

The Toller Who Sings.
The toller who sings when he may
To lighten the labor of others,
Makes better and brighter the day,
Does the toller who sings when he may,
Bringing beauty and rest to the way,
The long weary way of his brothers—
The toller who sings when he may
To lighten the labor of others.
—[Nixon Waterman, in Youth's Companion.]

PORTIA, JUNIOR.

BY JOHN KENDRICK BANGS.

Portia was nineteen, and a princess by virtue of her beauty and amiability. Her father was learned, even tempered and unprepossessing; her mother handsome and of equable temperament, but not unduly knowledgeable—which may account for the fact that Portia herself, while of the intellectually beautiful type, was not superciliously lovely, as is so often the case with women similarly gifted. She could talk with a man without compelling him to feel his own ignorance, and, of course, this made her excessively popular with the male portion of the community in which she lived; but, rarer still, Portia endeavored herself so to women that plain girls, despite her beauty, loved to be with her. She had a way of making them feel that her beauty detracted from rather than enhanced their plainness, as though she shed the glamour of her personality on all those about her, just as the sun sometimes seeks out the dark corners of the earth, and makes gloom itself seem the source of light. Withal Portia was not conscious of her prepossessing qualities, and went her way through life as simply, as quietly, and as sensibly as she could.

That she should have princes dancing attendance upon her by the score was not surprising; that she should have her preferences for certain princes was equally to be expected; that she should have at least two particular princes who wished her to be theirs was not startling and yet, sensible as Portia was, when these gallant gentlemen made known their matrimonial hopes to her, she was startled. That, I think, was the only commonplace thing about Portia. To be startled by so insignificant an episode as two proposals on the same evening is quite in the line of woman's way.

But Portia had an excuse for her embarrassment, which most women have not, and that excuse was that it was not until Prince Henry proposed marriage to her that she realized how much she cared for Prince John, nor did she awaken to the fact that she had a very warm place in her heart for Prince Henry until Prince John asked her the same question that had been put by his rival just two hours previously. To neither could she say no; to neither could she say yes—surely here was a dilemma! It is my own opinion that most women would have solved the problem by quarreling with both princes, and marrying a third; and a man similarly placed would have settled it by the toss of a coin. Not so with Portia. Neither dissemblance nor penny-tossing was one of her accomplishments. Frankness was, and she told the two gentlemen as plainly as she could just how matters stood.

"I—I think I love you both," she said. "And so, of course, I cannot marry either of you at present. Time alone can tell which of the two I love the better."

Most girls would have said "which of the two I love the best." It was in matters of this sort that Portia showed her erudition.

"Come back in five years," she added, "and I will decide between you. Meanwhile you should both bestir yourselves, for by that which you achieve are my feelings likely to be influenced. Ordinarily a question of this kind is settled on the basis of love and affection. Here the love and affection being in both cases equal, it becomes a question of those qualities plus the unknown quantity that must decide."

"It depends, then," said Prince John, "upon that unknown quantity?"

"Yes," replied Portia. "But supposing this unknown quantity turns out to be a third prince?" suggested Prince Henry.

"The advantage is with you," returned Portia. "You have the start on him. If he overtakes and passes you, I am not to blame."

And the two princes went out into the world and strove.

Prince John devoted himself assiduously to many things, and succeeded in all. He became a lawyer of recognized standing, not alone of respectability, but of marked ability. In or out of court Prince John was

sure to win any cause to which his energies were devoted, yet so fearful was he of not ultimately realizing the ideals of the still undecided Portia, that he branched out into literature. He wrote a novel that even pleased the critics. His work was discussed seriously by the pulpit, and although while writing his novel he had no idea that such was to be the case, he found himself six months after the publication of his great work hailed as the father of a new philosophy. To counteract the effect of his novel, which, while gratifying, was not exactly to his taste, he became a humorist—a humorous humorist, who, while he brought tears to the eyes of his readers, as do most other humorists, did so less abruptly, leading up to them through the medium of laughter. Having shown his ability in this direction, Prince John, in order to show Portia what a universally accomplished person he was, turned his attention to poetry and the amateur stage, with such success that one of his poems crept into several Western papers credited to Tennyson, while his Hamlet was of such a quality that a prominent society journal called him "a mute, inglorious Booth," which, naturally, he construed into the highest possible praise.

