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eized his musket, presented, and stood is a solder. "Open that gate!" He obeyed at once, and I passed through and marched quickly forward. All over the field were knots of men, t shouting, gesticulating, fiercely ha-tranguing. Here and there were a few officers arguing and pleading in vain. The majority, however, sat dejected within their tents. It was a most dis-tressing sight for a true soldier. I approached the first group of about 200 frenzied men. A captain was just leaving them, pursued by taunts and risers. He was an insignificant man, with a repulsive face; naturally pom-pous in bearing, but now thoroughly cowed. Yet as he asymed a easumed a certain uncasy bravado.

cowed. Yet as he saw me he assumed a certain uneasy bravado. "Captain Johnson, at your service, ir," he answered, as he saluted. "What does this mean?" Iasked. "They are fiends incarnate, General," he exclaimed, as he glanced over his shoulder. "They will murder us all and ravage the town. Oh, what shall you do?"

court feels the necessity of a stern ex-ample." As 1 spoke the poor child wavered like a rare pale lily in a storm. But she remembered my warning, though her eyes streamed and her hands strained in their grasp. "Oh, sir, but he isn't guilty, the poor boy. Think how tired he was. Up the whole night; ordered on duty again the moment he was relieved. It was in-human. No wonder he dozed without knowing it." "But-"

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dent." The next morning came, the court convened. Mary was present, anxious yet hopeful, with her gaze fixed on the erect, manly form of her soldier. So, too, were the Captain and the Sergeant in attendance, the former exultant, the latter secretly worried. But I looked in vain for the Officer of the Day. The Judge Advocate was faithful to his rehearsal and letter-perfect in his part.

The Judge Advocate was faithful to his rehearsal and letter-perfect in his part. "'I do, therefore, suggest," he said in conclusion, "that this charge against Private Thomas Browne be dismissed." "This seems a proper disposition," said the President. "I think so," said each officer, from the junior to the senior; and Thomas Browne left the courtroom a free man, with the devoted Mary clinging to his arm. I caught Captain Johnson as he was sneaking away with a white, scared face. "Gaptain," I said, "I learned the truth of this matter, and I am responsible for this ending. You've had a lucky escape. Now, mark my words. You will reduce that Orderly Sergeant to the ranks forth-with. He won't appeal to the Colonel, nor will the Colonel question the act." "I will do so, sir." he murmured, as he hung his head and went to his quarters. I never saw him again, but after the war, at Washington, I met Mary, a happy bride, with her soldier, and on his broad shoulders shome the insignia of a Major.—New York Times.

HOUSEHOLD MATTERS. ADD KEROSENE TO THE STABCH.

ADD REBOSERE TO THE STARCH. It does not seem to be generally known that the addition of a little kar-sence oil to the raw starch in, which the booms of shirts are starched the second time will produce highly satisfactory re-ults. The first starching should be done in hot starch in the usual way. Then to one shurt take a good half tea-spoon of starch and dissolve it in as little cold water as possible. Next fill the earthen dish in which you dissolved your starch not quite half full of cold water, and add a teaspoonful of kero-sene. Sit the oil well into the starch, then dip your shirt hosom several times, rubbing in the starch thoroughly with the hands. After this fold the shirt moothly, roll it tight and let it remain so at least an hour before ironing.— New York News.

## A TIME-SAVING DEVICE.

A THEE-AVING DEVICE. It was once the fashion to put all rem-parel, whether of cotton or wool, away in a deep and annoying receptacle was torn and must be quickly mended, plunge into the depths of this bag oright up fifty little rolls besides the one sought. A set of stout pasteboard contents written and gummed to the top is the time-saving device used by of the time the time that I know.

COCOA MATTINGS.

COCOA MATTINGS. Cocoa mattings, which are useful and desirable for plazza mats and coverings and for covering the corridors of coun-try houses used only part of the year, are a yard andt a quarter in width, and the best quality is sold for sixty cents a square yard. One of the best patterns has an orange ground crossed by broad brown stripes; another pattern has an ecru ground with red stripes. For the sitting-room of such houses blue denim is sometimes used as a border, or all over the floor as a background for rugs. Flax colored linen with a conventional Is sometimes used as a border, of all over the floor as a background for rugs. Flax colored linen with a conventional fleur-de-lis or other design makes a cool and soft looking background for rugs. Or it may be laid over heavy carpets as a desirable change for summer, and is a protection to the carpets as well. In a family where there are many children who dme at the family table a pair of crumbeloths made of this linen are a help in keeping the dining room in nice con-dition. A good quality of the linen, which is two yards wide, is sold for fifty cents per yard. A matting is shown this summer that is made in imitation hard wood floors, being like them in color and design. The mattungs are jointless and of fine weave, some of them having borders. They are a yard wide. -St. Louis Republic.

