, and by the time it gets back to where it started from, you see it's really Jessica paying for her own lessons, which is the only way a self-respecting girl would be satisfied to do. Everything is fixed. Miss Delaney, except your part of it." The cheery voice ceased and the bright eyes looked away over the summer landscape with a hint of anxiety in their depths. Miss Delaney did not reply at once. Her fair, smooth fore-

half-annoyed. Was duty confronting her already—even here? Duty, which she fondly hoped had been left behind? Finally she said, "Miss Allen, I came here for complete rest. I need it; I have worked very hard all winter."

"Have you, now? So have I, and I know how it feels. But, land, you'll rest a lot faster with an easy conscience than a repressing one, and you won't hurt every time you meet Jessica, and every time you pull your board or saw Mrs. Taylor's dresses or Mrs. Brown's pies—she often bakes for Mrs. Smart—or a bit of my rag carpet."

"You've got a chance that's not to slighted of doing good and helping another girl to do what you've done. Maybe you didn't have so much to contend with as Jessica has; maybe your money came easier, and maybe there wasn't any sick mother to work for."

"Oh, but there was, Miss Allen," said a very gentle, humble voice. "The dearest, most beautiful mother. But when at last when I was able to do for her, she didn't need me any more."

"Bless you, deary, if I'd known that I shouldn't have had any doubts about you! It's something you can do in memory of her, so it's sure to be done well."

It was well done. Jessica had music to her heart's content, and made such progress that at the end of the summer it was arranged that she should spend two days of every week in the city, teaching beginners under Miss Delaney's direction, and studying for a position that her teacher could get for her later on. The mother, who had roused to new life under the impetus of Jessica's enthusiastic ambition, was to be left in Miss Hepsey's care, so far as care would be necessary, during the daughter's absence.

As the secret society was no longer needed, its membership dissolved, but the seed it had unselfishly sown continued to bear fruit until it had accomplished for Jessica the thorough preparation for a congenial and remunerative life work—'Youth's Companion.'

His Brother Dead 120 Years.

Can any of our readers truthfully declare that they once had a brother, but that he died 120 years ago? asks a contributor to T. P.'s Weekly. I see that there is at least one person in the world making such a claim, and that he recently swore to the fact in a court of law. The French contemporary from whom I quote adds that the judge at first thought that the man was joking, and called upon him to substantiate his story.

He declared, as was afterward verified, that his father had married at the age of nineteen, and had had one son, who died within two days of his birth. Becoming a widower, the father married again, in his seventy-fifth year, and had then had another son, the witness. This latter was ninety-four at the time of the trial. Adding ninety-four years to fifty-six (the period which elapsed between the two marriages) the result is exactly 120. Next, please.

The World's Tallest Man.

Ivan Machnow is the tallest man alive, for he stands nine feet two and one-half inches in his socks and weighs 280 pounds, although he is only twenty-three years of age. This extraordinary man was born in Charkoff, Russia.

When he was seven years old he was as big as an ordinary man. At twelve years of age he was six feet six inches, and at fourteen he was eight feet one inch. When at Warsaw Machnow was drafted as a recruit of the Imperial Guard, but he quietly slipped over the frontier to avoid serving.

His journeys are not a source of pleasure to him, for both in the trains and on the boat he has to spend most of his time in a recumbent position. He was met at London by a van comfortably upholstered and fitted with a huge couch for the giant to recline on and drawn by four horses.—St. Paul Pioneer Press.

Leniency to College Thugs.

"The difference in the public attitude toward the doings of college boys and other boys irritates me extremely," said Herbert Van Dyke, who has been an adjudicator for the benefit of the street boys of New York for twenty years.

"I happened to be passing a large apartment house near a college once just as a fire broke out. Boys rushed over from the college and interfered with the work of the firemen so that they were actually prevented from getting the fire under control until the police arrived and used their clubs."