And what of Prince Henry? Alas! for every forward stride taken by Prince John, Prince Henry took one backward. He too tried the law and failed. He too tried literature, yet succeeded not. Next Prince Henry tried to become a young Napoleon of finance, and did so well that he met his Waterloo, went through his Waterloo, and came out sans everything save his good name in less than six months. The good name he had managed to retain, though it was sadly mortgaged. Money had been borrowed on it, but not in such a fashion as to lead to any suspicion as to his integrity. But his Waterloo by no means called for a St. Helena. Unabashed by repeated failures, Prince Henry was not afraid to fail again, and he did so, this time as an agent for an insurance company, his commission not exceeding two per cent. of his office rent. And so he passed on from failure to failure, and at the end of five years the two cavaliers presented themselves at the house of Portia—one eminent, rich, successful; the other eminent only as a failure, rich only in debts, successful only in lacking success.

And Portia received them both with smiles. Her heart was still true to both.

"Hullo!" sneered Prince John, as he caught sight of Prince Henry entering the front door. "What are you here for? You don't suppose you have any chance now, do you?"

"No," returned Prince Henry, sadly. "I am here simply as a matter of form; that is all. I said I'd be here, and here I am. I shall content myself with saying good-by to Portia and congratulating you."

"Ah!" said Prince John, softening. "You've had hard luck, Hal, for a fact. I'm deneely sorry for you, old fellow, but it wasn't my fault."

"No," returned Prince Henry, "it wasn't."

And then Portia came in.

"We have come for your formula decision, Portia," said Prince Henry.

"Of course I know what it is to be, so if it gives you any pain to announce it in my presence, don't do so. Let me take it for granted. There's no question about it. Jack has proved himself the better man."

"That's very true," returned Portia. "But I don't think it's nice of you, Prince Henry, to forestall my decision in that way. In fact, it almost impels me to change my mind, and marry Prince Jack."

"Change your what and marry which?" roared Prince Jack. "I didn't hear exactly right, did I?"

Prince Henry was speechless. He did not know whether to be full of joy or of amazement.

"Change my mind and marry you," repeated Portia, looking severely at Prince John.

"You don't mean to say there is any question about my being accepted?" queried Prince John.

"Why, certainly," returned Portia. "I had decided in Henry's favor because he scored the greater number of points. You have succeeded, and he has not. But he has been pertinacious. I admire success. I admire pertinacity and I sympathize with failure, so that the record now stands Prince John—Love, 5 points; Affection, 5 points; Admiration, 5 points. Total, 15. Prince Henry—Love, 5 points; Affection, 5 points; Admiration, 5 points; Sympathy, 5 points. Total, 20."

"That's one way to look at it," sneered Prince John; while Prince Henry gazed blankly at the carpet.

"Yes," replied Portia. "And here is another. You have fame and fortune. Prince Henry has nothing. You have shown your ability to stand alone. Prince Henry has not. Shall I give to the rich? Shall I support the strong and neglect the weak?"

"Portia," said Prince John, "you are well-named. The great original herself would bow to you in the matter of argument. If Shylock could have had you for his counsel, he'd have got his pound of flesh."

"Certainly he would," said Portia. "It was for Antonio to pay the bill, not for Shylock to collect it."

"Good!" returned Prince John. "And good-morning. I congratulate you, Henry, on your good fortune, but I cannot say I envy you. Life with a woman so 'reason' able as Portia cannot be bliss unalloyed."

"Stay!" cried Prince Henry, springing to his feet. "I cannot consent to Portia's arrangement. She is yours, Jack, not mine. You've won her fairly and squarely. Take her, for I shall not."

