



Woman-kind

What One Woman Observes.
Some men are absolutely devoid of generous impulses.

After all men are easily made to feel their own want of force.

It is not always the pretty woman who makes the most show.

Women rarely feel that there is any need for a new resolution.

When a man reforms in real earnest it makes him a striking figure.

A woman can bear heavy troubles without giving evidence of the fact.

Most men can relate some experience of hardship in their own career.

A woman thinks of herself always, no matter how generous her disposition.

When a woman reaches middle life she begins to look kindly of woman-kind.

To all men there comes a time when life assumes a positive brightness, says the Philadelphia Bulletin.

A Pampered Pet.

Everybody has heard of the unbridled luxury which often surrounds the life of the Paris dog; but a new development is reported from Brussels by the correspondent of the London Morning Advertiser. It seems that a lady residing in the Boulevard Bandouin is greatly attached to her dog, which is of the sheep variety. The animal is never allowed to leave her side for a moment. She took the dog to the Robinson theatre, but the manager remarked that a four-footed spectator might be a little dangerous, and suggested that the animal should be chained up in the vestibule, the lady holding herself responsible for his behavior. This proposal was accepted, but when the lady ascended the staircase she declined to leave the dog, and went to her seat in the theatre, followed by her pet. The appearance of the dog in the theatre caused some excitement, and the woman attendant suggested that he should be put out. The police at last interfered and ordered the lady to leave with her dog. But the lady protested, and said she would complain to the Burgomaster, who, she was sure, would take his dog, not only to the Robinson, but also to the Theatre Royal de la Moinelle.

One Day at Home.

"I tell you," said young Mr. Mortimer, proudly, as he saw his wife bend away their only son on his way to bed, "you don't know how I envy you, my dear, the opportunity of being with that youngster every hour of the day and watching his little mind unfold like—like a flower," he concluded tritely, but with undiminished earnestness. If matters had rested there says the Chicago News, all would have been well. But after some comment by his wife he continued, "No time!" he observed, with a superior smile. "I often hear you say that, my dear, and I suppose you don't know the curiosity it awakens in my mind." The curiosity, continued Mr. Mortimer, "as to what you manage to do with your time to fill it up. It is a long day from seven to seven, surely long enough to have an hour for almost everything that might fall within a woman's sphere; yet somehow you seem to miss much."

Mrs. Mortimer said nothing, but in her mind was born a resolution. The next evening after dinner Mrs. Mortimer approached her husband with a few sheets of paper. "The diary of a day, my dear," she said, as she thrust the papers into his hand. This is what her ead:

"Five o'clock. Baby woke up, and would not go to sleep again. I took him down to the library so that his father should not be disturbed at such an early hour, and kept him amused until 7.

"Seven o'clock. Managed to get dressed for breakfast, but was unable to eat it with my husband owing to the fact that baby got badly scratched on a pin, which his father gave him to play with, and had to be soothed.

"Eight o'clock. Gave baby his bath and breakfast. At breakfast he upset his bowl of porridge over his clean dress, and so he had to be undressed, bathed and dressed all over again.

"Nine o'clock. Took baby out in his go-cart to market and for a little airing. Had planned to make a little informal call, but baby grew fretful, and I had to bring him home and put him to sleep.

"Eleven o'clock. Baby woke up and tried to swallow a button. Sent for the doctor, but meantime got the button out of his throat with my finger.

"Twelve o'clock. Baby spilled a bottle of ink all over the library table and the rug under it. Also over himself.

"One o'clock. Baby's third bath today. Luncheon. Unexpected company.

"Three o'clock. Got baby to sleep after an hour's trying.

"Four o'clock. Baby woke up feverish from his throat. Fell and bumped his head badly.

"Four thirty. Baby fell and bumped his head again in the same place. Was naturally irritated and fretful.