"Another time I sat in a theatre in a college town and saw college boys throw a bomb on the stage in the midst of the ballet. It set the skirts of three ballet girls on fire."

"If the poor boys of that sort would practical joking of that sort they would simply be jailed as young thugs and assassins."—New York Press.

Feats of Photography.

Photography has caught the fastest express train in motion by means of the cinematograph, and it also shows the growth of a flower. A bud which bursts into bloom in, say, sixteen days is exposed to a camera every fifteen minutes during the sixteen days, and when the pictures developed from the films are assembled in order in the moving picture machine the observer may see to his delight all in a minute or two, the gradual breaking of the bud—the blossoms open, closing by night, and reopen in the morning, the leaves grow under the eye, the stamens peep from cover, and, finally, the full-blown flower.—Philadelphia Ledger.

A Church in a Tree.

One of the oldest churches in this country is found in the red wood forests of California. It is near San Jose, and is maintained by a mining settlement, the minister working as a miner during the week. It is built in one of the hollow trees and accommodates a congregation of twenty-five, with space for a recess chancel, which contains a small organ.

American Women's Jewels.

To the average Englishwoman her jewelry is merely an adjunct, having no particular connection with the rest of her toilet, but added at random. Not so with the transatlantic smart woman. She dresses to her jewels, and has her gowns made to match.—am-



New York City.—Nothing that the season has developed has met with greater enthusiasm than just such fancy waists as this one made in skele-



ton style. In the illustration it combines a blouse or gaine of lace with lawn sleeves and a skeleton waist of pale green crepe messaline which matches the skirt and is trimmed with ruffles of the material held by velvet ribbon, but its possibilities are many. For the fancy waist and half sleeves are the "chiffon" silks and woools are desirable, while for summer wear there are many lovely cotton materials, and the under blouse can correctly be made from all-over embroidery in lingerie style or from muslin embroidered by hand or well as of lace.

The blouse is made in guimpe style with sleeves that consist of deep cuffs with full portions above and which

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A Late Design by May Manton.



can be made over fitted foundations or left unlined as liked. The fancy or skeleton waist is made with front and back portions, which are pleated at the shoulder, and the half sleeves, and is held at front and back by ornamental straps. As illustrated the two are separate, the guimpe being easily cleaned, but they can be joined and made to form one waist if preferred.

The quantity of material required for the medium size is four yards twenty-one, three yards twenty-seven or two yards forty-four inches wide with two and a half yards thirty-six inches wide and one and three-quarters yards of all-over lace for guimpe and two and a half yards of velvet ribbon to make as illustrated.

Peasant Waist and Skirt.

Similar to the brocade gown is the peasant waist and skirt. The skirt is made simply and is always wide and full. The waist is a low necked round bodice, with straps over the shoulders. This is a very pretty model for a young girl. Purple and white foulard combined with purple velvet made a charming gown worn by an extremely blond young woman. The skirt was box pleated and shirred alternately all around, and hung quite full from the waist.

Matching the Costume.

The fashion of matching every part of one's costume is being carried to the extreme limit this season. The hat must match more exactly than ever, and many women buy white straw braid and have it dyed to the desired tone. Milliners will have the straw dyed for their customers if desired. Crin and horsehair braids are easy to color, but some of the straws are very difficult, hence expensive.

Timely Fashion Hints

Tailor Made Garments.

Concerning the styles in tailor made garments which are favored in the British metropolis, a British fashion magazine declares that "lovely greens, dark blues, golden browns, and burnt reds are the prevailing colors," which follow out the same feather effects that have already been so successful in heavier tweeds, and now, linked as they are with lightweight thin clo' will reign with supreme elegance.

Her Parasol.

One maiden with an old white parasol has achieved a charming accessory. Last year the sunshade did duty with white gowns. A slight tear at the edge rendered it hors de combat. This neatly mended, its pretty owner applied a four inch border of white ribbon with narrow black edges and a figure of pink roses through the centre. This makes it very charming with her new pink patterned white organdie.