Portia looked faint. "No," returned Prince Jack. "She has expressed a preference for you, and that settles it. As a gentleman I cannot appeal from her decision, and I shall not remain any longer."

"Jack, you must; for I cannot," cried Prince Henry.

"Nor can I!" roared Prince Jack.

"Gentlemen," said Portia, "do not quarrel. I—" But she addressed the empty air. Both princes had rushed from the house, not to quarrel, but each actuated by a spirit of renunciation.

Two noble hearts indeed were they and strong, for twenty years have passed since then, and Portia is still single.

The renunciation is still on, however, and is likely to remain so for some time to come, since both princes have married—Prince John twice, and Prince Henry even now is enjoying his third honeymoon.—[Harper's Weekly.]

How Light-Ships Are Employed.

Light-ships are usually employed to mark shoals where the erection of lighthouses is not practicable. Fifty of them guard dangerous points near the shores of ocean and lakes under Uncle Sam's jurisdiction. In addition to these there are eight spare light-ships, for purposes of relief. When a light-ship is reported off its station, a steamer is sent out to look for it and tow it back. If it has disappeared altogether, another light-ship is despatched at once to take its place. The territory covered by the Light-ship Service is divided into sixteen districts, each of which is managed by one engineer officer of the army and one navy officer. While the former attends to all matters of construction and repair, the latter has charge of the running of light-ships and lighthouses, receiving telegraphic reports of anything that is wrong and having at his disposal a small steam vessel. Light-ships are more thickly distributed off Cape Cod than anywhere else. They are schooner-rigged, carrying one or two light, which are octuple lanterns with reflectors surrounding the masts and suspended from them. It costs \$8000 a year to maintain a light-ship.—[Boston Transcript.]

Largest Well in the Country.

The "Sampson" is the largest well in the United States, and has few rivals in the world. It is bored with a diameter of 10 inches to the depth of 1850 feet—all the artesian wells of Waco, Texas, finding their supply at from 1825 to 1850 feet deep. The "Sampson" throws up about 1,500,000 gallons daily of hot but perfectly pure and crystalline water at a temperature of 103 degrees—which is the highest temperature of any artesian water yet discovered—with a pressure of sixty pounds to the inch. It will rise in the standpipe to the height of 120 feet from the ground. The supply appears to be inexhaustible, no diminution having so far been felt at other wells. Besides the "Sampson" there are two other standpipes, respectively 80x20 feet and 88x20 feet, which not only supply Waco with pure artesian water for domestic and manufacturing purposes, but also for swimming and other baths. More important still, indeed, for the future of the city, these supply it, in addition, with a motive power which can be applied to all kinds of manufacturing purposes.—[St. Louis Republic.]

Street Sounds.

Caller—Mercy! What are those awful yellings and screechings in the street?

Hostess—I don't know. Either a mad steer has broken loose and is going people to death, or else school out.—[Good News.]

FOR FARM AND GARDEN.

WHAT FLAVORS THE BUTTER.

The oils of the different kinds of grain fed to dairy cows have very much to do with the quality of the butter. Cotton seed, while giving an increased flow of milk rich in butter fat, makes the butter greasy and sticky. Oats and bran give good oils for butter, but the best is the oil of corn. To the general use of corn in feeding dairy cows in the West is due to a great extent the fine flavor of Western butter.—[New York Witness.]

DEEP PLOWING.

For everything there is a reason, and in any farm practice it is necessary to know why a thing should be done before it is done. There are so many differences in so many ways about the work of a farm that it is not possible to make rules for every case alike. Thus in deep plowing there are to be taken into consideration the kind of soil, its condition of fertility, its texture, and many other things that might interfere with the expected benefits of the work. A light, open soil, rich and having plenty of manure in it to a considerable depth, or naturally rich in fertility, may be plowed as deeply as may be practicable; while another that is thin and lies on gravel or hard clay or any kind of inferior subsoil, or that is naturally poor, will not permit of any but shallow plowing. Land that has a rich subsoil, as a fertile, mellow loam, that has only been plowed for a few years to a small depth, may be plowed as deeply as the farmer pleases, and all the more if the land is a hillside and subject to be washed by heavy rains. The deeper plowing then permits the water to sink into the soil instead of flowing on the surface and washing the top.—[New York Times.]