FOR THE YOUNG FOLKS
My Other Me.
Children, do you ever,
In walks by land or sea,
Meet a little maiden
Long time lost to me!
She is gay and gladsome,
Has a laughing face,
And a heart as sunny;
And her name is Grace.
Naught she knows of sorrow,
Naught of doubt or blight;
Heaven is just above her—
All her thoughts are white.
Long time since I lost her
That other Me of mine;
She crossed into Time's shadow
Out of Youth's sunshine.
Now the darkness keeps her
And, call her as I will,
The years that lie between us
Hide her from me still.
I am dull and pain-worn,
And lonely as can be,
Oh, children if you meet her,
Send back my other Me!
—Grace Denis Litchfield, in Indianapolis News.

Fijian Fire Walkers.

Those who witnessed the coronation procession will doubtless recollect a small group of copper-colored soldiers, with bare legs and outstanding hair innocent of covering. These strange people—Fijians—and their ancient ceremony of the Vilavilavevo, or fire walking, were the subject of a paper read by W. L. Allardyce, C. M. G., at a meeting of the Royal Colonial Institution recently. Admiral Sir N. Bowden-Smith presided.

The ceremony of fire walking, Mr. Allardyce explained, is performed by a certain tribe at the island of Bega, and originated in a legend that in reward for having spared the life of a man he had dug out of the ground, one Tu Quilla was invested with the power of being able to walk over red-hot stones without being burned. An earth oven is made, and filled with layers of wood and stone. In this fire is kindled about twelve hours before the fire walking takes place, and when the hot stones have been exposed by brushing away the charcoal, the natives, under the direction of a master of ceremonies, walk over them barefooted.

The temperature at the edge of the oven is about 120 degrees Fahrenheit, while on one occasion, when a thermometer was suspended over the stones it registered 282 degrees and the soldier was melted. Yet, stated Mr. Allardyce, after the ceremony the natives show no signs of the terrific ordeal through which they have gone. By means of a number of views the lecturer gave a realistic idea of the ceremony as performed nowadays.

Vice-Admiral Lewis Beaumont described a fire-walking ceremony, as witnessed by himself. Although those who took part in it showed no signs of discomfort, he remarked that apparently they did not like it overmuch.

Replying to questions, Mr. Allardyce said the only explanation he could give of the apparent immunity from harm following on the process was that the soles of the feet of the natives were hardened to an unusual degree through constant walking on a sandy soil, covering coral, which became exceedingly hot under the sun. There was also the element of absolute belief by the natives in the legend that they were proof against fire.—London Standard.

Strange Land Tenures.

Every student of English history or fiction has read of ancient leases of property which require rent to be paid in peppercorns or roses, or in some other curious way. The Windsor Magazine describes some customs in connection with land tenure which are still more curious.

Whenever a certain estate at Chingford, in Essex, passes into new hands, the owner, with his wife, man servant and maid servant, goes on horseback to the parsonage and pays homage by blowing three blasts upon a horn. He carries a hawk upon his fist, and his servant leads a greyhound, both supposed to be for the use of the rector for that day.

The newcomer receives a chicken for the hawk, a peck of oats for his horse, and a loaf of bread for his greyhound. After dinner the owner blows three more blasts, and then with his party withdraws from the rectory.

The "Castor-Whip Tenure" is even more remarkable. On Palm Sunday every year a servant from the Broughton estate attends service at Castor church with a new cart-whip, and after cracking it three times in the porch, marches with it to the manor-house.

When the clergyman begins the sermon the servant quits his seat. A purse containing thirty pieces of silver is fixed at the end of the whip-lash, and, kneeling on a cushion, he holds the purse suspended over the head of the clergyman until the end of the sermon. Then purse and whip are left at the manor-house.

The "Whisper Court" at Rochford, Essex, is a strange Michaelmas observance held under the superintendence of the steward of the manor. The business of the court is carried out at midnight in the open air.

The absence of a tenant is punishable by a fine of double his rent for each hour he fails to be in attendance; no artificial light except a firebrand is permitted; the proceedings are recorded by means of one of the members of the brand. The roll of fourteen tenants is called over and answered to in

a whisper, and then they kneel and swear allegiance.