THE TOMATO AND HOW TO COOK IT. Scaloped Tomatoes — Butter a pudding lish, put in a layer of sliced fresh to-matoes or canned ones, sprinkle with salt and bits of butter, then put in a layer of bread bread crumbs and fill the dish with alternate layers moistening the crumbs bread bread crumbs and mit the dush with alternate layers, moistening the crumbs with a spoenful of water unless the to-matoes are very juicy; the last layer should be crumbs; bake half an hour in a quick oven, serve hot. Panned Tomatoes—Wipe half a dozen

Panned Tomatoes.—Wipe half a dozen large ripe tomatoes, cut in two cross-wise, set them in a baking tin, akn down, in a moderate oven, cook slowly so they will keep their form. When done, sprinkle salt over them and place a small plece of butter on top of each half. Lift carefully on to a platter, serve in indi-vidual dishes. A German Dish of Tomatoes.—Put two tablespoonfuls of butter in the spider, when hot cover the bottom of the spider with small ripe tomatoes, brown them, turn over, season with salt and dredge a liftle flour over them, and add a cup of sweet cream, let them stew a few min-utes, then serve.

weet crean, let them stew a few min-utes, then serve. Baked Tomatoes—Select large smooth ones, wash and wipe. With a sharp infie cut a piece out of the centre at the stem end and fill with sugar. Bake on an earthen plate in a quick oven until done. Tomate Stew—If you wish to use

room in the White House and got down on my knees and prayed to Al-mighty God to give us victory. I said to him that this was His war, and that if he would stand by the Nation now I would stand by him the rest of my life. He gave us victory and I pro pose to keep my pledge. I arose from my knees with a feeling of deep and serene confidence, and had no doubt of the result from that hour. Tomato Stew-If you wish to use fresh tomatoes, peel, slice and cook in granite iron until soft, strain through a colsader, put in a heaping tablespoon ful of butter for each quart of tomatoes and one even tablespoonful of sugar, salt to the taste, then thicken with fine soft bread crumbs ten minutes before using. Canned tomatoes stewed and strained make a nice staw Canned tomatoes stewed and strained make a nice stew. Tomato Tosst—Pour a quart of stewed tomatoes through a colsader, put them in a stew pan, season with sail, one spoon of sugar and two of butter, toast thin slices of bread quickly and lay on a hot platter and butter; when ready to serve pour half a pint of sweet cream in the tomates and stir for a moment, then digitely. of the result from that hour. And it is not amiss to say that there were many who shared this confidence solely because they had faith that a Providence which had permitted this Republic to become a beacon-light to the oppressed all over the world would not desert it when its future was to be determined upon a field like that of Gettysburg. While millions had watched the course of the war and noted the varying fortunes of the in the of other insects are deemed.
in the semit to be the general impression of sugar and two of butter, toast thin slices of bread quickly and lay on a box platter and butter; when ready to be the general the proper base sonly, and vary in population.
in the famous bird's-nest soup is a very are delicacy, and can be afforded only by the rich. It is served as a first correst at grand dinners usually. The nests are built by a kind of swallow on high rock, by the seashore, and the material is set orread by glands inside the bird's bill. A native recipe for making the source reads: Take as many nests as are necessary, clean and pick out the festher, and boil in sufficient water to make of thin jelly. Pour this over hard-boiled pigeons' eggs, and float on top shreds other.
in the serve sweetened if desired.
in the in a ditheir combinations are simplight distracting. The people have a regulation for cooking, and every many momen and child almost can prepare good meal out of the most meagre up ply of materials."—Chicago Inter-Ocean
in the set of the lettuces and dip a super for the set on state of the set on states are good. The people have a regulation for cooking, and every many momen and child almost can prepare good meal out of the most meagre up ply of materials."—Chicago Inter-Ocean watched the course of the war and noted the varying fortunes of the Union Army, the three days trial st Gettysburg were marked by a sense or contentment that overspread the whole North, a supreme confidence in vic-tory that would be decisive, due to a conviction that it was a day whose fate was to be determined by the God of Battles of Battles. A PEOULIAB boycott is in progress at Fargo, N. D. The business men of the town have boycotted the Northern Pacific Rail-road because the company work build a new station and hotel there. They have issued a circular to all their business connections asking them to ship their gools over othar lines. A "STERFLE JACK" WORKING on a chimney in England was killed recently by a sheer fail of 200 feet. He alighted on a heap of stones and bricks at the feet of a crowd that was watching thin and a commanion

SOLDIERS' COLUMN

CAMP FIRE TALES. How Lincoln Wrung the Truth from a Witness, Lincoln's Great Faith

SUNDAY SCHOOL,

LESSON FOR SUNDAY, SEPT. 4. "Phillip Presching," Acts vili., 5. 25. Golden Text. Acts vili., 5. Com-mentary.

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Praise God for His ore what we have a merry and pleatsous releaving that we have a release of the second second second second second ry, 311. Notice that thoughts must be for-given, for the thought of foolishness is sin (Prov. xiv., 9) 33. "For I perceive that thou art in the gall of bitterness and in the bond of in-iquity." If he was truly saved it would seem that he would have pences instead of bitter-ness and rejoice in the hiotting out of his inquities (Isa, xxviii, 17, xiii, 25). "A. "Pray ye the Lord for me that none of these things which ye have spoken come-upon me." This request of Simon's to be prayed for gives us some encouragement, but the object of his request makes us wonder if we shall meet him. He is not a comfortable study, and alast he has many followers. It is himself from first to last. "S. "Preached the word of the Lord, preached the Gospel." Thus did Peter and John on their way back to Jerussiem. They have no thought of themselves, but only a consuming desire to make Jesus known. This is the mark of a true disciple.-Lesson Heiper.



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The most recent estimate of the capital invested in the electrical industries in the United States is \$700,000,000, and of this amount \$350,000,000 represents the propor-tion which electric lighting and power have attained; \$100,000,000 is also the estimated investment in electrical supplies, of which the electric lighting and railway appliances constitute a large proportion.

THE official reports say that the Frence wheat crop for the year will be 110,000,000 hectolitres-that is, much bigger than the average. As the average consumption in France is 123,000,000 hectolitres, 13,000,000 will have to be imported to meet the year's demanda.

One man in Wicomice Count the eastern shore, shipped this ge 22,000 quarts of huckleberries week, and a near neighbor of nearly as many. Smart berry pic 28 a day nicking huckleberries