THE MIDDLEBURGH POST.

T. H. HARTER, EDITOR AND PRO'R.

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The sentiment in favor of a republic In Brazil is spreading very rapidly, and it is by no means improbable that Dom-Veilro is destined to be the last Emporor.

The shippards on the great lakes are busy building thirty-five steamers of 67,-\$30 ions, largely of steel. Among them. are three of the new "whale-back" steamers, at Duluth, Minn.

According to a recent estimate the sumber of war vessels launched last year by the naval powers of the world was sixty, while more than one hundred were building when it closed.

The practice of cramping the feet by Chinese women is said to be of very an cient origin. It was known as early as the tenth century, and therefore the idea | Peggy Learnington had a will of her own, that it is of recent date and due to the efforts of the Chinese women to rival the Chicago girl is a mistake.

The Indians of the Five Nations take great interest in news from the surrounding States, as well as within the borders. of their own mations. Ton weekly newspapers are published within the territoev, and a number of daily newspapers from the States are taken by the Indiana.

Garner Robinson forty years ago was a poor boy among the crofters on the Isle of Skys, off the west const of Scotland. He shipped aboard a whaler and she was perfectly willing to live in was wrocked on the coast of Japan. He threadbore uneasiness, if she could only was rescued by Commodore Perry's expedition and became an American scaman. Juxury. He served in the Union Navy during the war and then went to Mauitoba. He is aow owner of miles of wheat fields near paid her but a miserable pittance, yet Winnipeg, on the Cauadian Pacific, the door the wolf-that terrible black mas-Roblewon is a hearded giant, weighing ter-the cruel extorter of so much blood-\$10 pounda:

France by the postal authorities has alandy borne fruit in a forty per cent, re- was as free from care as an unselfish fuerion of the annual rental, and a drop little daughter could make it. of one-hulf in the charge for using the rapacity of the private owners which able. He had met the little lady at the There are corporations in this country, and Pengy's flaxen locks and azare eyes injoying charter privileges granted on had charmed the susceptible young man. the theory that they are ministering to He didn't think he was susceptible, howthe public comfort at the lowest practic- ever. No man does. Pergy, with as spinion of the Washington Star, might mamma. take a profitable warning from happenings scross the senz

tes of 'insame asylums'

SLEEP.

Then best of God's choicest blessings-Sleep; Better than carth can offer-wealth, power, fame

They change, decay; thou always art the Through all the years thy freshness thou

dost keep; Over all lands thine even plaions awaep.

The sick, the worn, the blind, the lone, the lame. Hearing thy tranquil footstops bless thy

23757210. Anguish is soothed, sorrow forgets to weep;

'Thou open'st the captive's cell and bid'st him roam,

Thou giv'st the hunted refuge, freest the slave, Show'st the outcast pity, call'st the exile

home. Boggar and King thins equal blessings

Peats. We for our loved ones, wealth, joy, honors

CTRVC But God, He giveth His beloved-Sleep. -Thomas Nelson Page.

The Queen of the Gnomes.

Nobody would ever have imagined that or that she was anything but a charming little atom of the feminine flotsam and jetsum cust by the releatless sea of circumstances upon the barren shore of existence. Her mouth was irresolute, her eyes anything but determined looking, yet in Poggy's case appearances were deeldedly deceptive. She had an underiade will of her own, luckily for her and for the querulous old mother dependent upon her exertions.

