

THE EXILE.

The great canella swings its bloom...

At night the stars are wonderful...

The sun smiles on an exulting god...

I want the hills of home again...

DILLAYE'S SECRET

By MRS. JENNIE DAVIS BURTON.

"Miss Vardevelt, do you happen to know how Dillaye got such a start in life? No? Then I must tell you the story.

his dry lips once or twice before he found his voice.

"Because you are afraid to trust me," she seemed grieved to say.

"The reproach, if it was meant for me, fell without effect upon Dillaye.

All this eulogy, delivered by one of his friends, was possibly intended to have its effect with Miss Vardevelt.

when he was harassed by duns, and on the brink of ruin through debt, and when his uncle had softened, but not wholly relented, and he took a desperate way out of his difficulties.



The Red Haired Girl.

"A new value has been placed upon the red-haired girl," says the Liverpool Post.

The manager of one of the large downtown restaurants explains his preference on the ground that his red-haired girl is more optimistic, energetic and adaptable than any other kind.

"How desperately earnest he was I, who knew him well, realized then, but how my responsibility in his death was to rise up and haunt me, to murder my peace, and to poison my joys.

"A ship has been driven in and

"Life?" It seems this young woman has struck the truth squarely on the head. After all, the big things of life are the fruit of little things, and the wise husband will turn a responsive ear to his wife's little worries.

London's first out-and-out Directory wedding was that of the Hon. Sir John de la Beche and Lady de la Beche.

"The threadbare saying about the fiery hair and a corresponding temper is another one of the groundless superstitions that must go down before this practical test of its validity and the red-haired girl may wave her colors in token of her meekness and docility."—Argonaut.

Babies More Important Than Trees. Since she listened to a lecture on forestry by Enos Miller, Government expert, Mrs. Olaf Guldin, of Fort Wayne, Ind., has been busy spreading an idea.

"We are apt to envy the wives of rich men. But the envy ought to be on the other side—and is. The unhappiest, most restless women in this land are the idle wives and daughters of the rich."

Our Cut-Out Recipe. Paste in Your Scrap-Book. French Toast With Sliced Peaches. Cut as many slices of bread as there are people to be served.

as there are men who know all about trees, but I fear the women who don't know are in a great majority."—New York Press.

Charms of Pleaders. A new element, insidious and prejudicial to the equal administration of justice, is said to have crept into the law courts of Paris with the advent of woman attorneys.

"The woman who appreciates her possible influence in the home will never fall to find plenty to do and find joy in doing it."

Why They Nag Their Husbands. English husbands have been complaining in London newspapers of their wives running to them with household troubles.

Crime and the Telephone. Although both on the stage and between the covers of sensational romances the telephone has become an almost indispensable adjunct of plot and counterplot.

No Longer Secret. "Does your husband belong to any secret societies?" inquired Mrs. Kawner.



Seasonable place cards are very handsome this season, and since the water colored cards have been so much in vogue, a very interesting and profitable field has opened for girls with talents in this line of art.

Photograph Frames. The latest frames for photographs from Paris have a light blue mat which makes an attractive setting for a picture.

Lamp Shades Important. When choosing lamp shades for a room remember that color is of more importance than the material used.

New Rugs From Old Carpets. Our upper hall is a passage hall in antique oak with green and brown burliap. The carpet on the stairs leading to it is brown, old yellow and green.



Far beneath the noisy waters Of the raging, foaming sea, It is said there flows a current, Smooth and placid as can be.

Rest, then, soul, for God gives quiet To the heart that trusts His will: 'I will never, never leave thee.'

The Petty Trials of Life. But you know a great deal of the trouble of your life does not come from the major trials at all, but that a great deal of the smallest misery of our life comes from petty trials.

Premature Old Age. The Lancet has recently declared that premature old age is not so much a question of time as of "over-eating and under-thinking."

Controlling Our Right Purposes. Souls need controlling as surely as bodies. Even imitations must be ruled by conscience and judgment.

Lightens Our Burden. The way to lighten our own burden is to add to it the burden of another. The highest joy is in the joy of a life so consecrated to service that there is left no thought of self.

No Real Prosperity. No matter what appearances may be, there is no real prosperity for the wicked.

An Example. Every man is a page of the Bible to some other man.



- Fried Squashes.—Cut the squash into thin slices, and sprinkle it with salt; let it stand a few minutes; then beat two eggs and dip the squash into the egg; then fry it brown in butter. Battered Sausages.—Wipe the sausages dry. Dip them in beaten egg and bread crumbs; put them in the frying bucket and plunge into boiling fat. Cook ten minutes. Serve with a garnish of toasted bread and parsley. American Toast.—To one egg thoroughly beaten, put one cup of sweet milk and a little salt; sieve light bread and dip into the mixture, allowing each slice to absorb some of the milk; then brown on a hot buttered griddle; spread with butter and serve hot. Pear Preserves.—For each half-bushel of pears take the juice pressed from four quarts of cranberries; make a syrup of the cranberry juice, adding one cup of water to every quart of juice and two cups of sugar. Simmer the peels in the syrup till tender and add one-third stick cinnamon for every quart jar. Seal air tight. Cream Pie.—A piece of butter the size of an egg; two-thirds of a teaspoon of sugar; one teaspoonful of cream; one tablespoonful of flour. Stir butter, sugar and flour together, then add the cream and flavor with vanilla; pour into a pan lined with pastry and bake. Let cool and spread over the top a cupful of whipped cream. Potatoes a la Creme.—Heat a cupful of milk; stir in a heaping tablespoonful of butter cut up in as much flour; stir until smooth and thick; pepper and salt, and add two cupfuls of cold boiled potatoes, sliced, and a little very finely chopped parsley. Shake over the fire until the potatoes are hot all through, and pour into a deep dish.