

**RILEY'S LUCK.**

Riley was a lazy fellow,  
Never worked a bit;  
All day long in some store corner  
On a chair he'd sit.  
Never talked much—too much trouble—  
Tired his jaws, you see.  
All of us were making money;  
"Jest my luck!" says he.

Some one offered him ten dollars  
If he'd work two days;  
Riley crossed his legs and looked up  
At the sun's hot rays.  
Then he leaned back in the shadow,  
Sadley shook his head;  
"Never asked me till hot weather;  
Jest my luck!" he said.

Riley courted Sally Hopkins  
In his lazy way;  
When he saw Jim Dodson kiss her  
"Jest my luck!" he'd say.  
Leap year came, and Mandy Perkins  
Sought his company;  
Riley sighed, and married Mandy;  
"Jest my luck!" says he.

Riley took his wife out fishing  
In a little boat,  
Storm blew up and turned them over;  
Mandy wouldn't float.  
Riley sprang into the river,  
Seized her by the hair,  
Swam a mile unto the shore, where  
Friends pulled out the pair.

Mandy was so full of water  
Seemed she'd surely die;  
Doctors worked with her two hours  
Ere she moved an eye.  
They told Riley she was better;  
Doctors were in glee;  
Riley chewed an old pine splinter;  
"Jest my luck!" says he.  
—Detroit Free Press.

**The Other One.**

BY VIRGINIA LYNDALE DUNBAR.

"Every marriage is hazardous, but I can conceive of no greater risk than was taken by that same handsome, mild-mannered woman."

Judge Watson was speaking of a smiling, elegantly-dressed lady, whom he had just bowed out of his office, and to her carriage.

"She doesn't look to me like one who had gone through many severe trials in life."

"I am thinking of the chance she took, and what might have been. The story is worth listening to, although, perhaps, I will tell it badly."

"Let's have it, by all means," I said.

"Very well," answered the Judge; "take a cigar, and while we are smoking, I will try to tell you the story."

"The lady who just left has a twin sister who is now abroad. When they were girls together it was impossible to tell them apart, and when they grew to young womanhood they were literally as much alike as two peas, and their mother was the only one aside from themselves that could tell which was which, when they were abroad in the same attire. They used to play jokes on the young men, for, being so much alike, this was easy to do. They were pretty girls, and had scores of young beaux, ready and willing to have all sorts of pranks played upon them, for just the sake of their companion."

"Howard Gleason was especially attentive to Maud, and he admits that he sometimes made the mistake of embracing the wrong sister when he happened to meet her suddenly in a poor light."

"The father, old Mr. Wardlow, was rich and proud, and only knew that Howard Gleason was courting one of his daughters. Now, Howard was not blessed with this world's goods, and old man Wardlow was ambitious for his daughters; so he very promptly issued an ultimatum. The young man could have neither of the daughters, until he had made a fortune, or at any rate, not until he had laid the dune sea grass near by. The tufts were placed about a foot apart—simply little handfuls of grass; the place for each tuft was dug out with the hands, the tuft set into it, and the sand pressed around it. The whole surface of the dry, sandy beach above high tide was covered with this plantation, and, just back of it, at the highest point of the existing sandy area, one or two rows of reeds were set into the sand, their tops cut off, and the stalks left standing about four feet above the sand. The sand, drift-along over the surface, catches and in one windy day will almost bury the tufts of grass and stand up a foot along the rows of reeds. Then another plantation was made, and another, until a massive dike was built up to the height of the adjoining dike. In high storm tides the waves will eat into the toe of the slope and pull down the sand, but, by the same process of building, the dike is again restored to its former size.—Engineering Magazine.

**The Chief Rascal.**

Thomas was a gentleman of Celtic origin, and it did not take long for the boys to notice his brogue, and they made all manner of fun about it, often mimicking it to a nicety. Thomas stood the torture as long as any able-bodied man could be expected to, but finally he resorted to punishment for his tormentors. One day, full of wrath at an exceptional breach on the part of a tow-headed youngster, he strode vengeancefully to the school. With much noise he climbed the stairway in search of the principal. He was courteously shown to that person, and began to bitterly denounce the actions of the pupils.

"I am sorry to hear this," exclaimed his listener, "and I will try to put an end to it."