Poor Peggy's life had been one tumultuous struggle ever since her father died. He had left his wife and daughter penniless; and even that was not the full extent of their discomfort. Mrs. Leamington felt that she had appearances-the baue of existence-to keep up; in fact, stacced in convincing the world that she was basking in the comparative sun of

Peggy had sewed industriously night and day for a large wholesale shop that afforded her the means of keeping from money. Mrs. Leavalagton saw her little

that ever bright and protty, she ate many The seizure of the telephone system is, a luxury that Peggy pathetically pretended she herself didn't like, there being enough to "go round." Her life

Then, there was Jack-Jack Ruffingansed the transfer to the Government. house of one of her old school friends, able rate of compensation, who in the command, had asked him to call and see out it,

> frienel's house. Luca she added, with

could not remain more than a fortnight question her, but she resented his inter-without work. If she did, the small ference. Then she was afraid of his hourd of savings that she kept as an anger when he learned what she was emergency fund would be exhausted.

ate appeal to these frigid autocrats. But young man. once in their presence and she found it question.

balm volunteered, and what balm that is applied to herself. She felt she was the to the workseeker!

On her way home from this discouragglaring poster, fitfully lighted by a neighful girls and hundreds of stalwart men." A sudden inspiration came to Peggy. She had been to the theatre but twice in not have smiled upon this occasion. her life and knew very little about it, but she had seen girls much uglier than she was joining in stage crowds and playing pleasant change. Without giving herself time for reflection she went there and concealment was utterly impossible. then to the stage door of the big theatre and asked to see the manager of the com-

pany that was to give the production. all questions with a self-assurance that evidently pleased the gentleman who put appear until the second act.

He apparently liked her appearance, people on earth-in their own estima- all.

for a small part called the Queen of the Gnomes. You have but a few lines to wretch's brutal smile, of feeling his hated speak, and have finished at the end of arms around her waist. Well, she rethe second act, when you can go home to flected, it could not be helped. She your mother.'

For Peggy had told this kindlylooking manager everything. She was delighted at her luck and went home little doubtful. She would not dare to was horrible. It was-

tell Mrs. Leamington what she was going instrument at pay stations. It was the ton. Since he had come into Pergy's to do. The old lady had a perfect horror solutely necessary that she carn money. arms. Starvation stared them in the face with-And Jack-no, she could not tell Jack.

"I am sure you would like her." she Mr. Ruffington would certainly not care several times at this accommodating every evening a queen of the gnomes for the street, on their way home. the benefit of a critical public. Poor Jack laughed, opearest

pletely dazed. What could she do? She gone. Of course, he had the right to

doing. But men were so inconsiderate, She trotted patiently downtown and she thought. They would sooner hear visited each of the big stores, determined of a woman starving than working for to obtain work by some means. But the her livelihood. If Peggy had applied to polite answer she received on all sides Jack he might have helped her, but the readered argument impossible. She had independent little lady would have cut thought of making some sort of desper- out her tongue rather than apply to the it becomes little better than a decoction with cold water; let it boil units

impossible. Reasoning was out of the her. She went to the theatre depressed

and ill. Queen of the Gnomes! How "Leave your address" was the only utterly silly the term queen sounded most inferior gnome in the gathering. Then the thought of meeting the King ing quest, her eves were attracted by a face to face again! How horrible it was! Was life always to be as dark and unboring lamp. In hig blue letters the pleasant as it seemed just now! Peggy announcement was made that a glittering | donned her black goblin attire with the spectacle would shortly be presented at strongest inclination she had over felt te Niblo's Garden, with "bevies of beauti- tear it to pieces. She was thankful that she had not been called upon to be one of the smiling radiant fairies. She could

The curtain rose upon the dark, subterranean cavern, where the gnomes had their home. Peggy was thinking of Jack small, unimportant parts. If only she all the time. If only she had told him could get a chance in one of the "bevies what she was doing! She would have feit of beautiful girls." It would pay her more at her case, at any rate. This better than the sewing and it would be a weight on the conscience was killing her. She would tell him to-morrow. Further

She feit better after she had come this determination and nerved herself for her work in the second act, when she had He came to her and she did not faint to muct the King of Gnomes. She had when he appeared. On the contrary, she not seen him behind the scenes at all towas very much on the alert and answered | night. Usually he was a most determined lounger, although he was not obliged to