Summer Fabrics.

Among all the variety and bloom in summer fabrics, there are to be found soft gray, black and white, violet and mauve tones for those of conservative taste. These shades, relieved by the soft flow of frilling and draping laces, are charming and modestly smart, and are to be found in all the most fashionable textures. China and India silks are as much in vogue as taffeta, pongee and foulard.

The Guimpe Important.

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Yellow Bedrooms.

Yellow bedrooms are especially cool and fresh looking in summer. Select a pale yellow, not the warmer shades. Poppies, tulips and the small roses are to be had in wall papers. There should be plenty of green foliage, and the effect is better if the white ceiling be brought down a far as the picture molding, which in turn should be no higher than the tops of doors and windows. With the yellow paper green stained furniture is very good, or while enamel now in vogue had a covering of pale green sateen over which was laid a dotted swiss spread. The furniture was white, and cushions, etc., were plain green. The one rug was of braided rags in several shades of green.

Polish Zrazy—Buy the whole under cut (fillet) of a small sirloin. Cut it into inch slices. Brown two sliced onions in a large walnut of butter. Add the meat, a teaspoonful salt, one-fourth as much pepper and six cloves; cover up and let it heat to boiling. Do not uncover; let it steam in its own flavor. Shake it now and again so that it will amalgamate well. After once boiling up, let it simmer fifteen minutes; add a good squeeze of lemon. This may be made in chafing dish.

Tomato Ice—Tomato ice may be served in place of the mid-dinner sherbet. Heat slowly together two cupsful of water, half a can of tomatoes, the juice of a lemon, three-quarters of a cupful of granulated sugar and a teaspoonful of ginger. As soon as the mixture boils remove it from the stove and rub it through a sieve. As soon as it is cool add two tablespoonfuls of finely chopped crystallized ginger and a quarter of a cupful of maraschino. Freeze the same as any ice.

Epicure Pudding—Butter a baking dish, put in the bottom a layer of raspberry jam, over this sprinkle some very fine macaroni crumbs, then a layer of raspberry jam, more macaroni crumbs, and so on till the dish is filled, leaving the crumbs on top. Make a custard in the proportion of three eggs to a pint of milk and two tablespoonfuls of sugar, cook a bit and pour over the contents of the baking dish. Pour over, then, a glassful of flavoring extract, and bake for half an hour in a moderate oven.

Strawberry Pudding—Make one pint of pineapple jelly and three-fourths of a quart of strawberry jelly for these, using canned fruit juice and gelatine. Decorate bottom of mould with crystallized fruit and blanched almonds, placing a thin layer of strawberry jelly in the bottom and chilling on ice; then add more and more and when firm place a layer of halved strawberries; then pour over a layer of pineapple jelly, adding the pineapple pulp as it begins to become firm; alternate these layers until the mould is filled; then set in a cold place over night. When ready to serve dip into hot water a minute, then place a lace paper dolly over the top, pressing down on the jelly, and invert on a cold plate, when the pudding will slip out unbroken. Garnish with a few choice berries and foliage. If the latter cannot be secured use rose foliage.

Graham Muffins—To make dainty graham muffins mix one cupful of graham flour with half a cupful of wheat flour. Stir through the flour a half teaspoonful of salt and two teaspoonfuls of baking powder and one teaspoonful of sugar. Put a cupful of milk in a saucepan over the fire and add to the milk a tablespoonful of butter, and when the milk is so hot the butter is melted stir it a little at a time into the flour, beating the whole briskly to keep from lumping. Last of all stir in one egg well beaten. Pour this batter into very hot gem pans that have been well buttered and bake in a hot oven about fifteen minutes or until the muffins are a nice brown. Then serve very hot on a plate covered with a napkin. Turn the corners of the napkin over the muffins to keep them

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Household Matters

To Prevent Mildew.