MARE WITH SWEENEY IN SHOULDER.

Almost any injury to the muscles of the shoulder blade of a horse from a sprain, bruise, or even inaction through some injury to the foot may cause atrophy or wasting of the muscles, and when this is about the shoulder it is called *sweeney* among farmers. In the first stages, and when there is any inflammation present, the application of cold water will be sufficient to reduce it, after which allow the animal to walk on level, smooth ground, or even do light work to increase the circulation over the wasted muscles. But if the animal has been neglected until the shrinking of the flesh is quite plainly to be seen, then hard rubbing must be resorted to, and several times a day using a wisp of straw or even a smooth stick of wood to produce active friction over the joint. If the colt does not improve under this treatment apply a liniment made of four ounces fluid extract of ginger, one of gum camphor, and a half pint of olive oil. Equal parts of cod liver oil and kerosene is sometimes applied with excellent results. But to effect a perfect cure will require time, weeks and perhaps months, although in young horses the disease is not so obstinate as in old ones.—[N. Y. Sun.]

PLANTING TREES.

It is often difficult to keep nursery trees alive after planting, especially if transplanted at a drouthy season. Valuable trees might often be saved by a knowledge of the right way to plant.

See that the trees you buy have plenty of good roots, free from mutilation; but if the ends are broken they should be smoothly cut with a sharp knife. The trees should be set as soon as received. Have the earth loosened deeply, and let it consist of good soil—good enough for the growth of corn. Be sure to have the hole large enough to admit the roots as they were in their original bed. First put a fine earth and spread the roots out on this. Return about half the earth and press down with the foot. This method is better than to plant before watering, for very little water reaches the roots when poured on the top of the ground, especially if it is dry.

The ground must be highest next to the trunk of the tree. When well mulched with leaves or stable bedding, the work is done.

After trees are planted they should be cultivated and cared for; if they are neglected they will not flourish of their own accord.—[American Farmer.]

"GIVING DOWN" MILK.

A cow carries her milk from one milking to the next, held firmly in little reservoirs distributed all

through the udder. The valves which open and close the passages from these reservoirs to the teats are under the control of the will, but like the muscles which close the neck of the bladder, they are naturally and constantly kept closed, and are only relaxed by a special effort of the will. At milking time these valves, by a relaxation of the cords which control them, are opened and the milk let down in a flood into the teats. This relaxation does not last long. After a little time the special effort to hold open the valves ceases, and they instinctively close again, shutting off the flow from the reservoirs and retaining in them any milk which may not have passed out. The habit of not "giving down" consists in shortening the time of this relaxation, thus stopping the flow from the reservoirs to the teats before the milk is all drawn. The circumstances which tend to make a cow shorten this period of relaxation are rough treatment, fear, grief, solicitude, loud noises—in short, anything which attracts attention and makes the cow uneasy. The things inducing prolonged relaxation are comfort and quietude, and freedom from disturbance and excitement, together with the relief which the flow of milk occasions. When a cow has from any cause acquired a habit of shortening the time of "letting down" it is very difficult, and sometimes impossible, to overcome it, says Farmers' Record. The best way is to avoid all occasions of disturbance, and observe well those which promote pleasure and quiet for the cow, and to milk as rapidly as possible, consistent with comfort, with a view to getting the milk out before the "letting down" ceases. Milking rapidly does not mean jerking down sharply, or moving with hasty or irregular motions in the presence of the cow. Such a course would counteract the very thing aimed at. The motions of the milker should not be such as to attract suspicion. They should be deliberate and cool, but nothing should be allowed to interrupt or retard the work. This will produce continual relief to the udder. The milker should bear constantly in mind the fact that the letting down is short, and that every moment should be used to the best advantage. When the milk ceases to flow the milking should stop at once, whether it is all out or not. There is no good in hanging on after the milk stops coming, as it only cultivates the habit of "holding back."—[American Dairyman.]