Ah! There he was. As she saw him approaching she turned away in an irand he scalled with a sort of gratitude repressible cestasy of repulsion. He did when she said she couldn't net, and not attempt to come near her, strange to wasn't at all accomplished, because man- say. He stood at one wing while she

agers very meely meet that kind of per- waited at the other. A feeling of gratison. Applicants for positions on the tude took possession of her. Perhaps he stage are nearly always the greatest intended to crase his persecution after

Five minutes later and she was upon "I will give you a chance, young the stage, and the time for the unveiling lady," he said at last," and will cast you of the King had arrived. Peggy trembled at the idea of again suffering this must be patient. After this week she would submit to such indignity no longer. With an effort she tore from his head

the well, and then recoiled without look-"on air." It was not till later, when ing into his face. The dreaded moment her mother had fallen asleep over her was at hand. His arm was around her knitting, that Peggy began to feel a waist. He was unnecessarily close. It

In a frenzy of wrath she looked up, words of burning indignation on her of theatres, and, after all, Peggy re- lips. They were never uttered. The flucted, it would not be necessary to di- color fled from her cheeks; her eyes were vulge her secret. She could look for rounded with a vast surprise; her breath work in the shops every day, and then came and went most alarmingly; she when she found it she could resign from | would have fallen but that the King held her queenship of the gnomes. It was ab- held her firmly and masterfully in his And in this King she recognized her

own Jack Ruffington. . . 14

"How did you manage it, Jack?" said, after she had not Mr. Buillagton to imagine that his affianced wife was asked Peggy, excitedly, as they were in HOUSEHOLD MATTERS.

HOW TO MAKE TEA. The water to be used should boil and

it should be poured on the tea immediately it boils; if allowed to overboil the poculiar property of boiling water which acts upon tea evaporates and eventually disappears. Tea should not be a decoction, but an infusion. If allowed to stew egar and a tablespoonful of four of tannic acid. Tea that is overdrawn is The idea of work next night siekened | hurtful to the nerves and to the digestion. As to the precise number of minutes which should be devoted to the process of drawing, some people will say five minutes, some seven, some will perhaps go as far as ten, but our experience is in favor of six; this suffices to bring out cream, add the other ingredients, as the flavor, quality and strength. Just as much tea as is wanted should be madeno more. Make fresh tea as often as it is the ham, chopped fine. required. The replenishing of the teapot with fresh hot water is very obectionable. As the thorough heating of the receptacle is of the first importance, the teapot should be made thoroughly

hot before the tea is put in it. The earthenware teapot is preferred to all others by connoisseurs, and it is superfluous to say that whatever utensils is used for this purpose should be immaculately clean. Tea is an extremely delicate article. Its

susceptibility to the odors of commodities near it is a source of danger and deterioration, as it readily takes up the smell of coffee, cocos, spices, cheese, bacon or other articles of pronounced odor. The complaints sometimes made about tea would probably not arise if always kept in places free from such contagion. Tea should be stored in a warm, dry place; unnecessary exposure to the air should be avoided. A pound of tea would make 128 cups .- London Tele.

THARSOLVING HINTS.

graph.

"Many a person who will eat his share of the Thanksgiving turkey-tender, They were ten of the fold debt juicy, delicately brown and done to a turn-will look at the stulling and pass it old and yellow from age, but were by because it is soggy, heavy and unwholesome. The trouble, of course, is in the making ; it is often mixed up too wet. them. You can magine the old m The steam of the bird as it cooks furnishes almost enough moisture. Try the I would gladly have taken \$500 tempting: Break up into fine crumbs a sufficient quantity of the soft inside por-tion of a loaf of hered the soft inside portion of a loaf of bread (being sure not to have any hard pieces); season with salt, pepper, a little chopped parseley, powdered sage or thyme, as you may prefer; and melted butter enough to moisten the had never seen any of the "old lo whole and mix well together."

