A LEAP YEAR HINT.

must have some one to love and care Some one to fondle and call her my own, ome one to bless me and some one to bles Life is so dreary when lived all alone!

Some one to love,

I must have some one to love and caress I must have some one with eyes full of light Shiningso steady and shining so true, Laughingly putting all darkness to flight, Waking the dawn that is old and yet new.

Some one to love,
Seme one to love,
I must have some one, I little care who.

I must have some one with lips that are sw Lirs that part gayly or saucily meet Yet never curve into semblance of scorn.
Some one to love,
Some one to love,
I must have some one, for Pm so forlorn.

I must have some one with cheeks like a child Downy and white with a pink undershine

Oh, how I long for their tenderness mild Southing my soul as I press them to mine Some one to love, Some oue to love,

I must have some one and cease to repine I must have some one whose passionate hear

Throbs like a harp when it echoes a tune, inging all joys from my bosom that start, Sighing all wees in a fluttering swoon. I must have some one, and that very soon! I must have some one whose beautiful head

Droopingly often my shoulder shall deck ome one with raven, white, auburn or rec Crisp little curls at the back of her neck Some one to love

Some one to love I must have some one, or life is a wreck. I must have some one to love and cares. Some one to fondle and call her my ne one to bless me and some one to bless

Life is so dreary when lived all alone! Some one to love, Some one to love; o anxious to tell some one yes! -George Horton, in Chicago Herald.

NELLY BELTON'S RUSE.



ly!" said Mrs. Bel-ton, holding up a warning finger as her daughter sprang up the steps with a gay laugh. 'Your father

laugh. 'Your father is suffering very much this afternoon, and is trying to sleep. He is in the sitting room on sleep. He is in the sitting room the lounge, where I made him go, as it is much cooler there."

"What's the matter now?" said Nelly, with her pretty face curiously unchanged by the news of her father's in-

disposition.

'bh, just one of his nervous spells! And, I think, he said he had a head-ache, too. I broiled him a bird, and he seemed to relish that, and drank some

buttermilk of the morning's churning,"

"Well, then, if he can eat and enjoy
buttermilk," remarked the girl, with a
short laugh, "he is not so very bad off.
Be honest now, mother, do you believe
much in father's ailments? No, no; don't you frown, but tell me the truth! Aren't his appetite and looks too good for there to be much the matter with him? I de-wedding off, won!t it?" clare I have caught 'Dr. Lester smiling broadly several times when he has been here to see father, and it was all he could do to keep from laughing right in

Mrs. Belton's kindly face wore a half amused, half frightened expression as she listened to her daughter, but she an-

The mother evaded the clear, truth-compelling eyes turned up to her own, but she laughed and whispered back: "Well, he did cat about six biscuits with that bird and drink three glasses of the buttermilk and dispose of nearly a third of a glass of my strawberry pre

serves."

Nelly caught her mother in her arms with a shout of delight. "Brave! brave! You have owned it and that is brave! The Mother I know in the bottom of your heart, tender and kind it-it-it be fatal?" bottom of your heart, tender and kind as it is, you are tired of father's morbid fancies, and to ministering to his imaginary ailments. And it is time something was done to arouse him or he will become a confirmed hypochondrac, for he is nearly that now. I believe I could break him."

"No, you couldn't, child. I used to try and cert him to sake off his despond.

September day a dark plot was formed, and when Rol Harper came strolling in with the most purpose less air that ever conceived a purpose the same was imparted to him under seal of secrecy. Then, when Nelly chanced to walk as far the turn of the road as Rob took his way home, the doctor, driving past, was halted and made a partner likewise in the mysterious business.

I draw "What!" shrieked the dying man, finging himself out of bed, and dancing over the floor as if it was red hot. "To Jericho with my cerebo-spiting whatever you call it and my oblong medal! Die! No, I'll not die, not for a hundred years! You make tracks, Dr. Lester, this minute! I'm tired of your bread pills. Yes, they were bread and I know it all along.

one who came tip-toeing into the room to bend over him and beg to know what could be done. His groams grew louder and more alarming and still they produced no effect, so presently the invalid raised himself slowly, and advancing to the door called faintly, "Barbara" returning to his couch at once. No Barbara answered, but in a few minutes Nellie came nonchantly singring into the bara answered, but in a few minutes Nellie came nonchantly singing into the

"That you, father?" she said care-sly. "Have you taken a lazy spell,

too?"
A groan was the reply, which only brought forth, "Drank too much buttermilk, eh? I did myself, and I tell you it gave me a pain."
"Where's your mother?" put in the insulted invalid, glaring at his daughter, "Gone to bed. She had a handagabe and I made her go, for there was really no reason for her keeping up if she felt indisnosed."

