

It is half dramatic, but, taken all | long, solemn line of wall, you hear together it is wholly interesting to again a great, broad cry: move with a caravan of the Christian "I AM THE LIGHT world toward the earthly city of David for the keeping of the solemn feast of Easter. For when the light of spring is calling out the destinies of song in ripple of leaf, and throat of bird, and in the longings of the human heart. Easter glows across a world proclaiming that some Jeru-"abode of peace," arises forever through the mists of distance on

the horizon of human aspiration.

Jaffa is the port of Palestine where

the pilgrims land, whose goal is the Church of the Holy Sepulchre, and the facade of the "Holy Fire." Jaffa, oldest among old cities of the world, to whose shores the Greek sent its Perseus, whose harbor has seen the Pharaohs of Egypt, the brave Maccabee, the shadow that shook from the fist of Saladin, the curve of Coeur de Lion's lips, the glint on Baldwin's crown, and the great light in the eyes of Saint Louis, king, as he bore, barefooted through the town, the crown of thorns to his ship—this old, old Jaffa, tez-shaped town set on a hill, looks desolate and presents nothing interesting. But the valley is bright with pomegranates and olive groves. The sky is baptized with beauty, and those long bands of burning fire that thread the Mediterranean off there, seem like dawn streaks of the holy fire which these souls have come to seek - this kaleidoscopic crowd jostling its way on, and elbowing its way out, and surging still forward through Jaffa's long, narrow street; Armenian, Syrian, Greek, Coptic, Latin, Russian, Abyssinian pilgrims who are bound to Jerusalem in these signal days of the Christian

Their garments flutter like flam between little Jaffa's dark rugged walls; crimsons and dark reds of Russian garments: the curious, gamhoge colored caftans worn by the Armenian peasants; the Syrian yellows, the dull blues of the Abyssinian's cloak; the poor, shredbare brown of the Coptic's raiment, and the broadcloth of the rich Israelite who also is in the throng pressing forward to keep his Passover in Jerusalem.

the first day of the week. He ap-Through the rich shadows of thought your pilgrim path leads on peared first to Mary Magdalene, out of whom he had cast seven devthrough spaces of sun in the valley gardens around this little Jaffa. You pass by hundreds of Persian waterhave raged around the most sacred | wave of humanity, kindling from wheels, cracking like the shading of of all the "Holy Places" in Jerusalem, taper to taper, caught from hand to the Nile valley. It is the month of the Church of the Holy Sepulchre. It April, and the Jaffa gardens are enis the heart that dictates, not the Holy Sepulchre is a sheet of fire, an chanting. The perfume of orange, lemon, apricot is an Araby, of attar. in its enclosure and witness the grip Seven miles of blossom-and beyond of the actual wide world upon a great stretch the plains of Laron, mentioned in the Bible, extending along the sea from Gaza to Mount Carmel century of the Christian era, this on the north. It is a vast and impressive outlook. Across the undupavement has been worn by the feet lations of plain the crystal shimmer of the mirage fits. Afar, a squad of Arab horsemen, outlines itself on the burning haze. On the northeast rise above the buried city of Jerusalem. the mountains around Samaria. At Rama, the ancient Arimathea, we

pass an old convent. Farther on, beyond the sheen of the cascade that forms through the valley of Jeremiah, is the little town of Naplous, the Neopolis of Herod. From this point vegetation disappears completely. You leave behind the palm gardens and the tawny orange trees, the white houses and gypsy sheds. A two hours' ride through a mountainous, desolate looking country brings the pilgrim to an open spot where a long line of wall surmounted by scattered towers comes suddenly into view. A shout shivers down the long file of pilgrims, followed by a profound silence:

JERUSALEM!

The prejude to the first sight of in its possession of Constantine's bathe Holy City is the cry of twenty ages for the manifest God. que of Omar tops the sacred hill, but the face of God's Son crowns Jerusalem forever. Your own heart beats answer back to the heart beats of that Man who walked the streets off there. Through those highways ad the surging longings of earth, dashing themselves now against Buddha, now against Mahomet, now against the bleak wall of unbelter, against the bleak wall of unbelter, now against the bleak wall of unbelter, now against the varied foam on the seas of the soul that forever must lift is Easter even. Above the great rotunds of the nave soars the dome of the hands of prayer. And as you stand and look toward those narrow tighways of Jerusalom beyond the which, like the Parthenon of Pericius,

odd easter observance HOW THE DAY IS CELEBRATED BY THE GREEKS AT JERUSALETT.

