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THE TUBBES SERIES

THE STATE AND THE PARTY THE John BOW FOR SURPART, JULY 81 ago, the form of the Army of the Army and James collising Feteraburg and the very and the property of the control of the property of the propert

Parrott guns with which the fort was armed.

Dutch Gap was ever a point of interest to us; for when we were off duty we would take a ride down to it, and if the Howlett House battery was quiet we could look around; but if they were up to their funny business our stay would be short. A shell once in a while from the rebel gunboats in the James was about all that disturbed us until Grant started for the last act, and then all was confusion until the morning of April 3, when at about 2 o'clock in the morning it was disc overed that the rebels had withdrawn from our front. Maj. Stevens, of the 4th Mass.

Cav. Acting Provost-Marshal of the

Twenty-fifth Corps, gathered together about 50 men of Cos. E and H and started for Richmond, which we entered as the rebs were crossing the river into Manchester. In the meantime (frand had broken Lee's lines, and this was the beginning of the end.—J. A. Joseelyn, in National Tribune.

**ROUSEHOLD MATTERS.]*

A novel creeping-rug to be laid the nursery floor when the baby so out for a crawl is made on a founds coarse Holland, bound with Turkey cotton. The rug, which is about

SUNDAY SCHOOL.

LESSON FOR SUNDAY, JULY 31.

"John Before Council," Acts iv., 1 18 Golden Text: Acts iv., 12 Commentary.

people, who have still so many followers. What will become of then (Matt. vii., 21-23)?

17. "But that it spread no further among the people, let us straitly threaten them that they speak henceforth to no man in this name." As well stand by a river and tell it to stop flowing. Why do the people imagine a vain thing and the rulers take counsel against the Lord? He that sitteht in the Heavens shall laugh, the Lord shall have them in derision (Ps. ii., 1-4; fs. viii., 9-10.) Whatever is of Gol cannot oe stopped, yet there are many who fight against Him.

18. "And they called them, and commanded them not to speak at all nor teach in the name of Jesus." And these were the foremost religious people of the day with the high priest of Israel at their head (verse 6); the priest whose lips saould keep. knowledge, and who ought to have been the messenger of the Lord of Hosts (Mal. ii, 7). Let any one now preach the whole truth concerning Jesus and the resurrection as these apostles did and he will not fail to find prominent religious rulers was will if possible stop that kind of teacning. But let all faithful preachers and teachers eat (Ezsk. ii., 67) and "diminism not a word." (Jer. xxxii., 2).—Lesson Helper.

A NOVEL CREETING-RUG.

A novel creeping-rug to be laid upon the nursery floor when the baby starts out for a crawl is made on a foundation coarse Holland, bound with Turkey-red cotton. The rug, which is about two yards aquare, is scattered with objects either out out of plush and velvet and applied in place or worked with ool-ored wools so as to have raised effect. If worked with wool, the objects must first be padded with wadding. Dogs, cats, mice, bees and a bee-hive, balls and whips, fruits and flowers, and pictures of little children may be used in the decoration.—New York Post.

CLEANING BLACK SILK.

CLEANING BLACK SILK.

The Parisian method for cleaning black silk is as follows: Thoroughly brush and wipe with a cloth; then lay upon a skirtboard and sponge on the right side with coffee that has been strained through muslin. Iron on the wrong side. The coffee removes every particle of grease and restores the brillancy of grid side without imparting to it either the shiny appearance or crackly or papery stiffness obtained by beer or, indeed, any other liquid. The silk really appears to be thickened by the process, and this good effect is permanent. Experiment on a ribbon or cravat and be satisfied that this is the best method for cleaning silk.—Detroit Free Press. silk .- Detroit Free Press.

CARE OF BROOMS.