If a bowl or deep plate of quicklime is kept in a damp closet it will prevent clothes that are hung there from becoming mildewed. The lime should be renewed when it becomes slack.

Tender Corned Beef.

You can't have a tender piece of corned beef unless you put it into cold water when it goes on to the stove, and this water must be changed at least three times, else the meat will be too salty.

For the Five O'Clock Tea.

When one serves 5 o'clock tea one teaspoonful of tea should be allowed to each cup of boiling water. Let the tea steep from one to three minutes, and when you serve it put a slice of lemon or a large ox-heart cherry in each cup.

Cleaning the Sink.

Very few housekeepers know how easily and thoroughly kerosene oil will clean the kitchen sink. If you rub the sink with this oil twice a week, washing it out afterward with hot soapy water, every particle of grease and dirt will be removed.

The Country Home.

In fitting up country homes at hie expense cheap furniture is often purchased, the varnish scraped off, and the pieces enameled white. With the addition of pretty, plain brass handles to the drawers the pieces present a remarkably good appearance. There is a patent preparation sold at all paint stores which removes paint and varnish with the least possible trouble. The liquid is painted on, left for five minutes, and wiped off with a cloth. With it comes the varnish leaving the surface of the wood clean and smooth.

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COMMERCIAL REVIEW.

R. C. Dun & Co.'s Weekly Review of Trade says:

"Although trade reports are still irregular and in many cities below expectations, there has been improvement in response to higher temperature and less rain. Manufacturing activity is fully maintained in textile fabrics, and there is an enormous output of iron and steel, despite some reduction from last month's record-breaking rate of production. Building operations are large and materials in excellent demand. Foreign commerce for the past week at this port shows a splendid gain, compared with 1904, imports increasing \$1,370,944 and exports gaining \$470,305. All returns for May make favorable comparisons with the same month last year, railway earnings increasing 8 per cent, while bank earnings rose 31.3 per cent. "Textile manufacturers are in a strong position, buyers gradually appreciating the changed situation. There is little speculative buying, but more disposition to provide for future requirements. Prices are very firm. Further weakness has developed in packed hides, the only supporting factor being the light supply of cowhides that are sought by tanners of upper leather. Country hides are in a relatively better position, and South American dry hides are firmer here than in Europe. Supplementary fall contracts are still arriving at New England footwear factories from salesmen in the West, and sample orders for spring lines are also received. "Failures this week in the United States are 216, against 198 last week, 211 the preceding week and 227 the corresponding week last year. Failures in Canada number 20, against 20 last week, 19 the preceding week and 20 last year."

WHOLESALE MARKETS.

Baltimore.—FLOUR—Dull and unchanged; receipts, 6,360 barrels; exports, 12,240 barrels.

WHEAT—Dull; spot contract, 97½ @97½; spot No. 2 red Western, 97½ @97½; June, 95½ asked; July, 85½ asked; August, 82½ asked; September, 84 asked; steamer No. 2 red, 90@90½; receipts, 2,901 bushels; Southern by sample, 85.93. Southern on grade, 88@88.8.

CORN—Strong; spot, 58. June, 58; July, 57½; August, 57½; September, 57½; receipts, 1,713 bushels; exports, 700 bushels; Southern white corn, 53½@58½.

OATS—Firm; No. 2 white, 35½ sales; No. 2 mixed, 34 bid; receipts, 8,634 bushels; exports, 40 bushels.

RYE—Dull (uptown); No. 2 Western, 83 nominal; receipts, 1,737 bushels.

HAY—Steady and unchanged.

BUTTER—Steady and unchanged; fancy imitation, 17; fancy creamery, 23; fancy ladle, 17@18; store-packed, 15@16.

EGGS—Firm and unchanged, 17½.

CHEESE—Quiet and unchanged; large, 10½; medium, 10½; small, 10½.