"No reason!" snorted Mr. Belton. "And me as ill as I am! I wonder who she thinks is going to nurse me; but its like a woman to give up to the slightest ache or pain, and just when they are needed most."

"Oh, you will be all right in an hour or two! Father, if you don't mind I'll go to prayer meeting with Bob Harper. By the way, mother said would you please get the churn ready for her, and here's the key to the dairy."

She was gone before the irate parent could frame the cutting speech he had in mind, in which he mingled a serpent tooth, an ungrateful child, his wife's unacountable and preposterous failure to perform her wifely duties, and the heartless madness of expecting him to rise

perform her witery duties, and the heat-less madness of expecting him to rise from a couch of pain and illness to set a churn. He lay and pondered the thing over. They were evidently growing in-credulous on the subject of his ailments and needed a lesson, a severe one, to bring them back to their allegiance. In the meanwhile Nellie, leaning on her lover's arm, confided to him that "Father always fell ill so opportunely, and recovered with such surprising readness whenever he found that illness was inconvenient." They both laughed, but inconvenient." They both laughed, but a quick remorse smoot the girl when on their return they saw lights glancing about the house, heard a man-servant on a horse go tearing after the doctor, and Mrs. Belton met them with

"Oh, Nelly, your father is dying, dy-ig! It is a judgment on us for our icked doubting of him this afternoon. Oh, I can never, never forgive myself!"

But when Nelly, followed by Rob, en

tered the darkened room where her father lay the color came back to her cheeks and her eyes lost their look of horrow, for with singular blundering Rob picked up the shaded lamp, and, turning the wick to its greatest height, let the bright stream of light fall right on the sufferer's face, so that his daughter saw that the dying man's countenance was still very healthily tinted. tered the darkened room where tinted.

tinted.

"Oh, oh, oh!" groaned Mr. Belton.

"Turn that lamp down! Is that you, Nelly, daughter? Well, kiss your poor father and tell-him good-bye. Oh, oh!" "Here, you are going to faint, Miss Nelly. Go out in the fresh air at once," said Rob, and as the door closed on the girl turned to Mr. Belton with "Poor girl! And she to be married se soon to Inc Banner! Your death will put her

wedding off, work it?"

"What!" yelled Mr. Belton, forgetting
to groan and sitting up in bed. "Joe
Banner! Not if I have to kill him."

The Banners and Beltons hated each

other as only people in small places and over small matters have time to. "Has such a thing been going on behind my back? I'll—I'll—"

swered demurely:

"How ean you talk so, Nelly? Of course your father is ill, or why should he feign to be so?"

"He likes petting and coddling just like a baby, and, mother, I really believe you know it is mainly his imagination that is at work, but you have got in the habit of waiting on him and humoring his fancies until you do it as a matter of course. Now own up. Do you believe in his sickness to day!"

believe in his sickness to dad, the clear, truthpulse and looked graver still, while the twinkle fairly set his eyes to dancing, and then with a certain reluctance in his voice said:

"I must not conceal fro "I must not conceal from you, my dear sir, that you are suffering from cerebro-spinal meningitis combined with menemia of the medula oblongata. How is it you never consulted me about it before? Didn't suspect it?" |

"No-o," said the patient, looking cared and white. "Doctor—will—will

"No, you couldn't, child. I used to try and get him to shake off his despondency and not to think so much of his little aches and pains, but I only got called unfeeling for my exertions."

"Well, I would approach him differently. Listen, mether, I have a plan."
And the two heads, one still brown and handsome in spite of the fine lines of silver over the temples and the other a bright chestnut, drew close together and in the golden sunsine of the beautiful September day a dark plot was formed, and when Rob Harper came strolling in with the most numeralease."