Don't hang your broom brush end uppermost, unless you want to spoil it. If the brush is the least bit damp, the moisture will work down into the body of the broom and make it musty, and after a time will rot the threads all out. I know there is a great fancy nowadays for fastening the brooms on the wall by means of nails driven through spools, as well as various broom-holders and similar devices, but it is all a mistake, as one may see by giving the subject a little thought. Hang up a wet broom in this way, and the water naturally soaks into the tying. Once wet, it would take days to dry it. Before it could be thoroughly dried, it gets wet again.

The inside portion of the broom is fastened with wires. These become rusted and break away, and the threads which fasten the outside get rotted, and some little blow breaks them loose; then the broom is spoiled. Go to the hardware store and buy a dozen large-sized screw-eyes. Put one of these in the end of the handle of every broom in the house. Drive nails and hang them up. Before putting them up it is well to dip them from about four or five inches of the length of the brush into hot water, hang them up and let them dry thoroughly before using. In this way the brush dries straight, and the broom will last as long again as when treated in the usual way.

These screw-eyes have various uses,

last as long again as when treated in the usual way.

These screw-eyes have various uses, and it is economy to buy them by the gross. The dusting brush, floor brushes—anything with a wooden handle—may be hung up by means of them. The bread board, the ironing board, indeed, every wooden utensil about the house, may be much more conveniently placed by means of these triding appliances. Such small wares cost almost nothing, and by their use one finds elbow room, shelf room and order much more easily than by almost any other means.—Ledger.

ALMONDS, PERNUTS AND MACAROONS.
Selted Almonds.—A common way of preparing the nuts is to blanch and dry them, then put them in a new baking tin and allow one large tablespoonful of butter for each pound of almonds. Set them in a moderate oven, shake and watch them until brown, drain off the grease and sprinkle with sait. Keep in a cold place; serve in fancy dishes. Place on the table before the guests are seated and pass several times.

a cold place; serve in fancy dishes. Place on the table before the guests are seated and pass several times.

Salted Almonds, Rule No. 2.—Pour hot water over them, blanch and wipe dry, put them in a wire basket, have a kettle of hot olive oil, smoking hot, sink the wire basket in the oil for a moment and out again. Sprinkle the almonds with salt and put them in a cool place until they are ready to serve.

Salted Peanuts.—These are much used and preferred by some to salted almonds. Get the uncooked peanuts, shell, put them on a train the oven to dry, then rub off the brown skin and put them in a baking tin with two tablespoonfuls of olive oil tor every quart of rats. Set them on top of a hot stove, shaking and stirring them all the time until they are a rich brown—take up on a skimmer and drain. Sprinkle with salt and cool.

Mrs. Rorer's Rule for Cocconut Macarous.—Beat the whites of five eggsuntil light not stiff, then add by degrees one pound of powered sugar, a teaspoonful of rosewater, and half a pound of shredded coccanut, mix carefully and thoroughly together and dip by teaspoonfuls on greased paper, leaving a space between each. Bake in a moderate oven until light brown. They should be first dusted with powdered sugar.

Hickory. Nut Macaroous — Crack

sugar.

Hickory Nut Macaroons — Crack en ough hickory nuts to have a cupful of meat, pound fine; make a frosting of the whites of eggs beaten to a stiff.

of meat, pound fine; make a frosting of the whites of eggs beaten to a stiff froth, add fine sugar enough to sweeten, stir in the nuts, butter the hands and make into balls the size of large hickory nuts, place on oiled paper in a drippingpan far enough apart so they will not touch each other when they spread.

Almond Macaroons.—One pound of almonds, shell and blanch; after peeling put in the oven a few minutes to dry, pound in clean mortar, pour out and mix with fine sugar, one and a half pounds, beat the whites of nine eggs a little and mix with the nuts, beat well together, if too thin add more sugar, flavor. Drop with a spoon on sheets of foolscap paper, leaving a space between. Bake in a slow oven about twenty minutes. Do not try to remove them from the paper until cool, then turn them bottom side up and they will loosen.—New York Observer.