SUGAR—Steady and unchanged; coarse granulated, 5.00; fine, 5.00.

New York.—FLOUR—Receipts, 9,704 barrels; exports, 13,623 barrels; dull and unchanged.

WHEAT—Receipts, 2,900 bushels; spot market, easy; No. 2 red, 1.04 bid in store; No. 2 red, 1.05 nominal f. o. b. afloat; No. 1 Northern Duluth, 1.14½ f. o. b. afloat; No. 1 hard Manitoba, 1.07½ f. o. b. afloat. The wheat market was irregular all day, but steady, as a rule, in the absence of pressure, pending the crop report on Saturday. News was about evenly divided. Final prices showed a partial 1/16 net advance. July, 96½@97, closed 97½; September, 83½@86½, closed 84½; December, 83½@86½, closed 86½.

CORN—Exports, 27,345 bushels; spot, firm, No. 2, 60 elevator and 59½ f. o. b. afloat; No. 2 yellow, 60; No. 2 white, 60. Option market opened steady, but yielded to liquidation, finally rallying again with wheat. The close was 1/16 net lower. July 56½@57½, closed 57.

OATS—Receipts, 200,000 bushels; exports, 47,120 bushels; spot, steady; mixed oats, 26@32 pounds, 35@35½; natural white, 30@32 pounds, 35½@37½; clipped white, 30@40 pounds, 35½@40.

Live Stock.

Chicago.—CATTLE—Good to prime steers, 5.40@6.25; poor to medium, 4.00 @5.35; stockers and feeders, 2.75@4.85; cows, 2.50@4.75; heifers, 2.50@3.25; canners, 1.25@2.30; bulls, 2.25@3.40; calves, 2.00@3.00.

HOGS—Market steady to 5¢ lower; mixed and butchers', 5.25@5.40; good to choice heavy, 5.30@5.37½; light, 5.25 @5.40; rough heavy, 4.60@5.10; bulk of sales, 5.27½@5.35.

SHEEP—Market steady to strong. Good to choice wethers, shorn, 4.00@5.15; fair to choice mixed, shorn, 3.50 @4.40; native lambs, shorn, 4.50@5.50.

New York.—BEEF—Market slow; good steers, steady; others, dull to shade lower; bulls and cows, slow; steers, 4.70@5.85; bulls, 3.25@4.55; cows, 3.30@4.25; cables quoted live cattle slow, at 17½@18¼ per pound, dressed weight; sheep, steady, at 13@14, dressed weight; sheep, steady, at 13@14, dressed weight; refrigerator beef selling at 9@10½ per pound.

CALVES—Firm to 5¢ higher on scull supply; veals 5.00@8.00; tops, 8.50; culls, 4.50; dressed calves, firm; city-dressed veals, 6@10½ per pound; country-dressed, 6@10.

SHEEP AND LAMBS—Sheep and yearlings, steady; lambs, 2½¢ lower, closing dull; sheep, 3.00@4.50; culls, 1.50@2.75; yearlings, 5.50@6.50; lambs, 7.50@12.50; one car, 8.27½; culls, 5.25.

HOGS—Good State hogs, 5.80.

MUCH IN LITTLE.

At the ordinary price of two cents a pound for rice, the Chinese rice farmers make money or about the same scale as would American farmers in the Mississippi Valley producing wheat on a basis of 80 cents a bushel in Chicago.

The commercial nations of Europe are now fully aware of the growing importance of Mexico, and are making strong efforts to increase their trade with that prosperous country; hence competition will be lively in the Mexican markets.

It is estimated that 500 motor omnibuses will be sunning in London a year hence. Drivers of horse-drawn omnibuses are being trained for the new work.

One of King Edward's rules is that when a horse has been in the service it shall not be sold. The horses are kept until they no longer can be used and are then chloroformed.

Students at Japanese universities and commercial schools are not obliged to serve in the army. In Germany it has often happened that