"Oh, oh, oh! Save me, doctor! I'll give you \$500 to do it—a thousand dollars—my whole place—anything—anything—only save me!"

"Can't do it," said the doctor, shaking his head. "Face it like a man, Belton. Don't trouble about your wife and family. Mary's married, Nellie could be to-morrow, and as for Mrs. Belton, Marks, the widower, said yesterday she was the handsomest woman still in the county, and that if she was only rid of you he'd ask her the day after the fueral."

"What!" shrieked the doctor, shaking his head. "Face it like a man, Belton. Don't trouble about your wife and family. Mary's married, Nellie could be to-morrow, and as for Mrs. Belton, Marks, the widower, said yesterday she was the handsomest woman still in the county, and that if she was only rid of you he'd ask her the day after the fueral."

terious threats directed against no one could quite gather whom. But from that time on Mr. Belton has never complained of an ache or pain, and fierely disclaimed feeling even under the weather whenever informed that he looks so.—Philadelphia Times.

The Great American Crop

Indian corn occupies the leading position in the agriculture of the United States both as regards the volume produced annually and the area under cultivation. It is also the most widely distributed crop, being grown to more or less extent in every State and Territory and almost in every county in which

or less extent in every State and Territory and almost in every county in which agriculture is carried on.

As stated in a recent Government report, taking the eleven cotton States as a whole, they devote a larger area of their cultivated land to corn than to cotton. The great wheat belt of the Ohio and Missouri valleys gives corn a more prominent position than that occupied by wheat itself. In measured, quantity our crop of a single year has exceeded the wheat crop of the civilized world, and no other grain crop apworld, and no other grain crop approaches it in volume. About ninety-six per cent. of our crop is annually consumed in this country, and more than eighty per cent. never crosses the lines of the county in which it is grown. It is

the great American crop.

In 1849 the centre of production was in Ohio, with 59,000,000 bushels, closely followed by Kentucky and Illinois. The census returns for 1859 show that the centre of production had shifted to Illinois, where it remained for three denois, where it remained for three de-cades. In 1879 Illinois still kept the first place, but Iowa now ranks as the greatest corn-producing State in the country. The movement of corn production westward, and the decline in relative position of States formerly holding first rank does not mean that they produce less corn than formerly, but results from the immense areas developed in newer

While only about four per cent. this crop has been sold abroad, the superior quality of American corn, due to our exceptionally favorable soil and climate, makes it certain that whatever demand for this cereal may hereafter be created throughout the world, must largely be supplied from the fields of the United States.—New York World.

Ships of the Ancients.

Large ships were not unknown to the ancients, and some of the most roomy attained dimensions equal to the ships of modern times. Nevertheless, they were unmanageable monstrosities, almost at the mercy of wind and wave, and utterly unfit to cope with the fury of a hurricane. Doubtless we are indebted to travelers' tales for the detailed descriptions that survive the lapse of ages. Constantius conveyed from Heliopolis scriptions that survive the lapse of ages. Constantius conveyed from Heliopolis to Rome an obelisk weighing 1500 tons, and, in addition to this long covered monolith, the ship carried about twelve hundred tons of pulse, stowed about the smaller end of the obelisk, in order to

bring the ship on an even keel.
In 268 B. C. Archimedes devised a marvelous ship for Hiero of Syracuse. Her three lofy masts had been brought from Britain, whereas our ships' mast are of iron, or obtained from New Zealand or Vancouver Island. Luxuriously fitted sleeping appartments abounded, and one of her banqueting halls was paved with agate and costly Sicilian stone. Other floors were cunningly inlaid with scenes from the Iliad. Stables laid with scenes from the Iliad. Stables for many horses, ponds stocked with itive fish, gardens watered by artificial rivulets, and hot, baths were provided for use or amusement. Ptolemy Philopater possessed a nuptial yacht, the Thalamegon, 312 feet long, and forty-five feet deep. A graceful gallery, supported by curiously carved columns, ran around the vessel, and within were temples of Venus and of Bacchus. Her masts were 100 feet high, her sails and cordage of royal purple hue.—Chambers's Journal.

A New Use for Old Pianos.