The following is a recipe for pumpkin pie, the quantities given being for one pie only: A generous half-pint of rich milk, one heaping tablespoonful of stewed pumpkin, one egg, (white and yoke separately beaten), and half a teaspoonful of flour. Sugar to taste; a litle ginger, cinnamon and nutmeg. Beat have eursed his own ignorance as well together, all except the whites of eggs; add these last, stirring them in quickly but thoroughly, and bake in a

quick oven. According to Mrs. Henderson, a turkey of seven or eight pounds (the best selec tion, if fat) should be roasted or baked three hours at least, and a large turkey should not be cooked a minute less than four hours, an extra hour being prefera-

stir until perfectly smooth; then six well beaten eggs, three tald of sugar and a little cinnamon; batter into small patty paus and h puffs in a moderate oven.

Minced Beef-Mince cold besta and put it to stew for filters with just enough water to cover in a small onion, minced, papper, sh gravy is formed; pour over h to ist and serve.

Sandwich Dressing-One-half per of butter, two tablespoonfuls of mi mustard, three tablespoonfuls of raise a little red or white pepper, a little and yolk of one egg; rub the butter to mix throughly, set away to cool, spen the bread with this mixture and per

Buttermilk Bread-To two quarts of flour add four tablespoonfuls each cream tartar and soda, with one tempone ful of sait, and sift twice. Aid one a two large spoonfuls of sour cream, and mix with buttermilk to a soft dough knead lightly, divide into three loave list them rise at the back of the range till twice the original height in the break tins, and bake in a moderately heats

Some Rare Old Bonds,

oven.

It was while Judge Folger was Som tary (said an old treasury official). morning an old man came in to make was from a New England State. said that about twenty years upo he fee some old stocks or bonds among t papers of an uncle (mentioning his m he had been a man of national retion for ability, and had a comffortune for those days-that is, from to 1840-and he had come to the ! States Treasury to find out if the worth anything as they seeme United States bonds, 1 lookod at . and were indeed curiosities. They a principal and interest, in gold, \$70, for there was ten years' interest du amazement when I told him this, ly declined to buy them at any figu I took the old man in to see Ju ger, who was very much interest matter when I explained it to li curities, and after these were tak canceled I believe he directed that a them be framed and preserved. We less than half an hour's time the of Englander walked out of the bil with a check in his pocket on they York Sub-Treasury for \$70,000 m How that "smart" Boston banker

Catching Rattlesnakes for 63.

Most people think that rattlement entirely useless upon the carth, lat story told by the Athens Eamers! aside such a belief: There are place South Georgia where men extractally the rattles kes and use it to a

liar manner. They place a for

over the snake's head, then put

around it and strangle the stak

is done to keep the snake from

self. The body of the reptile

strung up and the oil extracted

It sells at two dollars per ounce

industry is a very profitable on

snakes in that section are very

averaging five feet in length, sa

rattler gives up a great deal of all

tle colored boy once saw two rati

ing close together, and wanted tog

money for finding them. It was a

to the nearest house. He was shall

snakes would crawl off while he ward

and so he took off his coat and pi

between the two snakes. He wat

came back, and found them still ;

the snake is cultivated down that a

From Chicago comes one of th

curious stories of mistaken

victed of the crime and scale

slaughter. At the trial O'co

to enter a plea of self-defense

friends urged him to make.

declared he was unjustly ac

sive that he was the person

the officer. A few days age

"Mollie Mott" gang, coal was he and not O'Grady

quarrel with O'Brien and w

murder him. Just as he w

behind a corner to shoot the

was fighting. At the trial it

saw him engaged in a row v

John J. Scaulan, the l

the circumstantial evidence w

the coat. He had them chunned

profitable industry.