The explanation of this odd ceremony is that, very many years ago, the lord of the manor, after an absence from his estate, was returning home by night. Passing over King's Hill, he accidentally heard some of his discontented tenantry plotting his assassination, and, thus warned, he reached home by an unexpected route. He enacted that from that time forth the tenants of his estate should assemble every year exactly at the same time to do him homage round a post which he erected on the precise spot where the plotters met.

The Ever Useful Knot.

There isn't a human being who doesn't have to tie knots for one reason or another.

The best apprenticeship in knot tying is in learning how to tie up a bundle.

Perhaps the best knot used in tying up packages is one where the end of a cord is doubled back and the knot tied near the end. This results in forming a loop of twine that will break before it loosens under strain.

A great amount of string is wasted usually in doing up a parcel; and few persons really know the best manner of tying up a package.

Begin by measuring off enough cord to go along the top of the parcel lengthwise and half way down the side. Double this length, and in a similar manner lay off four times the length of cord required to go across the package and allow several inches over.

Carry the cord once around the package the long way and twice around it, once near each end, cross ways.

Secure the parts of the cord that cross by winding one once around the other.

Tie the cord with a loop knot where the longer piece of cord intersects the shorter near the right-hand end of the parcel as it lies before you.

Secure any length of twine left unused by fastening it along the longer cord between the two crossings of the others. This thickens and tends to strengthen the part of the twine naturally used as a handle with which to convey the package.

One of the extremely useful knots is the clove hitch, which is not a knot at all until it is put in position around a rod or some such support and pulled tight.

Then no knot equals it for taking hold and holding on to the most slippery of surfaces, even a glass tube. The cord must not be too hard in texture or too large in diameter.

It is simply impossible to pull any object out of a clove hitch.

This knot is the best fastening in the world with which to tether an animal or a boat to a stake, and should be the only one used to fasten ropes for a swing or hammock, for it never pulls loose.

It is a simple matter to make it. Two loops in the cord, one passed behind the other, are slipped over whatever it is intended to secure.

Then the ends are pulled tight and that is all.

Sometimes you will want to mend a broken fish rod, a bat, a handle to an axe, an oar, or some such matter. The most simple and the best way to do this is by using the long loop splice.

It must be made with firm, well-twisted cord, or it can be made with copper or soft annealed iron or steel wire.

If small articles are to be mended, stout linen thread may be used, but it should be well waxed.

Fasten the ends of the broken article together temporarily with a bit of thread or with wax. Make a long loop and lay it along on top of the part to be mended, beginning below the fracture and ending beyond it.

With the thumb of your left hand hold the loop where it is doubled over.

Wind the cord at the open end of the loop two or three times around the article to be mended in such a way as not to pull open the loop; then wind the cord close and tight the rest of the way to within a short distance of the other end of the loop.

Be careful to lay the cord neatly and firmly, so that no part of it lies on any other part.

If you find difficulty in starting to wind your cord without pulling apart the loop, you may fasten the part of it where you have to begin winding with a pin or with a small curtain tack, which you can remove afterward.

Having reached within a short distance of the doubled over end of the loop, thread the end of your cord through the loop and pull it until the loop disappears, being tucked well away under the wrapped layers of twine.

This makes an extremely neat splice. If, however, the break is square across or too abrupt to admit this treatment, splints will first have to be laid along on each side of the fracture and the whole wrapped as described.—New York Press.

Historic Monitors to Be Sold.

The five historic monitors, Jason, Canonius, Nahant, Lehigh, and Montauk, which are lying at League Island, will be sold on April 14. They were built in 1862. Each of the monitors is about 290 feet in length, 43 feet in breadth and has a mean draft of 13 feet 6 inches. Their displacement is about 210 tons. The side armor of each is five, while the turrets are 10 inches thick. The appraised value of the vessels to be sold follows: Canonius, \$15,000; Jason, \$10,000; Lehigh, \$10,000; Montauk, \$10,000; Nahant, \$10,000. If the bids do not reach the appraised sum there will be no sale.

SCIENCE NOTES.

Veloxite, the new stable smokeless powder invented by Colonel Hope of the British Army, contains seventy-three percent more power as a propelling agent, weight for weight, than the government's present powder.