"Oh wish you would, sirrah. Oime sorry to trouble ye, but I've been so abused by thim rascals o' thought o'd tell ye, as I understand ye are the principal of thim."—Harper's Round Table.

Since the beginning of this century more than fifty-two volcanic islands have arisen out of the sea. Nineteen of that number have since disappeared, and ten are now inhabited.

he started for Mr. Wardlow's. Arrived at the house he knew so well, and the afternoon being warm, he found nobody about, save the old gardener, who was looking after the flowers.

"Where is your mistress?" Howard asked.

"The old man hesitated.

"Can't you understand English?" Howard said impatiently. "Where is your mistress?"

"She's—she's in the grove, sir, a-reading," said the old man, bowing obsequiously, and without more ado Howard went to seek her. You can perhaps imagine the meeting. He came suddenly upon a fair young creature swinging in her hammock under the trees and reading. Coming up quietly behind her he caught her to his heart, as he covered her face with kisses.

"Then he held her off at arm's length and said:

"Maud, my darling!"

"While she answered, 'Howard' and hid her face on his breast.

"Howard had waited sufficiently long for his wife, and so they were quietly married the next day, and left at once on their wedding tour."

Here the Judge ceased his story, and sat silent, puffing at his cigar, so long that the other said:

"Well, I don't see anything so very 'risky' in that."

The Judge smiled and then went on:

"Wait. It was the 'other one' that Howard had married. Maud had succumbed to the charms of a foreigner, had married and gone away with him. The 'other one' loved Howard had always loved him, and when she saw that he mistook her for Maud of course she pitied him. When she found, too, that he had not the slightest notion of the true condition of affairs, she conceived the idea of marrying him herself, and explaining to him afterward. After much coaxing, and because she believed that her daughter's happiness depended upon it, Mrs. Wardlow consented to the plot. When they returned from their wedding tour, Howard's wife told him everything. He's a sensible fellow and was quick to see that what had happened was all for his happiness.

"Five years have gone by, and to this day he has never quit thanking his stars that he didn't marry Maud, but married 'the other one!'—St. Louis Star.

**BUILT BY THE WINDS.**

Holland's Vigorous Battle Against the Advancing Sea.

Appreciating the fact that the high chalk cliffs of England are no protection against the sea, the Dutch engineers did not attempt to place an artificial vertical wall against the waves and the storm tides, but coaxed the sea to deposit its sands on the shore and so build it up, rather than throw them inland and then, hungry for more, eat into the shore. They believed it best to satisfy its appetite, but induced it to toy with the sands, which its own flood currents and waves bring from other shores, and from the offing depths. The sand thus deposited blows in the gales, over the inland country. The engineers induced it to stop and build a barrier for them against the sea. One of the heaviest dikes along the coast was built by the winds themselves.

The sand formed between the jetties becomes dry in sunny weather, and the surface is blown ashore when the wind is in that direction. It was desired to build a strong dike to connect with the sand dunes. This was accomplished by setting in the sand, in rows about a foot apart, tufts of the dune sea grass near by. The tufts were placed about a foot apart—simply little handfuls of grass; the place for each tuft was dug out with the hands, the tuft set into it, and the sand pressed around it. The whole surface of the dry, sandy beach above high tide was covered with this plantation, and, just back of it, at the highest point of the existing sandy area, one or two rows of reeds were set into the sand, their tops cut off, and the stalks left standing about four feet above the sand. The sand, drift-along over the surface, catches and in one windy day will almost bury the tufts of grass and stand up a foot along the rows of reeds. Then another plantation was made, and another, until a massive dike was built up to the height of the adjoining dike. In high storm tides the waves will eat into the toe of the slope and pull down the sand, but, by the same process of building, the dike is again restored to its former size.—Engineering Magazine.

**The King of the Woods.**

Very few persons ever visit the southern portion of the United States and become at all familiar with its woodland life without being captivated by that prince of singers, the mocking bird. Not only as a musician, but in general "smartness," he is far and away ahead of anything else that flies. He is the "Yankee" among birds. In vivacity, in cleverness, in a quick and dexterous use of his small but brilliant brain, it would be hard to point out his equal. And when in the springtime the woods resound with his clear, flute-like and exultant notes, even the man, if such there be, "who hath no music in his soul" would find it hard to resist the contagious good humor of his glad and gleeful song.