OF

JESUS APPEARS TO MARY MAGDALENE.

WORLD." The atmosphere that envelops Athens is Poetry, the mist that arrays old Rome is Power. But the cloud that rests upon Jerusalem is Venera-

tion There seems no rest, however, for the tossing, eager throng that is now passing on through the gate of Jaffa sum up the tangle of argument, as the burning of sunrise on the sea,

"Now when Jesus was risen early

head that disputes, as you stand with-

Idea, and the grasp of the soul upon

a great Ideal. For, since the third

of passionate pilgrims, of stately

kings and of calm browed philoso-

phers. The twin domes of the Holy

Sepuichre rise in majestic grandeur

Between these domes, a Turkish

sheikh was, centuries ago, established

by Saladin to mount guard over the

ofigrim throng within the building.

Underneath the domes is the portal

of the Crusaders, a Christian facade

strangely at variance with the mental

imagery around it. In front is the

large open court, thronged with relic

mongers, who are offering their sa-

cred wares that will soon be borne to

every part of the known world. Above

the courtyard—bridges, walls, stairs lead in and out to galleries and cham-

bers within the church. The great

building is all an odd tattered mass,

but faced together with the sigh of all

At one side is the ultimate splendor

of the Greek Church that triumphs

silica and of the rock of Calvary

Yonder in that deep corner is the squalid poverty of the two Coptic and Syrian chapels. Across these shrines, across the jeweled geometry of the Greek glitter, threading through the great syllables that were first silvered by the voice of Homer, breaks the melodious and dulest chanting of the Latin Characteristics.

Latin Church. Stand still and lis to History in these varied voices the

the centuries for Light!

admits the Orient morning. You are watching, breathlessly, in the gallery on the north side. Below you is the Chapel of the Holy Sepulchre, divided into two parts: the Sepulchre and the "Stone of Angels." It is a forest of white tapers. On its north side is the round aperture from which the Holy Fire is to stream for the great Greek Church. On the south side, the fire outlet for the Armenians, who will light the Syrian, Coptic and Abyssinian tapers. This Chapel of the Sepulchre seems to soar, verily, above the packed-in mass of pligrims around it. Behind this long line gleams the Turkish soldiery—to keep order. Directly behind their scarlet fez another circle, wedged-in of pilgrims.

For fully two hours there is a very awful silence. You hear only the sigh of expectation from the great, gaunt throng around the sacred chapel. Suddenly, the circles reel and sway. A tangled group within the inner zone starts to run in a frenzy of longsustained suspense. The delirium is communicated. Twenty, thirty, fifty, one hundred men are tossing one another up; they are leaping up to each other's shoulders. The cry, "This is the Tomb of Jesus Christ!" is taken up, voice after voice, by the whole throng, till the swaying, reeling belts of beings begin a torrent, a storm, a whirl around the whole great rotunda. It is a maelstrom of men. It swirls a huge vortex around the Chapel of the Sepulchre. That chapel is in awful silence still; but presently to be the great central syllable of all. Yonder, from out the Greek Church, streams an embroidered pro-Its solemn chant and cacession. dences that have echoed from the Cayster to the Tiber, that have thundered from the throne of Constantine to the Battle of Navarino, mingle with the yelling of the voices of the pilgrim-mob. This mob drives the Turkish soldiers from the church. Its on-seething rush bears the Greek Patriarch Damianos from within the procession toward that still silent Chapel of the Holy Sepulchre. And its door is shut.

The rotunda is now an uproar like the oceanic phases and phrases of THE Homer. Hundreds of bare arms are stretched out toward that silent Chapel of the Sepulchre off there. Still it speaks not. Beside the aperture a Greek priest stands waiting.