The Wright Brothers, of Dayton, Ohio, recently made four successful flights, in North Carolina, with their aeroplane. Their machine weighs 700 pounds and is borne by huge wings which have behind them a pair of screw propellers.

Discussing the possibility of propelling ships, particularly warships, by the discharge of streams of water through the hull, a writer in the Engineering Magazine says that with two 600-horse-power De Laval engines and pumps 17,000 tons of water could be pumped from a ship.

Cuenot, who has perhaps done the best original work on the subject of the possible determination of sex, says that "the classic examples of insects and frogs, in which it was supposed that external conditions acting on the later embryo determined the sex, have been shown to be capable of a different interpretation."

An article in the Revue Generale des Sciences describes some highly novel and interesting experiments by MM. Jean Demour and Van Lint. They found that when emulsions obtained from the glands of one animal were injected into another, toxic action was set up, and that when serum obtained from the second animal was injected into the first animal, the organ from which the original emulsion was obtained was directly affected by the serum.

The Cost of War.

M. Jules Roche, formerly minister of commerce in France, recently gave some interesting estimates as to the cost of a European war. The point of comparison is made with 1870, and taking as a basis M. de Freyinet's calculation that 600,000 men were engaged, without including the 300,000 or 400,000 men in reserve in the camps and in the various garrisons at the moment of the armistice M. Roche estimates that the cost of each soldier from Sept. 15, 1870, to Feb. 10, 1871, was 137. 30c. per diem. It would be very different now. Instead of 600,000 soldiers in the fighting line there would be at least 2,000,000 in round figures. The thirteen classes forming the active army and the first reserve, taking each class as consisting of 160,000 men, give a total of 2,080,000. The Germans would put in their first line more than 2,550,000 men; Austria-Hungary, 1,300,000; Italy, 1,200,000. France, therefore, to place herself on a numerical level with Germany only, would have to appeal to at least six classes of her territorial army, these comprising 900,000 men, and thus bring up her field strength to 3,000,000, who would have to be mobilized, concentrated, transported, and nourished. In addition there would be more than 600,000 horses for the cavalry, artillery, engineers, and army service, of which at least 500,000 would have to be bought and paid for. Counting 15c. per head per day for each soldier would be certainly less than the truth.

M. Roche then makes an elaborate survey of the enormous expense entailed by the dearth of provender, the reparation of lost and used-up material and general destruction of property, and puts 30,000,000c. per day as the cost of a big European war under present conditions.

How Animals Swim.

Almost all animals know how to swim without having to learn it. As soon as they fall into the water or are driven into it, they instinctively make the proper motions, and not only manage to keep afloat, but propel themselves without trouble.

Exceptions are the monkey, the camel, giraffe and llama, which cannot swim without assistance. Camels and llamas have to be helped across water, and giraffes and monkeys drown if they enter it. Now and then both of the latter species manage to cross waterways when they are driven to extremities, just as human beings occasionally can keep themselves above water through sheer fright.

A funny, though able, swimmer is the rabbit. He submerges his body with the exception of head and tail. The latter stick away up into the air and his hind legs make "soapsuds" as he churns the water madly to get away. But with all his awkwardness he is a swift swimmer and is only beaten by the squirrel among the land animals.

The squirrel swims with his heavy tail sunk away down in the water and his head held high. He cleaves the waves like a duck, and a man in a rowboat has all he can do to keep abreast of the swimming squirrel.

One thing that none of the land-living animals does is to dive. No matter how hard pressed a swimming deer, rabbit, squirrel or other purely terrestrial animal may be, it will remain above water. But the muskrat, beaver, ice bear and otter dive immediately.—Boston Budget.

Women's Vanities in Turkey.

An imperial trade has been published at Constantinople, in which married Turkish women are commanded to discard all brilliant ornaments, such as necklaces and bangles, when appearing in public. They must be dressed with decorum, and in accordance with the Mussulman law, the ordinance says, in default of which the husbands of women so offending will be visited with punishment.