And yet the mocking bird (Mimus polyglottus) is incorrectly named. He is by no means a natural mimic. Half a dozen birds could be mentioned that in this particular surpass him. This may seem a very strange thing to say, in view of the stories current so abundantly illustrating and emphasizing this supposed gift.

Professor Chandler, in a notable case in a Boston court, once remarked that it was practically impossible for most people to tell the truth even if they tried. Especially is this the case in observing scientific phenomena by persons not trained in that special field. Imagination often plays strange tricks with the recording cameras in such excited brains.—Appleton's Popular Science Monthly.

**An Old-fashioned Remedy for Baldness.**

An old-time but good remedy to prevent the hair from falling out is a wash made by steeping three large onions in a quart of rum, or until the strength is drawn from the vegetable, and applying it to the scalp every second day. The odor of the onion soon passes off, but if found disagreeable, ten drops of lavender-oil and ten grains of ambergris will overcome the scent.—Woman's Home Companion.

**THE TARTARIAN LAMB.**

A Strange Plant That Closely Resembles an Animal.

Among the strange stories to be found in the narratives of early travelers, few are stranger than that of the vegetable lamb of Tartary. This story, as believed by the reading public, and even by the naturalists of two centuries ago, is so marvelous, and so obviously absurd, that we wonder how the most credulous could have believed it to be true.

The story is that, in an elevated and cultivated salt plant of great extent, west of the river Volga, there may be found a creature half-animal, half-plant, to which the natives give the name of barometz, meaning "little lamb." To obtain it, the Tartars sow in the ground a seed like that of a melon, from which, in due time, rises the strange plant, having the figure of a lamb, with the feet, the hoofs, the ears, and the whole head, except the horns, of that animal, distinctly formed.

It grows on a stalk about three feet in height, being, according to one version, rooted to the ground by its four feet, while another account raises the whole lamb, feet and all, from the ground on a single stem, on which he is able to turn, and also to bow itself downwards to the herbs on which it feeds. It lives as long as there is grass or herbage around it, but when it has consumed all within its reach, it dies, and withers away. Its skin is covered with a very white down, as fine as silk, and is greatly prized by the Tartars, who pull it off and wear it as a cover for the head.

Inside it is comprised of flesh and bones, and when wounded it gives out a liquid resembling blood. Wolves are said to be the only animals that will eat it, and they are very fond of it.

Specimens of this remarkable production were looked upon as the rarest treasures in the collections of the curious in days gone by. Two different specimens have been described in the "Philosophical Transactions," and a third has its portrait given in an engraving in Darwin's "Flower Garden," and its history told in the florid verse of that work.

The "lamb" is a natural production, greatly helped in the particulars in which it most resembles that creature by the ingenuity of the natives. The body is a portion of the creeping stem of a species of fern which generally grows as erect as a tree. The stem is densely covered with beautiful, jointed silky hairs, of a rich golden color.

On the surface next to the ground a few roots are given off, while the leaves—or fronds, as they are called in ferns—spring from the upper surface. The fronds reach a height of 12 or 14 feet, and have a long bare stalk before the leaf is spread out. The Tartar takes a suitable part of this creeping stem for a body, deprives it of the roots, and of all the leafstalks except four, which are intended for the legs, two short ones for the ears, and a stump for the tail, and then, turning it upside down, trims the stem, and so produces this marvel of the early explorers. The fern, known to botanists as the cibotium barometz, is a native of Eastern Asia; it has been introduced into our conservatories where it flourishes, producing, after a few years' growth, good specimens of the "lamb."

The silky hairs of this fern form a favorite remedy among the Chinese for checking the flow of blood by applying them to a wound, in the same way as felt or cobwebs are used by some people in this country. The more fibrous and elastic hairs of several species of the same group, natives of the Sandwich Islands, are largely exported from these islands to California and Australia for stuffing cushions and for similar purposes.—Philadelphia Times.

**HELPS FOR HOUSEWIVES.**

Mrs. Rorer's Way of Stewing Oysters.

Drain fifty oysters; put the liquor over the fire, boil and skim it. Strain it through two thicknesses of cheese-cloth into a saucepan. Add the oysters, bring to a boil, and skim again; add one pint of milk, six whole peppercorns, half a teaspoonful of whole allspice and a blade of mace. Watch this carefully until it just reaches the boiling point; add a tablespoonful of butter, a teaspoonful of salt, a dash of pepper, and serve at once with squares of toast, or oyster crackers.—Ladies' Home Journal.