There came into my possession, many years ago, a very old-fashioned upright piano. We found a place for it in my study, more for the beauty and quaintness of the case, which was of rosewood, and of the usual excellent workmanship, than from any hope of deriving comfort from any sweet music the mellow iyories. from any sweet music the mellow ivories ght produce. It was old, and its and power for discoursing sweet music were past and gone; try as we would, by a new string here and another there, it refused to send out any but there, it refused to send out any but shrill and discordant notes, and in dispair we locked it up. And so it might have stood for many years to come, pleasant to look upon, but utterly useless, had it not been that a good many books were scattered about the house and demanded a case. While trying to reconcile ourselves to parting with the piano to make room for a bookcase, the thought struck us, "Surely this would make a splendid bookcase if its inside could be bodily taken out without injury to the frame." We sent for a workman, who saw the possibility of doing this who saw the possibility of doing this for us at a moderate sun, and the result is that we have a beautiful piece of furniture and bookcase combined. The upper part, consisting of about two-thirds of the height, contains three shelves for books and a writing desk— the former keyboard—running the whole depth and width of the piano, while the under third forms a famous cupboard for manuscripts and magazines.—Girl's

A Puzzle For Accountants.

turn of the road as Rob took his way home, the doctor, driving past, was halted and made a partner likewise in the mysterious business.

The afternoon slipped away and the day had given place to the purple twilight when Hiram Belton awoke from his pleasant nap and stretched out his hand for the pitcher of ice watar usually placed right by his side on such occasions by his devoted wife, but this time he felt in vain. He pressed his hand on his forehead and groaned twice, thrice, very heavily, but there was no

GRAND ARMY COLUMN

THE OLD 4."H MICH.

As a veteran of the old 4th Mich. who served with the regiment on its every move and re-enlisted and served to the close of the war, I think I know something of its history and of the his-tory of the First Division of the Fifth

The Second Brigade, First Division Fifth Corps, was first organized, with Gen. Fitz John Porter in command of the division and Gen. Morrell in com-mand of the brigade, in the fall of 1861. When the corps was organized 1861. When the corps was organized, with Porter in command, General Morrell took the division, and Capt. Charles E. Griffin, Chief of Artilleries, was promoted to Brigadier-General, and first took command of the Second Brigade on June 26, 1862, when we fell into line for the Mechanicsville field.

At Chancellorsville Col. J. B. Sweitzer, of the 62d Pa, took command the brigade and retained the comm until the expiration of the term of his regiment, when he was mustered out, and left for home with his regiment. The brigade was originally composed of the 14th N. Y., 4th Mich., 9th Mass. and 62d Pa.; the 32d Mass. being assigned to it afterwards. During 1864 the transactions 1864 the terms of these regiments ex

pried, or most of them at least.

The veterans of the old 4th Mich. and Capt. Van Valer's new company, that joined the 4th at Spottsylvania in '64. were assigned to the 1st Mich., and served with that regiment to the close of the war. The 1st was in the First Brigade, but I think about that time all of the old division, the remnants of 16 regiments, were consolidated into one brieved ed into one brigade, with the dashing Jen J. J. Bartlett in command. As thus organized this brigade served to the close. The flag of truce for Gen. Lee's surrender came into this brigade as it was pressing forward in line of battle at Appomattox on the morning of April 9, relieving the cavalry, the rebel batteries having opened on the brigade before the flag of truce came

The line was immediately halted in open field not far distant from the pointwhere Grant and Lee met. I was present, and within about two hours, it seems to me now, many of our men, myself included, and many Confederate were transfer at the collection. ates were at work at the celebrated apple tree, and dug it up and carried it off, root and branch.

The brigade also received the arms and colors of Lee's army, the Confed-

erates marching up so as to cover the front of the brigade, then halting front of the brigade, then halting stacked arms, and then passed on, and others took their place, it taking from 8 a. m. to between 12 and 1 p. m. before all had stacked arms. While I remember all these matters very well, I do not remember that the noble Gen. Sweitzer did as Comrade Veeder has stated. Gen. Sweitzer was not there, but undoubtedly the whole Union army offered a silent but earnest pray-er of thanks for the result.

