|  |
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Found by an Umbrella.

## ar muntmic nown natios.


 eliest puce, nud wo wert hat It wnestanne, haxing nothing to



 recruility reety rapilaty.




 stitut tuo phice aro mootys thooe of

 Tul pitetrer 1 have seen
thar nun ectual phace.
 contemphate omemunt ruef ulys cor-

 to Herod, mud we allled forth itat tho
 by tuo cricling hank of toverver cemen glidurg down stram. It
rowed by
N Dender temale igure I nat $n$ my post of oberryition,
 In realizing the be charp anxiety and appenl. But the
next moment I was electrified by a ohrill scream. The young woman had risen to her feet, and threw up hor
hands, the the wherry swamped beneath, her. But isaw
and tore off my coat.
tance; Herod had already leaped iuto the river. His great tead went atit. apot where the territied girl atruggled. It was not thisty seconde before
arma wore around tho dog's neek. arme wore around tho dog's neek.
'Lighty! hold him lightly!" ebouted, "or you'll drag him down!"
At the same time Herod shook himsolf loose from one of her ellinging hands. She muat have been more hand unclasped also, and the golden
head went uider the waves.

## trantleally.

The dog dived and brought her up again. Ho came swimming toward her dress. I observed that her fac tically oncouraged him. I saw, before the reached the bank, that hit burden was quite senseless.
The noble brute lay down, panting. I carried the anconscious girl up the bank, and lald her on the grase. an egolld quirored; her breast did no my oost over her and saying to Horod, "Watch1"I ran acroses the fiolds in Ahint sloeves for asolatance. Arriving at the Balms, I thouted to post:

| feally ordered "Hot water and blanketa ${ }^{\prime \prime}$ <br> Finally, oncountering my respected unele is the sitting-room, I laid violent hands upon him. <br> "Why, John-what the duse-" <br> "Come, come!" I entreated. "A young lady is drowning !" "Where?" |
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|  |  |
|  |  |


cool, Thon anally the whito of ono
starch, and dine
ogg. Lay the bosom of tho shirt
on a board and apply this
stareh with a aponge, frequent-
ly stirring tho starch while
doing so. Wrap the bosom up in a
cloth, and in about an hour iron it.
and
Some laundrosses rub the bosom care-
fully with a cloth wrung out in boi-
ing water to
ing wator to equalize the starch be-
fore they begin to iron. The best
cover for a bosom board is nof than-
nel, nud the best bosom board is one with clamps on the four corners to
hold the bosom firmly in place. Bo-
fore beginning to iron most lannd resses lay a thin eloth over the bosom
of the shirt and pass the iron over it
once. They then remove it and use
. polishing iron will coust from a dollar
to two dollars, and in the proper use
of the polishing iron lies the secret of
the gloss rather than in any special the gloss rather than thany special
mothod of making starch, diterent
laundries using different methods. A tesspoonful of kerosene or a piece o
wax should be added to every quart o
boiled atareh to provent it from atlek-


THE REL.LI OF FISHHON. what to wear and how to



$\because=$


## 



## 






It was raining heavily.
After I hat enterod the car I found
that I hind left my umbrella behind
me. My rooms were beyond the ex
ireme route of the car, nind tome te



Jerked Beef as a Steady Dtet.
Everywhero in Brazil jorked boef it an important article of food. Immen
quantities of it are exported from U and it is atated that not less than 30,
000 tons of it are nunually brought
into Brazil. Think of it- 30.000 tone a year of that lenthory, hudigostible
substance consamed by this scanty
population. It furniahes the ataple


the frojoles of Mexico or the rice of
China. Another great dolicacy here
about in bacaino (eodish), at highly
esteemeed among the Brazilians sa
partridge, planked olasd and terrapia
in the Distriet of Columbin. At least
100,000 of oodfist are annually nont to
Brazil from the United States and
fond of it that the freah fish of their
own rivera are entirely ignored for

## giving. But when prepared in Por- taguese fashion and served on the feative toard the Yanke that onet

It wontld never recognize his own oot-
fish, so begreased and begarlicked is
it, and turned a ruasy red by the a.
dition of atrango condiments and


There is a very g gineral fupression
in the minuls of smokers that the
mhey treasure so carefully and take so
mutch pride and satisfaction in "color-
iug is compressed sea fonm. Such,
however, is not the easc. The Ger-
man word meerselaum a.enas in Eng-
lish foum of the sen, but ite formation
a klid of clav, comes out of mines
like conl, and is found only in Turkey.
The artist who carves meerschaun is
sequol of aphenticeshin, lating from
three to to yours, ns thongh his work
werd tin marble. Meerseatian carved
and in the rough resembies the or-
dinary plaster cast. The oullhes
being comphete, it is seraped with it
knife, fled, soaked in a preparation,
and then polisiod with a linen colth.
The color of meerachaum has nothitg
to do with the quality, and ranges
from pure white to a light yollow or
a buish whife. The pracifo some-
times himiaiged in by smokers of souk-
lag a meerschaum in hot water, milk,
It spoils tho meorschaum and ru
the color,-[Chicago Herald.
The Sweet Pea Was once sparnea.
It is marvellous that so valuable
It is marvollous that so valuable a
tlower for cu theg na the sweet pea
should have been loft for so many
vears unnoticed by forists. It is ong
of the ollest in cultivation, and yot
has been improved only quite recent-
1y. No:hing now is more popular
with florists than this delightful
dower, and some are taking them in
hand to improve them, as they have
the panay, dallilia, caraation and other
ho pansy, dailina, caraation and othor
Alowers. They are not only improvlowers. They are not only improvnames, Just as in the clase of thowers. Thore are among thom alades of pink, purple, and oven a whito-far much purpie, and dolicate than the white of
purar and
the old form.- [Piosyune.