**Crisp Breadcrumbs.**

Into dainty cookery breadcrumbs always enter largely, and they are naturally best when made in the best way. To prepare, cut some slices of bread and dry them crisp and brown in a cool oven. Roll them under a rolling-pin to crumble. Put some pure, clarified dripping in a fryingpan, let it boil, throw in the crumbs and fry them very quickly. When done remove them at once from the pan, and drain from greasiness before the fire. When dry and crisp once more the crumbs are ready for use. They will keep for quite a week if stored in a dry tin box.

**Whipped Cream.**

This much-needed ingredient of fancy sweet dishes is prepared in the following manner: To every pint of cream allow three ounces of pounded sugar, one glass of sherry, the rind of half a lemon, and the white of one egg. Rub the sugar on the lemon rind and work it in a mortar till quite smooth. Put the cream into a large bowl, with the sugar, wine and egg (beaten to a froth), and begin to whip the whole to a froth. As this rises take it off with a skimmer and place on a sieve to drain. Whipped cream should always be prepared the day before required, and should be kept in a cool place.

**To Prepare Oatmeal for the Table.**

Where hard coal is used for cooking purposes, oatmeal may be put over the fire at six o'clock in the evening, brought to boiling point, and kept at this temperature overnight so that it may be ready to serve in the morning. Where soft coal, wood or gas is used for cooking purposes, it will be necessary to put the oatmeal over the fire at noon when the luncheon or dinner is being prepared. Put four heaping tablespoonfuls of the steel-cut oats into a quart of cold water; add half a teaspoonful of salt, and put it over the fire in a double boiler; cover, and cook continuously for one or two hours. Then it may be put aside until the night meal is being prepared, and cooked again as long as the fire is burning, and then put aside to be reheated at breakfast time. The kettle should be covered closely, and the oatmeal must not be stirred from the beginning to the end of the cooking, otherwise the grains will be broken. Stirring oatmeal seems to destroy its flavor.—Ladies' Home Journal.

**Household Hints.**

The hot bath is as harmless as refreshing, if taken in the proper way, merely as a plunge, followed by quick and thorough rubbing and massage.

Celebrated foreign doctors recommend marrow as a tonic and strengthener. It is spread on hot, dry toast, or served on small pieces of beef fillet.

Raw beef applied to the afflicted part affords a speedy relief, when severe inflammation seems to threaten appendicitis. This has been tested recently by a physician.

It is claimed that the perfume of flowers adds activity to all our organs, especially the digestive ones. For this reason, dinner guests in ancient times were crowned with roses.

For a blistered heel, scrape a little yellow laundry soap to a paste with a very little water and apply to the spot. As a preventive, thoroughly soap the inside of the heel before starting out on a long tramp.

Ink stains may be taken out of white cloth by pouring peroxide of hydrogen over the spot, then rinsing with water. New milk is also good, or lemon juice, followed by a thorough sprinkling with salt.

Kitchen odors, penetrating to upper sick rooms, may be dispelled by burning dried lavender flowers on sheets of brown paper soaked in saltpetre and then dried. The burning may be done in the coal scuttle.

It is a truth that will bear repetition that carpets with small figures are the most economical. They can be mended, patched, ripped and turned to better advantage, and they also increase the apparent size of a room.

Oil of peppermint, so widely used in the East, is useful as an external application for neuralgia or rheumatism. When taken internally, much diluted, it is beneficial in gastric troubles, and for coughs and colds. It is also a good antiseptic for wounds or burns and is really no more pungent than ammonia.

The system of the average person demands from two to four quarts of water per day, to be thoroughly cleaned. The purer the water, the greater is its power of absorbing effete matter. Nothing can take its place. Pure spring water is the best tonic and blood purifier, to which will often yield liver and kidney troubles, rheumatism, local heart affections, indigestion and eruptions.

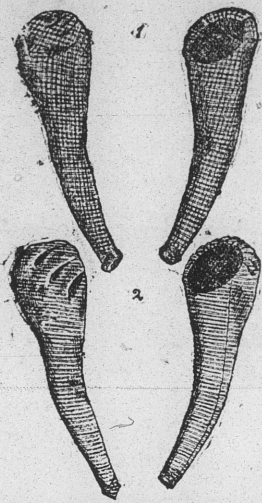
**As It Was.**

Jack—So after you satisfied her father that you were a stockholder, she consented to be your wife?  
Mack—Yes. First she viewed my shares and then she shared my views.