FOR THE HOUSEWIFE
To Use a Gas Range.
If the gas range is used and properly treated it is the greatest economizer of strength, time and fuel. The important thing to bear in mind is that matches are cheaper than gas. Don't leave a burner lighted because you will need it in five or ten minutes. Turn it off as soon as you are through using it, then light it again when you are ready.

Don't light up and then go on to fill your kettle or get out your frying pan. Have all in readiness before you light the flame. Don't use the large burners when the smaller ones or the simmerer will do just as well. Turn the burners down so as to use only what gas is needed. See that the flame is blue, not red. The red flame is wasteful, indicating imperfect combustion. If any of the burner holes fill up, clean them out with a wire or remove and boil in a solution of strong soda and water.

This last treatment cannot be given however, with the old style two-piece or cementer burners. Don't light the oven more than four or seven minutes before using. Longer is waste. Plan the baking and broiling so, as to do as much as possible at the same time with the same flame.

If you want to keep anything warm in the upper oven simply light the oven lighter, and let that burn without turning on the gas in the oven burners.

Kitchen Neglect.
Why should kitchens be always built at the back of the house, where the grass is trimmed down and sloop pails accumulate? Why have a back of the house, anyway, instead of two fronts, equally respected? The writer recalls in Georgia a long brick house, with three front doors, one of them the kitchen door; you could look straight through the house in pleasant weather, because there were three other doors facing the ones that looked over the bay.

The rose that was trained over the drawing room ran along to the kitchen and peeped in at the dear old mammy who sang there very often. To balance things, the peach tree that was trained, English fashion, on the sunny wall of the kitchen, extended its pliant branches to the dining room grape vines, says the Cooking School Magazine.

Parsley grew in the violet borders, the cream smelled of roses, and the flavor of peach leaves that shamed the druggists' product lingered in the cake.

The mistress could sit in the drawing room and see the children coming home from school, or guests driving up from either direction, and, consequently, a fresh handkerchief, and collar were always ready. Dicy in the kitchen could always see them, too; the cake was on the plate and Zeke was in his dress-coat when the door-knockers rapped. And no one in that house knew the front or the back thereof.

In was a kindly and original old Pennsylvania German who built a great sunny kitchen where the company room is generally placed, because, he said, "mother" spent nearly all of her time in the kitchen, and she should have the best. He gained praise in his county, but no followers.

Recipes.
Yorkshire Pudding.—Beat two eggs until light colored and thick; add one pint of milk and one level teaspoonful of salt; pour half of this on one and one-half cupfuls of sifted flour, then add the remainder; beat well and pour into a roasting pan; drop over the top three tablespoonfuls of dripping, in small pieces; bake forty-five minutes; serve with roast beef or roast lamb.

Potatoes au Gratin.—Put two tablespoonfuls of butter in a frying pan; when melted add two tablespoonfuls of flour; stir until smooth, then add one cup of thick cream and one cup of stock when boiling remove from the fire; add the yolks of two eggs, three tablespoonfuls of grated cheese, salt and a little cayenne; but a layer of sliced potatoes, then more sauce; when four potatoes, cold boiled have been used, spread buttered crumbs over the top; brown in the oven.

Farina Jelly.—Soak one-half ounce of gelatine in one-half cupful of cold water; put one cupful of milk and three-fourths cup of sugar over the fire in an agate pan; stir until the sugar is dissolved; as soon as it boils add two tablespoonfuls of farina rubbed smooth in a little cold water, stirring a minute; cook until clear, add the gelatine and stir until dissolved; remove from the fire and when beginning to stiffen add one pint of whipped cream; turn into a mould and stand in a cool place; add one teaspoonful of vanilla extract when the farina is cooling.

Steamed Apple Pudding.—Make a biscuit crust with one pint of flour, two level teaspoonfuls of baking powder, one cupful of milk, half a teaspoon salt and two level teaspoonfuls of butter. Fill an agate pan two-thirds full with sliced apples, sprinkle over granulated sugar, a little grated nutmeg or grated lemon rind. Roll the dough on a floured board, wet the edge of the crust; place the pan on the back of the range; cook for two hours. When ready to serve put a large platter over the pan, inverted. This will leave crust down and apples on top. Serve with lemon sauce.