pidity when he learned what he

thrown away .- St. Louis Republic,

were capable of gratitude, the New York ten, you know-when I'm out." See thinks they would underbrediy. Peggy-did not have many opportuni-ties the name of Dr. A. G. Chase. His to include in those little harmless This humane practitioner has invented a Stern realities chained her almost entire system of complex mirrors and shafts, by. The butterily beauties of life sec-red leading to the attle or top story of the to have flitted past her. Cold, solid asylum of Norristown, Penn., by which facts remained. Try and be coquettish, an inspector stationed there is enabled to young women, in the presence of these alsorve minutely every act and motion called at Mrs. Learnington's modest of the parients and attendants in the apartments. He called once reluctantly; wards of the first and second floors, so then again, with less timidity; finally he as to prevent the abuse of patients. The spent his almost every evening there, and trustees have adopted this sort of mute seemed to enjoy it, too. There is no use beating about the bush and pretending detectives and expect from their use a that it was Mrs. Learnington's brilliant prompt cessation of the brutalities which conversation that enchanted him. That sity in the asylum.

According to a foreign publication. wit is quite likely that we may witness polite enough to sleep long before Mr. this year the unusual though not unpre- Ruffington took his departure. Peggy cedented speciacle of an export of pota- was the attraction. She listened to all toes from Europe, and even from the United Kingdom, to America. The chief needle and stitched away for dear life sources of supply for the United States and the dear life of her mother, gave him are the New England States, and in all the benefit of her girlish advice. Those these except Maine the crop is undoubt. were delightful evenings. The stuffy litedly a failure. Even in Maine it is believed that the yield will be very poor, time-slayer. although the accounts are not yet quite conclusive. The production of that State is, however, larger than that of any other in the Union, and if the adverse estimates now current should be confirmed, said, looking at her blushing, coy face, there can be no doubt that imports from ["The governor has promised to raise me side of the Alantic will be required."

which the Mormon propaganda is being we not be happy!" carried on in Europe. Nearly every steamer brings recruits for the New Zion, in charge of the elders whose eloquence has ensuared the converts. It does not take much oratorical skill, observes the San Francisco Chronicle, to induce people who can save nothing by the hardest work and the strictest economy to emigrate to a land that is pictured as a mod- Leamington's pretty finger. ern Canaaa, flowing with milk and honey. The darker side of the picture is hidden, and is only revealed when the when the days had slipped away from converts are safely landed in Utah. The latest party of these dupes came from gagement nothing but ill luck seemed to Thuringian and numbered 110, more than have fallen to her lot. The very next nant. half of them young girls. Nothing could day she had received a letter from her be done to stop them at Castle Garden, and the authorities were forced to allow them to go to their fate.

The total amount of educationa gifts in this country last year was \$5,0:0.030.

edly: "You can come and see her of-

facts, if you can. Jack Ruffington

because the poor old lady when she spoke at all talked of nothing but the better days she had once known, and, second, because she was generally im-Jack's stories, sympathized with his plans for the future, and while she plied her ile flat was a far-extending paradise; the dreamy little clock a cruel, inconsiderate

Then the night came when Jack asked Peggy to be his wife, and she in her enthusiasm utterly ruined a dainty lace ratile that she had been manipulating.

"You must wait for me, Peggy," as soon as ever I step into Smith's place, and then Peggy-we'll have a flat larger than this, and your mother shall live

There is no doubt of the energy with with us-and-and-oh, Peggy, shall

Peggy actually shed tears of joy as she looked upon the glowing picture painted by the anticipative imagination of Mr. Ruffington. Might he exact a lover's night now, working. Is that true?" privilege and take a kiss? Peggy crimsound at the question, but nevertheless mony. Two days later an unpretentious | money ?" little engagement ring encircled Miss

The girl sat thinking of all these pleasautumn and were speeding winterward as rapidly as possible. Since her en- | Am I right?" that had kept her supplied her with work. Business was very bad, said the letter, and orders had been given to reduce expenses. Perhaps at some future time the services of Miss Learnington

night be needed, but at present-It was hard very hard, Peggy felt com-

Pergy! She rebelled at the idea of dewas pronounced entirely competent. The work was very distasteful to her; the people with whom she came in contact them as little as possible, and was careful to avoid giving offense.