Suddenly a bright flame flashes across the tiny window. The sustained excitement of the next few moments will never be forgotten as long as life lasts. The fire is caught -cream. toward the last earthly resting place by the pale-faced priest. And slowly, of Christ. But one does not pause to grandly, gradually—then quickening controversy, pros and cons which the sacred fire leaps from wave to

From the painting by Burnand.

had been with Him, as they mourned

and wept. And they, when they had

heard that He was alive, and had

hand, till the whole Church of the

acreage of flame. Every candle has

a voice, and the tremblings of the

ing sobs and cries and thanksgivings

of the loving, pathetic throng who be-

lieve that God Himself has descended

upon the holy tomb within the silent

darkness of the sepulchre, and once

again across a world said, "Let there

Amidst the oriental confusion, the

clamor, the color, the riot of devo-

tion, the Greek patriarch Damianos is

borne out of the church on the shoul-

ders of the pilgrims, in a half-fainting

state. And it is at this moment that

to a horseman at the gates is given

the sacred fire to bear quickly to the

lamps around the Silver Star in the

midnight cave of the Nativity of Beth-

lehem—the lamps that are never ex-

tinguished. It is at this moment that

still another horseman gallops rapid-

ly away from the courtyard of the

Holy Sepulchre, bearing the lighted

taper northwards to Jaffa, to the

ships that are swinging at anchor in

its harbor, waiting to bear the Holy

Fire to Russia, to the shrines afar on

her desolate Siberian Steppes, and to

the patriarchs Spiridon of Antioch,

Konstantinos of Constantinople, and to Sophronius of Alexandria.

When evening comes, the pilgrims

throng back into the church, and,

like children in a father's home, lie

down to sleep within the great ro-tunda's calm. They are waiting for the midnight service. You, too, re-

the midnight service. You, too, re-turn to think and ponder—and to pray. For, strange and barbaric, iso-lated as is this scene of to-day from any experience in your life, it has stirred the deep consciousness within, that upon this historic pavement is the grip of the actual world upon a great idea; and the grasp of the soul

be Light!"

traveling light are only the shudder-

been seen of her, believed not."

"And she went and told them that

He must have some other floor than Deception in Draft Horses.

price that lots of the big three-year- damp one olds are finding their way to the cities as four-year-olds, after having a few of their colt teeth knocked out. know one instance where a horse two years and six months old is on a city dray. He is a big fellow, it is true, but not old enough to stand the service. - Epitomist.

#### Mutton Breeds Pay.

Farmers who keep mutton breeds of sheep do not complain that sheep do not pay. It is the farmer who makes a specialty of wool, and who sends to market sheep no larger than lambs, who does not find profit in Young lambs alone give good profits, and often bring more in the market than matured sheep and its wool, but such lambs are of the quick-maturing and excellent mutton breeds.- Epitomist.

## Grading Cream.

Some of the centralizing creamery plants are now grading cream that they receive from the farmers, and paying for it according to quality. factory. Many who were shippers of six to ten inches deep. poor cream are now furnishing cream of good quality; others have dropped out. This enables the manufacturers a move in the right direction. Those who do not grade their cream, but pay the same price for all grades, will your locality. quite naturally catch the shippers of poor cream. The result is that those who do not grade are getting all the trouble, while those who grade it are reaping the profits.

The best price is paid for the cream that arrives sweet and with no bad flavor. The second grade is sour cream that aside from this fault has the characteristics of first class The third grade is sour cream with off flavors, ropey, in unclean cans, or bearing evidence of neglect.

A manufacturing concern cannot long stand that ignores quality; and the manufacture of butter is no exception.-Weekly Witness.

#### Intensive Live Stock Farming. Writing of his observations of

Japan farming, Professor King, of Wisconsin, says:

"According to official statistics published in 1908, Japan has in its shied and nearly threw the buggy main islands, exclusive of Formosa and Karafuto, a population of 48, vated fields is 21,321 square miles. ing animals, giving a population of in a two-horse wagon with his team. tle to each forty acres of cultivated and said to me: "Stand between my field, a condition sufficiently different team and the car. You needn't take that there were twelve in his family, that you yourself didn't seem to be his team-a cow and a small donkey scare your horse by scaring at your pigs on a forty-acre farm, and a pop- ing at, few of them will scare. A square mile."

Number of Cows For a Silo.

A question that is quite commonly writes that he has only twenty-three acres of land and is thinking of putting up a silo for five cows. Another that he has forty acres of land, and that he must do very good farming to grow the necessary feed thereon for ten cows, besides the feed that must be grown for the span of horses which he keeps to do the work.