**THE REALM OF FASHION.**

**A Dress Sleeve.**

The prevailing style, writes Ma Manton, calls for sleeves fairly snug-fitting to a point well above the elbow, but for slight fullness at the shoulders.



A NEAT DRESS SLEEVE.

The designs shown are one single and the other two-seamed, and so provide for all needs. No. 1 is made of woolen goods, woven in a small check. The fullness at the shoulders may be ar-

terial, or twelve and one-fourth yards of twenty-two-inch goods.

**Spring and Summer Millinery.**

In Paris flower-trimmed hats and bonnets are already seen, and it is predicted that flowers will have a great season in the spring and summer. Large, fully open roses, made of both velvet and satin, are already much in demand, and are shown in such artificial colors as lavender, several shades of green, dark blue, all shades of yellow, beige and castor. Felt hats and toques are trimmed with them, and they are arranged in half coronets or wreaths without foliage. A large velvet, fanciful in size and shape, is at present popular in Paris. The flower is as large as an overgrown pansy, and two of the petals are long and pointed and hang down over the stem. Velvet of all shades is used in the making, and a gleam of white is seen at the end of each petal. It is developed in various shades of yellow, violet and mauve.

**Long Coat For a Little Girl.**

No other coat affords quite the protection against severe weather that does the long one which completely covers the gown. The model shown is of dark green diagonal cloth trimmed with bands of narrow black braid and large smoked pearl buttons. The back is seamless and is joined to side-backs, the two being laid in underlying plaits below the waist line. The fronts are half-fitting and the



LADIES' HOME GOWN.

ranged either in flat box pleats or shirred, and the wrists are faced with plain goods in contrasting color and rolled over to form small cuffs. No. 2 is two-seamed. The fullness at the arm's-eye is also laid in flat box pleats, but the wrists are left plain, either pointed or round, and are finished with bands of passementerie.

To make these sleeves for a woman of medium size will require one and one-half yards for No. 1 and one yard for No. 2 of forty-four-inch material.

**Tasteful Home Gown.**

No woman of refinement, according to Ma Manton, can afford to be without a comfortable and tasteful home gown. The model given combines all essentials and is equally suited to wool stuffs for the present season and to washable fabrics for summer wear. As illustrated, the material takes a medium place and is China silk in a soft shade of blue with trimmings of cream-colored lace. The full fronts are arranged over a fitted lining with single in place of double bust-darts, and which reaches a point slightly below the waist. The yoke of lace is faced onto the back, but made separate at the front as the left side is hooked over invisibly into place. The gown proper consists of a full back and front joined by side-back gores; the fitting being accomplished by shoulder seams and under-arm gores. The back, which is arranged in a Watteau-like plait at centre of yoke, falls in graceful folds to the floor. The fullness of the fronts is collected in gathers and stitched to the lower edge of the yoke, the closing being effected at the left side beneath a jabot-like fall of lace which completes the frill that finishes the lower edge of the square yoke. The sleeves are snug-fitting to the elbow but mousquetaire above and are finished by small puffs at the shoulders which support the epaulettes formed by second frills of lace placed beneath those that edge the yoke. A collar of ribbon finishes the neck and a sash, somewhat wider but of the same sort, passes from the yoke at the centre-back under the arms and is bowed at the left side.

To make this gown for a lady in the medium size will require six and three-fourths yards of forty-four inch ma-

right laps well over the left, where the closing is effected. Smooth-fitting under-arm gores connect the back with the fronts and render the fitting easy of accomplishment. The sleeves are two-seamed, the fullness at the shoulders being laid in plaits and support oblong epaulettes, which add greatly to the effect of the coat. At the neck is a high roll-over collar. The garment, as illustrated, is silk lined, but may be made with facings and sleeve linings only, if preferred.

To make this coat for a girl of ten



GIRL'S LONG COAT.

years will require two and one-fourth yards of fifty-four-inch material.

**Advance Novelties.**

Silk nets for sashes and fichus and cross-striped ribbons for platings are advance novelties in spring garnitures.

It is reported that a scholarship of \$5000 has been given to Mount Holyoke College by Miss Helen Gould.