week. The King of the Gnomes persisted in persecuting her with attentions. He was a very objectionable creature, have hitherto been practised with impu would be absurd for two reasons. First, and she tried hard to let him see that she thought so. She longed to confide in Jack-dear, old Jack-but there she was without a soul in the world to whom she could tell her troubles. In her principal scene with the King of the Gnomes she had to tear from his face a black veil which he wore, and manifest astonishment at his features which she was supposed never to have seen before, having married him by some weird rite. The King always soized this opportunity to smile sweetly and to press her hand affectionately as possible.

One night as she reached her home, she was going to her room, tired and discouraged, when, standing in the par-

lor, with an angry patlor on his face, she saw Jack. Iu an agony of apprehension she tried to mentally formulate some excuses for her absence before she went to him, but he gave her no time. He rushed to meet her, and drew her into the room. "Peggy," he said, his eyes big with reproach, "you out alone at this time of night! Where have you been?"

Poggy was silent. Her load of woe seemed really greater than she could bear.

"I asked your mother," Jack went on, looking into her tear-dimmed eyes, "and she told me that you were out every "Jack"-Peggy gulped down a big sob-"how do you think we should live held up her face at a very kissable distance if I didn't work? Do you suppose we and Mr. Jack made not the least cere- have an income or-or-that it-it rains

"No, dear," he said, tenderly stroking the smooth little head, and the light of deepest compassion in his eyes-which ant moments one cold, dark afternoon she couldn't see. "I know you go to work, but I do not believe that you still do the sewing as your mother thinks.

Peggy moved away from him, indig-

"I refuse to answer," she declared. employers at the large wholesale shop "You have no right to question me. I am old enough to do as I think best. When I am your wife you can command me, but until then-no."

"Won't you trust me, Peggy?"-very diffidently.

said, "did you imagine that you could ception. It is easy to be frank and have done anything for any length of straightforward when there is no reason time without my knowing it? A week why you should be otherwise. One thing ago I called at your house and found you she remembered with joy. Jack was out. I make your mother promise not to obliged to work every night now. He tell you of my visit. Next night I diswould not miss her. They could spend covered what you were doing-no matter their Sundays together just the same as how. Last night I gave you an opporever. So Peggy went to rehearsal, and tunity to confide in me. No, you were too self-willed. So I puzzled the thing over, and finally decided upon this scheme. I knew the stage manager of lisgusted her. But she associated with the company, and also the manager. It appears that the fellow who has played the King of the Gnomes left suddenly Peggy's trials began during the first after last night's performance. They have engaged somebody for Monday. I

persuaded them to let me go on tonight." "Oh, Jack!" exclaimed Peggy. She

could say nothing more. "Well, Miss Leamington."

"Will you ever forgive me, Jack, fo, my deception. I am vere awful, I know:

but, but-oh! I had to do it!" Mr. Ruflington put his hand into his

pocket, and pulled out an envelope. From this he extracted something that looked like a check, and presented it to Peggy.

"That," he said, "is a receipt for one month's rent in advance of a lovely little flat in Harlem, beginning from the 1st of next month. I've been 'raised,' Peggy, and-and"-

"What, Jack, dear?" asked Peggy, innocently.

"Can't you guess?"-bashfully.

"You've been 'raised' you tell me, and ou show me the receipt for the rent of a flat. I suppose you are going to live there. That is it, isn't it, Jack?" (All this with the most bewildering unconsciousness.)

"Yes, I'm going to live there, Peggy,' said Jack, "with you as my wife, if you will,"

Then, although they were in the street, he gave her a tender, unmistakable kissa most disgraceful proceeding-and she,a willing accomplice, raised not the least objection. Luckily it was very dark and the neighborhood was deserted.

"You haven't given me my answer," said Jack at last.