Ten cows is a rather small number to go to the expense of putting up a silo for-five is even worse. It would perhaps be advisable only where the large and small ones. cows are extra good and very high prices are received for the product. unless the principal coarse feed is corp fodder. Then one would find it profitable to put up a silo for this However, on this same amount of land it would be possible to keep many more cows with the use of the silo. Ten acres of good corn fodder will furnish Afteen cows the principal part of their roughage for six months, or during the heavy feeding season, and there would be enough left over to give them all the siluge they would need during the balance of the year, which would make it possible to keep them on a very small pasture. If ten cows are carried on a forty-acre farm without a silo it is safe to presume that fifteen can easily be carried on the same amount of land by its use .- Practical

Floors of Poultry Houses

The floor of a poultry house is a subject that is very interesting to all

Your variety of floor depends whol ly upon the location of your building. apt to fight that last of all, when the R. Fishel says: "Every house on 'Fishelton' is provided with flooring. Cement floors are a failure, while earth floors are a nulsance othing can equal the pine floor covred with straw for the birds to work goes to wast a." Mr. Fishel's idea of poultry streams between the conditions surrounding his houses. In the State.

Draft horses are getting so high in an earth one, as his location is a very

E. B. Thompson, of Amenia, N. Y. uses nothing but earth floors, as he is on an upland where board or cement floors are unnecessary. therefore, one man says to use cement floors, another says to use boards as cement is too cold, while still another says that neither boards nor cement are of any use, but to use nothing but earth for floors.

Personally, I have used all three and find that a cement floor, covered over with six or seven inches of fine loam, is an ideal floor. The rats bored through the wooden floor, the water settled in miniature lakes on the earth floor, but a cement floor is a barrier to rats, and while it will collect moisture, yet the earth and litter offset all of its faults.

Improper floors are the causes of many diseases with fowls. In your brooder house, if it has a cement floor, be sure and have it covered with sand and chaff, as the hard cement is very injurious to the small chicks' bills. A clear cement or wooden floor is a nuisance, and, of course, all practical poultrymen keep and the results have been very satis- their floors covered with chaff from

The subject of proper floors is one demanding considerable attention, if one wants his fowls to do well. So, to turn out a better class of butter therefore, a large amount of practiand make it possible for them to pay cal common sense is what is needed the farmers a better price. This is and if your first floor isn't, in your mind, the proper one, change and soon you will find what is best in

How to Manage the Horse.

I see by the different methods that people use in familiarizing their horses with interurban cars, automobiles and other road "boogers," that many of them very much underestimate the intelligence of the horse. I saw a man about seventy years old drive his horse up to a telephone pole and jump out and get a hitch rein and tie his horse as quick as if he intended to head off a jack rabbit. I wondered what he was going to do so suddenly. Just then a car came by, the horse scared at it a little. He unhitched it and went on. That was a new way to me, but it was better than getting on the side away from the car and trying to hold him by the rein between you and the car.

I saw a young man and his girl driving a nice rig along by the track, and as they met the car the horse over and the young man drew the whip and gave him a cut or two with 542,736, and the area of its culti- it, before the horse knew whether it was the car hit him or the boy. Then This is 2277 people to the square I thought the next one he meets the mile, and besides these there are also horse ought to throw him out. I was maintained 2,600,000 cattle and standing on the road talking to a horses, nearly all of which are labor- man nearly eighty years old. He was 142 people and seven horses and cat- He looked up and saw a car coming from our most fully occupied forty- hold of them, but just stand between acre farm to make the business men them and the car." I did so, and among us stop and do some thinknig. they scarcely noticed the car. He The old farmer who permitted me to had no doubt noticed that horses hold his plow told my interpreter were not nearly so afraid of things and that he owned and was cultivat-ing fifteen mow of land, which is two scare and be afraid of things to scare and one-half acres, and that besides their drivers. By all means never -he usually fed two pigs. This is horse. If you have confidence in at the rate of 192 people, sixteen your horse and can make him see you cows, sixteen donkeys and thirty-two are not afraid of the thing he is scarulation density of 3072 people, 250 horse is a good "bluffer." He will cows, 256 donkeys, 512 swine per often scare at things he is not afraid of. They can tell by the tone of your voice whether you are scared or not, and if you humor their whims they will never learn. Teach them to not asked is: "Would it pay to build a be afraid by not hurting them when silo for eight or ten cows?" One man they are, but by showing them there is no danger .- John G. Holt, in the Indiana Farmer.