The 4th had been on many recon-noissances and had some skirmishing, but its first fight was at New Bridge on the Chickahominy, May 24, 1862. In this fight the 4th, led by Col. Woodbury and Lieut. George A. Custer, of McClellan's staff, met a brigade of Louisiana troops (the Tigers), and in a two-hour's fight the 4th lost two killed and six wounded, and captured 50 prisoners, leaving about 100 killed and wounded rebels on the field. Its next engagement was at Hanover Courthouse, May 27, and then followed the Seven Days' fight, ending at Malvern Hill, where Company A lost 13 killed and 17 wounded; the other companies suffering about as bad. The regiment held the left of our line in open field, and repulsed five lines of Confederates. killed and six wounded, and captured Confederates. At Gettsburg the rigiment was

standing alone, apparently in reserve, backed up against a strip of woods, with a narrow open field (called Wheatfield) in front of Little Round Top, a short distance to the left. The Confederates were pressing Sickles back. At that moment Company A discovered three soldiers on a rise of ground off to the right, and slightly in front, firing and falling back, and called to them and asked what they were firing at. In a moment a brigade of rebels appeared in full view, and within range of the right of the 4th, swinging in through a gap in our lines. General Barnes. commanding the division and staff, were sitting on back. At that moment Company A

the division, and staff, were sitting " their horses slightly in front of the left of the 4th, and a shell had just taken a leg off of one of his Aid's horses, when he ordered the 4th to advance to the front. The regiment passed across the field into the woods and became closely engaged from the front, and this Confederate flunking brigade having reached the ground just left by the 4th, opened a murderous fire on it, flank and rear.

it, flank and rear.

An order was given to fall back, and all that got out did so by running off towards the left. It was only about 10 minutes from the time the 4th advanced across the field until all who got out at all were out. A portion of the Sixth corps instantly drove the rebels back. Co. A went into the fight with 26 men, and lost five killed, seven wounded, and nine prisoners; the other companies losing in about the same

ers. The rolls contained the names of 288 men whose terms had not expired which included 129 re-enlisted, 110 recruits, and Capt. Van Valer's company which were assigned to the 1st Mich as a detachment, and served with that regiment until June, 1865. Eight companies of a new 4th were raised by Col. J. W. Hall, and sent to the Western army. The veterans of the old 4th joined the new 4th at New Orleans on June 24, 1865, and went to Texas. The veterans of the old 4th were mustered out at San Antonio, Texas, Feb. 26, 1866. The rest of the new regiment was mustered out in June, 1866.—GEO. W. OWEN, in National Tribune. The rolls contained the names of

SAILING CARS.

diar Experiments Made in the Early
Days of Railroading.

Among the many curious methods of propelling cars adopted in the early days of railroading in this country, some possessed more novelty than that tested by the Baltimore and Ohio over the South Carolina Railroad. This was nothing less than fitting the cars with sails.

On the former the experiment wa made by Mr. Evon Thomas. It was found that it took a gale to carry a car thus equipped, and that it would only run then when the wind was abaft or on the quarter. Headwinds, of course, were unavailable, and Mr. Thomas was afraid to trust a strong side wind lest the vehicle should be

upset.
The trials on the South Carolina Railroad seem to have been more successful. The Charleston Courier of March 20, 1830, thus describes the

of March 20, 1830, thus describes the initial trip:

"A sail was set on a car on our railroad yesterday afternoon in the presence of a large concourse of spectators. Fifteen gentlemen got on
board and flew off at the rate of
twelve to fourteen miles an hour.
Thirteen persons and three tons of
iron were carried about ten miles per
hour. The preparations for sailing
were hastily got up, and, of course,
were not of the best kind; but owing
to this circumstance the experiment were not or time best wind, but owing to this circumstance the experiment afforded high sport. The wind blew very fresh from about northeast, which, as a sailor would say, was 'abeam,' and would say, was 'abeam,' and would say the sailor was the say, was 'abeam,' and would drive the car either way with equal speed. When going at the rate about twelve miles an hour at loaded with fifteen passengers, the mast went by the board, with the mast went by the board, with the sail and rigging attached, carrying with them several of the crew. The wreck was discovered by several friendly shipmates, who kindly rendered assistance in rigging a jury-mast, and the car was again got under way. During the afternoon the wind changed so as to bring it nearly ahead when going in one direction; but this did not stop the sport, and it was ascertained that the car would sail within four points of the wind. We understand that it is intended by some of our seamen to rig a car properly and shortly to exhibit their skill in managing a vessel on land."