CHEESE RICE.

Rice cheeses are a true luncheon dainty and will be appreciated where hot dishes are liked; appetizing and savory, in preference to "sweets."

Having your muffin iron in order, well heated and buttered, put a layer of cold rice—we will trust it is a light mass of snowy, well-cooked kernels of Carolina head rice—in the bottom of each ring. Over this sprinkle salt, white Tellichery pepper and tiny bits of butter. Next, put a layer of grated cheese; afterwards a second layer of rice, salt, pepper and butter and finally a second layer of the grated cheese.

Place the muffin iron in a hot oven, with a hot tin cover over the rings until the cheese is thoroughly melted into the rice. Take off the tin cover and brown daintily on top. Serve hot.

These cheeses can be made in the family "gem-pan."—[St. Louis Republic.]

FOR THE HOUSEWIFE.

TO COOK TROUT.

A nice way to cook and serve any delicate fish, but especially trout, is to put it in a fish kettle with sufficient water to cover it, with the addition of vinegar, salt, thyme and whole pepper. The moment the water comes to a boil the kettle should be set off the stove, but the fish should remain in the hot water a half hour. Meanwhile, a good white sauce should be made and slightly colored with tomato sauce. To this should be added the whites of three boiled eggs cut up rather fine. When the fish has been placed on the hot dish on which it is to be served, the sauce should be poured around it and the yolks of the hard-boiled eggs passed through a sieve scattered over it. A little finely-chopped parsley about the edge and the fish is ready for the table.—[New York News.]

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THE GREEN GOOSE.

A full-grown goose makes a coarse, greasy dish and there is no special reason for serving it when the market is full of better things. But the immature goose of four or five months of age (it is known as a "green goose") is quite a different bird. It has some of the toothsome and delicacy of young pig, as contrasted with the grosser pork, and none of the flavor of goose oil, which is a very useful article for lubricating the chests of croupy children, but is not desirable for the table. To prepare a green goose see that it is thoroughly picked and properly drawn; then wipe it well but do not stuff it. Dredge it inside and outside with salt and pepper; lay an onion, cut in two, inside the bird. Dredge a little flour over it. Lay it on a rack in a dripping-pan in the oven and let it roast for about fifty minutes. When the bird has roasted for ten minutes pour a little water in the bottom of the pan to prevent the drippings from burning. Baste the goose with these drippings frequently, turning it so that it will cook evenly on all sides. Make a rich brown gravy with the drippings, adding a little stock if necessary. Serve the goose with a dish of young onions boiled and a dish of apple-sauce if you like.—[New York Tribune.]

HOUSEHOLD HINTS.

Keeping a pan of water in the oven will prevent fowl from scorching.

To freshen salt fish, lay it skin side up, and always in an earthen vessel.

A small box of lime placed in the cellar and pantry will keep the air dry and pure.

One teaspoonful of ammonia to a teacupful of water, applied with a rag, will clean silver or gold jewelry.

A holder attached to a long double tape that may be looped around the apron band saves steps and burned fingers.

Finger marks may be removed from varnished furniture by rubbing well with a very little sweet oil upon a soft rag.

If the soles of pegged boots or shoes are occasionally oiled the shoes will be easier, the soles will last longer and the pegs will not get loose in the leather.

Carpets, if well sprinkled with salt and then wiped with cloth squeezed out of warm water containing a spoonful of spirits of turpentine to every quart, will look bright and new, and will not be troubled with moths and buffalo bugs.

Smoked or dried halibut is a very nice relish for tea in hot weather. It is usually sliced or shredded in long strips and arranged nicely on a platter. The dried or salt-cured halibut is sometimes heated upon the gridiron. But it is usually eaten uncooked.