"Well," declared Miss Learnington, 'as you have secured the flat and paid the rent in advance, I don't really see why you can't take my answer for granted. But for the sake of formality, Jack, I will say yes. I should not like your plans to be spoiled by such a trifle as-as a wife."-New York World.

An Eagle in a Strange Place,

A large American engle flew on the ship. William Starbuck in the Gulf stream, and was picked up in an exhausted condition. The bird had a glass eye, with the unin-telligible initials of the supposed owner's name in it. The bird's craw was entirely empty, and it is supposed to have been "I cannot-just yet." carried to sea by the force of the wind rad was unable to reach the *' 're.

ble to a minute less. Long cooking, with matism. These persons will given frequent basting, is the secret of good man one dollar to point out a rat turkey. to them, and then they kill it in:

Traditional Thanksgiving fare includes roast turkey, roast chicken, chicken pie, squash, potatoes, turnips, cauliflower, cold slaw, celery and other seasonable vegetables; a rich pudding, a goodly array of pies-mince, pumpkin and squash occupying the places of honor-cake, fruits, nuts, etc, From these dishes the the housekeeper will select a satisfying but not too heavy menu.

Serve with the turkey cranberry sauce or currant, plum or other acid jelly. Be sure to place the turkey upon a sufficiently large platter, as this will facilitate the work of carving.

When soup is served at the Thanksgiving dinner, a clear soup is more suitable to the substantial bill of fare that is to follow than one with vegetables .-w York World.

RECIPES.

Baked Custard-Two tablespoonfuls of flour beaten with two eggs, one pint of A Curious Story of Misiaken link milk, and sugar to sweeten; flavor with nutmeg and bake.

Steamed Pudding-One cup each of known to the annals of crime. flour, sugar and sour milk, two cups of 1887, Michael O'Brien, a pol raisins, two eggs, one teaspoon of soda murdered. Timothy O'Grady # and a pinch of salt; steam one hour. penitentiary for seventeen ve

Fried Pumpkin-Pare and slice the pumpkin and boil till tender; remove from the water and mash; add two beaten eggs and fry brown, in small cakes, in butter.

Crullers-One cup of sugar, one tablespoon of butter, one egg, one cup of sweet milk, one and one-half teaspoons of baking powder, flour enough to roll, fry in beef drippings.

Sugar Cookies-Three cups of sugar, O'Brien. It seems that 5 one cup each of butter and sweet milk, three eggs and two tablespoonfuls of toda. Sprinkle with sugar and bake in a moderately hot oven.

Potato Stew-Peel and slice a dozen and he soized the opportun potatoes, put a cupful of water into the victim under circumstance frying pan and a few slices of salt pork; all the blame on the man let the pork cook slowly one-half hour, then add the potatoes seasoned with salt | that the fatal bullet did and pepper; cook until tender and serve. Lamb Pie-Cut a small neck of lamb jury ignored this fact, whi into chops, season lightly with pepper, salt, savory and one-fourth of a small onion, minced; place in a deep dish with

few sliced potatoes, add a cup of water, cover with a crust and bake in a moderately heated oven.

Dried Apple Pudding-Boil dried apples until nearly done; save a teacup of the juice of the apples for a sauce; chop them and mix with soaked bread and boil in a bag; make a sauce of melted butter, sugar and flour, with enough introduced to the young apple juice to give it flavor; spice with | had received the egg and " nutmeg.

German Puffs-Put half a pound of daughter. Explanations butter into a cupful of milk, place on the correspondence was opened stove to heat. When it begins to boil ding is to take place shortly pour it on to a cupful of sifted flour and News.

revolver which O'Grady to be very material. O'Graif " be pardoned. Romance of an Egg. Early last summer a ye Summerside, Prince Edward wrote her name and adda egg, which subsequently found Boston, Mass., among other a The parents of the young Boston recently, and, stran retos

if thew knew the young