If the invention was ever thus put into effect, there is no record of it.

into effect, there is no record of Prior to employing salls, the first mo-tive power used on the Charleston Railroad was a horse treading on an endless chain platform. The car upon which this was tried carried twelve passengers at the rate of twelve miles an hour.

ROOTS AND HERBS

People Who Make a Living Gathering Them in the Blue Ridge.

Statesville, N. C., is the center of an industry that is little known outside that section—the collecting and preparing of roots and herbs for sale to whele a whele a wind a work of the control of the preparing or roots and nerbs for sale to wholesale druggists and exporters. This industry gives employment to over 30,000 people in the Blue Ridge. On the Atlantic slope of the Blue Ridge grow no less than 2,200 varie-ties of plants known to materia med-ica; this fact, comping to the victory ties of plants known to materia m ica; this fact, coming to the notice two shrewd business men of ville, they began the business of col lecting, preparing and exporting them.
It is interesting to go through the

immense warehouses of this firm. There are 44,000 square feet of floor space in the two warehouses, and on this, in deep, dark blue, or in tiers of huge bales and sacks, or loose on the floor, are stored several hundred tons of roots, herbs, barks, gums and mosses, some varities in lots of many tons each. The yearly business of the firm amounts to 1,500,000 pounds. This mass is brought in by collectors, or sent in by country merchants who act as agents for the firm, the greater portion coming from North and South Carolina, Georgia, Tennessee and Florida. Of this, by far the greatest share comes from the mountain dis-The most valuable of the herbs thus

gathered is the ginseng, which is in great demand in China and is worth about \$6 per pound. It is very scarce and cannot be cultivated. Seneca snakeroot is also rare and brings good prices. A certain knowledge of herbs, how properly to secure them, at what seasons, and how to prepare them for market, is a necessary outfit for the collector.

The greater part of the gatherers live in mountains in small log cabins of one room, and pursue their novel calling in the shadow of the deep cliffs, under the mighty forests, on the open summits of the lofty peaks, or in the deep gorges of the great Appalachian chain. In these almost increases the clisted the givent space. accessible solitudes, the ginseng, snake root, lobelia, blood root, mandrake, unicorn root and scores of other varie-ties are found in abundance. These the mountaineer collects, carries to his cabin and dries. When he has a sufficient cargo for his large, canvascovered wagon he hitches up his ancient mules and transports it over the mountain roads to the nearest town When he has a or settlement, where he exchanges it for tea, sugar, snuff and tobacco.

HOUSEHOLD'MATTERS.

MIXTURE FOR PERFUMING CLOTHES

A delightful mixture for perfuming clothes that are packed away, and which is said to keep out moths also, is made as follows: Pound to powder one ounce of cloves, caraway seeds, nutmeg, mace, cinnamon and Tonquin beans, respectively and as much ouris root as will canamon and Tonquin Deans, respec-tively, and as much orris root as will equal the weight of the foregoing in-gredients put together. Little bags of muslin should be filled with this mixture and placed among the garments.—New York Journal.

HOW TO COOK BREAST OF MUTTON.

Put a whole breast of mutron.

Put a whole breast of mutron into a pan and just cover it with slightly salted water; bring it to the boil, and then draw it aside and let it simmer for three hours. Now take it out, draw out the bones, and cover it on one side with a layer of stuffing rather highly seasoned, sall it we neath a knew of the share and the state of the roll it up neatly, skewer it into shape, egg and bread crumb it thickly, and bake in a moderate oven, basting it well with a little dripping, and serve it with

with a little dripping, and the tomato sauce.

Breast of mutton is also good if stawed with vegetables, seasoning, and stock, the bones removed as above, and the meat put aside under weights to get cold; then cut it into neat cutlets; egg and breadcrumb them and fry them lightly, and dish round a puree of spinach or mashed potato.—New York Recorder.

Polishing A Stained Ploors.