# Farm Notes.

Wheat is a fine morning food, Warm it in cold weather.

Boil some of the small potatoes, mash them and feed them to the hens. They make eggs fast.

Eggs of uniform size will sell more readily than those that include both Never feed moldly food of any kind

to a hen. That's the way a good deal of sickness comes to the poultry yard. When you are laying in your grain for winter feed, don't forget to put in a nice lot of oats. You cannot find any better feed, no matter where you

Hens are like folks, about all wanting the highest places. They will quarrel over them sure; but put them all on a level and you will fix them all right.

Be neat in your hen housekeeping. Have a big box handy to the houses and keep the manure good and dry. Wet hen manure is spoiled for fertilizing purposes. Dry, there is none better on the farm.

Doctor ailing hens with the sharp edge of an ax. You can affect a cure that way a great deal quicker than any other and it will pay better than to dope them, especially when you don't know what ails them.

It is all right to fight rats and all poultry raisers and is also one that the rest of the enemies that come to is attracting more attention now than the lover of poultry, but don't forget formerly, says American Poultry Ad- that the greatest enemy of all, and the one that is the hardest to lick out is neglect and carelessness. We are truth is we ought to begin there first From "Points For the Poultry Lover," in the Farm and Fireside.

goes to waste in the rivers and streams between Austin and San An-tonio, Texas, to run all the industries



In the whole of her American tour. said Mrs. Philip Snowden, in an address at the King's Weigh House Church, Duke street, London, she never saw a drunken woman or a woman in a drinking saloon.

Boston Shocked at Countess.

A very charming, pretty young roman, who registered at the Hotel Lenox, Boston, Mass., as the Countess de Swirzsky, St. Petersburg, created a sensation in the cafe of that exclusive house when, after dining, she coolly lighted a cigarette and puffed away with evident pleasure and unconcern. Lorgnettes were leveled in her direction and a murmur ran over the room which attracted the attention of the manager. He requested the countess to throw away her smoke and for his pains received a rapid fire of Russian invectives. The countess then addressed the diners in general with mingled English and Russian.

## Fire Heroines at 'Phones.

When fire destroyed the big Ohio building, at Gary, Ind., involving a loss of \$50,000, two telephone operators, Harriet Stevens and Charlotte

tims to our view. We rejoice with these happy women. We are glad to be allowed to walk with them in the radiance of their joy. About these women there is no doubt that love has come and intends to stay.

But in our circle of friends there is, perhaps, a lovable woman who walks on in single blessedness. She has executive ability in affairs of the household, and we picture her as a successful manager of a home, but for some reason she never has her own fireside. We think of this friend as a true and loving wife, but she does not marry. The divine spark never seems to strike her. We bemoan the loss to our little world, and some of us protest against the barriers which wall in her heart, but there she is, smiling-and immune.

Love does not come to her. ' We annot explain why her heart is not touched; we wonder at the silence when one or two adorers offer their hearts, which are promptly refused. With a potentiality for loving, she lives through her years and then passes out of our knowledge.

What is the reason? Can it be that there really exists somewhere in this world a man who can awaken the soul of the loveless one? Is it possible that in her youth she formed ideals Chesnes, became heroines, by staying beyond the power of man to approxiat their posts near by until they were mate, and the first murmur of the driven away by suffocation and heat. grand passion is drowned by the loud The two girls were alone in the demands of these high ideals? Or

Recipe Cut-out

Welsh Rarebit .- While this is a favorite preparation for the chafing dish, it can be prepared just as well in an ordinary saucepan or a double boiler. Melt one tablespoonful of butter. Stir into it a teaspoonful of cornstarch, and when they are thoroughly blended stir in slowly one-half of a cupful of thin cream. Cook two minutes after the cream is all in; then add half a pound of mild cheese, which has been cut in small pieces. Season with salt, paprika and mustard. Serve as soon as the cheese is melted, on rounds of toasted bread, or crisp small crackers-Emilie Fox.

building and their presence was nec-1 perhaps, when the soul mate is quite essary to summon help, and during near, her time and heart are occupied the hours of fire-fighting they stayed, in a career or an art, and she is deaf until at last relieved by Manager L. H. Myers, who assisted them to fresh muse. air and took their places himself, although the smoke was so dense he could not see the plug lights in his switchboard. The young women suffered seriously from the fumes.