A bighly polished floor is effective.
Beyond its artistic value it is economical.
The secret is not hard to find. A tin of wax and a little system are the essentials.
Do not be induced to use oil as less trouble, says the Pittsburg Dispatch. In reality it is more. The oil will cling and every atom of dust with it. No amount of polishing will carry off this evil effect of oil.

of oil.

First have the floor washed with soda and hot water, then apply the soit wax lightly and evenly, rubbing with the grain. If you cannot afford a regular polisher, have a flat-iron covered with the grain of the sound with the sound washed washed the sound washed the soun

polisher, have a flat-iron covered with an old piece of carpet, a mop handle tied on (to obviate stooping) and that weight thoroughly rubbed on your floor will make it shine like a mirror.

Once every day, or two, instead of sweeping, have any dust taken up by a soft cloth wound round the broom, then the weight applied, and this will last months. Should there be any scratching from the moving of furniture, or stain of any sort, there will be ample wax in the box to rub lightly over the injured place. It will rub in so smooth and dry that the whitest garment will not be soiled in passing over it, and its decorative effect in the room is by no means its least recommendation.

"Soup," said a famous French cook, "rejoices the stomach and disposes it to receive and digest other food." The soups which have for their bases the pure essence of meat, as bouillon, consomme, etc., are quite substantial enough to make the principal part of a meal. By skillful commingling of flavors, writes Mollie Grub in the Farm, Field and Stockman, a great variety of soups can skillful commingling of flavors, writes Mollie Grub in the Farm, Field and Stockman, a great variety of soups can be served from the same stock. If one has a soup kettle, with a faucet to draw off the clear soup, all bits of meat trimmings, "left over" scraps of cooked meats, gravies, etc., can be utilized and with various flavorings as thyme, celery seed, bay leaves, sage, parsley, onion, with rice, sago, macaroni, etc., for thickenings, one can prepare various palatable soups at a small expense. Cold water should be used in making soup, and when it reaches the boiling point should be carefully skimmed, should not boil rapidly. "To make good soup the pot should scarcely smile." The prepared soups, extracts of beef, etc., which can now be procured, afford a great saving in labor, many, however, prefer the flavor of food home-made soups. The following are some easily prepared meatless soups:

Celery Soup—Boil one head of celery for forty-five minutes in a pint of water. Boil one-half a medium-sized onion, also a bit of mace if one prefers in a pint of with.

Boil one-half a medium-sized onion, also a bit of mace if one prefers in a pint of milk. Add to this boiling milk one tablespoonful flour stirred smooth in a little cold milk. Mash the celery in the water in which it was boiled and stir into boiling milk. Add butter, salt and white pepper to taste; strain and serve immediately.

Potato Soup—Boil four large potatoes and one onion in two quarts of water add one pint sweet milk, one tablespoonful butter, salt and pepper. Let it boil up again and serve. intil soft. Press through a

up again and serve.

Bean Soup—Soak one pint dried white beans over night. In the morning drain, add one quart of water, when it boils pour the water off and add one quart fresh boiling water, also about a quarter of a teaspoonful of sooda, boil until the beans are very soft; then press through a sieve and return to the kettle, add salt and pepper to taste and a small cup of cream or cup of milk and slice of butter. Serve with squares of fried or roasted bread.

Corn Soup—Cut the kernels from the

Corn Soup—Cut the kernels from six large ears of green corn or use two quarts of canned sweet corn to three quarts of boiling soft water. If green corn is used, boil the cobs in the water fifteen minutes and then remove—When the corn is tender strain through a strainer cloth to prevent the hulls from escaping then place the sum over the fire areas. cloth to prevent the hulls from escaping; then place the soup over the fire again, mix smooth a tablespoonful each of butter and flour, stirring constantly in a thick sauce pan over the fire, and pour in gradually a pint and a half of hot milk; when the soup boils add this, and cook a few minutes, salt or further season at the last. A slice of onion is sometimes boiled with the milk to flavor it slightly.

Asparagus Soup—A French culinary

Asparagus Soup—A French culinary authority says that the water in which asparagus has been boiled "with the ad-dition of butter rolled in flour, palatable seasoning and a few sorrel leaves makes an elegant soup."

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