Happy Homes. Homes would be happier IF

Married people were as agreeable as in the days of their courting.

Each tried to be a real support and comfort to the other. IF.

Household expenses were under and not over the sum given for them.

Married people remembered they were married for worse as well as

People were as polite to each other in private as they are in public; and 1F

Husbands and wives did not make the fatal mistake of drifting into humdrum muchines .- Home Notes.

# Clothing Terms.

The English word "frock," denoting a kind of coat for men, was borrowed from us by the Germans in the form of "frack," and afterward became French "frac." But whereas in English it means a frock coat, on the continent it means a dress coat, which is quite another thing. In the "N. E. D.," where quotations are given for all senses, there is no trace of its meaning a dress coat in English. This application of the term must therefore have been "made in Germany," whence it penetrated to all the continental languages, including Lithuanian "frakas" and Finnish "prakkl," the Finns having no "f." The term is well known in the Sla vonic dialects, always in the sense "dress coat," and the Russians have trim large hats. even coined the admirable word "fratchnik" to describe an habitual with linen dresses. wearer of evening dress-a "toff," in

While they use "frac" for a dress coat, the French designate a frock coat by another English loan word, "redingote," which was originally "riding coat." In Spanish "frac" is dress coat, and frock coat is "leviata, I. e., levitical coat. The Young Turks greatly affect the frock, and I have heard it called by them "stambolina." t e Constantinopolitan coat.

"Frock" is not the only clothing term misused by foreigners. king" (i. e., smoking jacket) is used in French, German, Russian and other tongues to signify a dinner tacket, which in New York is called a "tuxedo," from the village of that name, "Buckskin," which in English has a very limited currency seems extremely popular in what some one has called "the gross gargles of Prussia and Holland," which use it indiscriminately for any breeches material or for the garment itself,-Notes and Queries.

Loes Love Come?

In matters of love it is strikingly noticeable how recklers and extravagant Cupid is in some cases, and how slightingly he treats other deserving women. All of us know three or four women of different ages whose lives are made supremely happy by te art that strengthens the weak and tramples on the strong has a wonder-ful effect of presenting smiling rie-

to all calls but that of her particular,

At any rate, love passes by. We who know the little god pity her for the great gap which, poets sing, can never be filled by other interests. We who are one of the untouched ones realize that something is lacking, and, after years of watching for the one. shrug our shoulders, accept our lot, and try to fill our thoughts with

No; love doesn't come to every woman. It is one of the unexplained things of this life, but it is true, There is this saving thought, though: If the great joys of love are not for some of us, the sorrows are also lacking. And perhaps there is compensation in the knowledge that a life-work is less personal and quite as gratifyng when a woman's efforts are no confined to her own joys.

After all, it would be difficult voluntarily to decide our own fates, wouldn't It?-New York Press

FASHION

Pompadour silk makes a charming Russian blouse coats increase in

popularity. Pleating is seen in many of the new skirts.

The pin-striped serger are particutarly smart. Handbags of black velvet are won-

derfully smart. Jewelry is now made especially for daylight wear.

Plain princess dresses in velvet are very popular. Many of the new leghorns are faced in black velvet.

Great knots of black or white lace Wide leather belts will be worn

Some deep cutts on handsome

waists have been seen The kid and suede gloves show a wide variety in colors.

Everything that is offered in Irish lace is now popular. Linen serges and linen diagonals

will be worn this season. Linens for the coming season ara

soft, heavy and pliable. Ribbons in silver and gold, also in copper, are at hand.

Heavy Russian lace of linen is to be much used for trimming.

Scarfs are as popular as ever, and their kinds are numberless. Chiffon is used most lavishly for

afternoon and evening blouses. Sleeves with puffs at the elbow. below the elbow, and others with no

puffs at all, will be used. Ruffles down the left side of other. wise tailored blouses-a dainty and

feminine touch-are seen. Hatpins with gigantic jeweled heads and advertised as the 'latest

idea from Paris," are all the rage. The cottonball fringe, sometimes elaborately knotted, is being much used as a finish to covers, as well as

to bed apreads and for window drapery. Chreked opaline taffeins, which reflect the colors of a shattered rain-bow, are liked for afternoon wear, veiled discreetly with neutral-linted mouseline.

